

# FOOD SCIENCE (B.S.F.S.)

Required course work includes the university requirements (see regulation J-3 (<https://catalog.uidaho.edu/general-requirements-academic-procedures/j-general-requirements-baccalaureate-degrees/>)) and:

Code	Title	Hours
BIOL 250	General Microbiology	3
BIOL 255	General Microbiology Lab	2
CHEM 111	General Chemistry I	3
CHEM 111L	General Chemistry I Laboratory	1
CHEM 112	General Chemistry II	3
CHEM 112L	General Chemistry II Laboratory	2
COMM 101	Fundamentals of Oral Communication	2
FCS 205	Concepts in Human Nutrition	3
FS 302	Food Processing Lab	1
FS 303	Food Processing	3
FS 416	Food Microbiology	3
FS 417	Food Microbiology Laboratory	2
FS 418	Oral Seminar in Food Science	1
FS 432	Food Engineering	3
FS 433	Food Engineering Lab	1
FS 460	Food Chemistry	3
FS 461	Food Chemistry Lab	1
FS 489	Food Product Development	3
MATH 160 or MATH 170	Survey of Calculus Calculus I	4
STAT 251	Statistical Methods	3
Select one of the following:		3-4
BIOL 115 & 115L	Cells and the Evolution of Life and Cells and the Evolution of Life Laboratory	
EPPN 154	Microbiology and the World Around Us	
<b>Options</b>		
Select one of the following options:		50-55
Food Science (p. 1)		
Dairy Food Management (p. 1)		
Fermentation (p. 2)		
Total Hours		100-106

## A. Food Science Option

Code	Title	Hours
BIOL 300 or BIOL 380	Survey of Biochemistry Biochemistry I	3-4
COMM 233 or CRIM 337	Interpersonal Communication Violence and Society	3
ENGL 317	Technical Writing	3
FS 110	Introduction to Food Science	3
FS 220	Food Safety and Quality	3
FS 422	Sensory Evaluation of Food and Wine	3
FS 423	Sensory Evaluation of Food and Wine Laboratory	1
FS 462	Food Analysis	3
FS 470	Advanced Food Technology	3

PHIL 103 or PHIL 351	Introduction to Ethics Philosophy of Science	3
PHYS 111	General Physics I	3
PHYS 111L	General Physics I Lab	1
Select one of the following:		4
CHEM 275 & CHEM 276	Carbon Compounds and Carbon Compounds Lab	
CHEM 277 & CHEM 278	Organic Chemistry I and Organic Chemistry I: Lab	
Select 16 credits from the following:		16
BIOL 433	Pathogenic Microbiology	
MHR 311	Introduction to Management	
MKTG 321	Marketing	
FS 304	Cereal Chemistry and Processing	
FS 363	Animal Products for Human Consumption	
FS 398	Internship	
FS 406	Evaluation of Dairy Products	
FS 436	Principles of Sustainability	
FS 465	Wine Microbiology and Processing	
FS 464	Food Toxicology	
FS 466	Wine Microbiology and Processing Lab	
FS 475	Quality Management Tools for Food Products	
FS 499	Directed Study	
PLSC 440	Advanced Laboratory Techniques	
Total Hours		52-53

Courses to total 120 credits for this degree

## B. Dairy Food Management Option

Code	Title	Hours
AVS 172	Principles and Practices of Dairy Science	2
BIOL 300	Survey of Biochemistry	3
CHEM 275	Carbon Compounds	3
CHEM 276	Carbon Compounds Lab	1
ECON 202 or ECON 272	Principles of Microeconomics Foundations of Economic Analysis	3-4
ENGL 316	Environmental Writing	3
FS 329	Dairy Foods Composition and Quality	4
FS 398	Internship	2
FS 406	Evaluation of Dairy Products	2
FS 429	Dairy Products	3
FS 430	Dairy Products Lab	1
FS 436	Principles of Sustainability	3
FS 475	Quality Management Tools for Food Products	3
PHIL 103 or PHIL 201	Introduction to Ethics Critical Thinking	3
Select 18 credits from the following:		18
ACCT 201	Introduction to Financial Accounting	
AGEC 289	Agricultural Markets and Prices	
AGEC 301	Managerial Economics: Production	
AGEC 302	Managerial Economics: Consumption & Markets	
AGEC 333	Introduction to Sales	
AVS 472	Dairy Cattle Management	

BLAW 265	Legal Environment of Business
MHR 311	Introduction to Management
MKTG 321	Marketing
OM 378	Project Management
FS 422	Sensory Evaluation of Food and Wine
FS 423	Sensory Evaluation of Food and Wine Laboratory
FS 462	Food Analysis
FS 464	Food Toxicology
FS 470	Advanced Food Technology
FS 499	Directed Study
FSP 495	Product Development and Brand Management
	or MKTG 499 Product Development and Brand Management

Total Hours 54-55

Courses to total 120 credits for this degree

## C. Fermentation Option

Code	Title	Hours
BIOL 300 or BIOL 380	Survey of Biochemistry Biochemistry I	3-4
ENGL 317	Technical Writing	3
FS 113	Introduction to Vines and Wines	3
FS 220	Food Safety and Quality	3
FS 301	Food Mycology	3
FS 304	Cereal Chemistry and Processing	3
FS 401	Industrial Fermentations	3
FS 402	Ciders and Other Fermented Foods	3
FS 422	Sensory Evaluation of Food and Wine	3
FS 423	Sensory Evaluation of Food and Wine Laboratory	1
FS 465	Wine Microbiology and Processing	3
FS 466	Wine Microbiology and Processing Lab	1
FS 498	Internship	1
MKTG 321	Marketing	3
PHYS 111	General Physics I	3
PHYS 111L	General Physics I Lab	1
Select one of the following:		4
CHEM 275 & CHEM 276	Carbon Compounds and Carbon Compounds Lab	
CHEM 277 & CHEM 278	Organic Chemistry I and Organic Chemistry I: Lab	
Select two of the following:		6
FS 464	Food Toxicology	
PHIL 103	Introduction to Ethics	
PHIL 351	Philosophy of Science	
Total Hours		50-51

Courses to total 122 credits for this degree.