

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
AGED 101	Verbal Communication in Agriculture, Food, and Natural Resources	3
or COMM 101	Fundamentals of Oral Communication	
AVFS 101	Introduction to Animal, Veterinary and Food Sciences	1
BIOL 115 & 115L	Cells and the Evolution of Life and Cells and the Evolution of Life Laboratory	4
BIOL 250 & BIOL 255	General Microbiology and General Microbiology Lab	5
BIOL 300 or BIOL 380	Survey of Biochemistry Biochemistry I	3-4
CHEM 111 & 111L	General Chemistry I and General Chemistry I Laboratory	4
CHEM 112 & 112L	General Chemistry II and General Chemistry II Laboratory	5
CHEM 277 & CHEM 278	Organic Chemistry I and Organic Chemistry I: Lab	4
COMM 233	Interpersonal Communication	3
ENGL 101	Writing and Rhetoric I	3
ENGL 102	Writing and Rhetoric II	3
FN 205	Concepts in Human Nutrition	3
FS 110	Introduction to Food Science	3
FS 220	Food Safety and Quality	3
FS 303	Food Processing	3
FS 304	Cereal Chemistry and Processing	3
FS 350	Instrumental and Sensory Analysis of Food	5
FS 363	Animal Products for Human Consumption	4
FS 416	Food Microbiology	3
FS 417	Food Microbiology Laboratory	2
FS 432	Food Engineering	3
FS 433	Food Engineering Lab	1
FS 489	Food Product Development (Food Product Development)	3
MATH 160 or MATH 170	Survey of Calculus Calculus I	4
PHIL 103 or PHIL 351	Introduction to Ethics Philosophy of Science	3
PHYS 111 & 111L	General Physics I and General Physics I Lab	4
STAT 251	Statistical Methods	3
Select one of the following:		3
ENGL 313	Business Writing	
ENGL 316	Environmental Writing	
ENGL 317	Technical Writing II	
Select at least 4 credits from the following:		4
ACCT 201	Introduction to Financial Accounting	

AGEC 278	Farm and Agribusiness Management
AGEC 289	Agricultural Markets and Prices
AVS 172	Principles and Practices of Dairy Science
AVS 263	Live Animal and Carcass Evaluation
BLAW 265	Legal Environment of Business
BUS 190	Integrated Business and Value Creation
ECON 202	Principles of Microeconomics
FS 301	Food Mycology
FS 398 or FS 498	Internship Internship
FS 401	Industrial Fermentations
FS 436	Principles of Sustainability
FS 464	Food Toxicology
PLSC 440	Advanced Laboratory Techniques
AGEC 300+	Agricultural Economics
BIOL 300+	Biology
BUS 300+	Business
ENTR 300+	Entrepreneurship
MHR 300+	Management & Human Resources
MIS 300+	Management Information Systems
MKTG 300+	Marketing
OM 300+	Operations Management

Total Hours 95-96

Fall Term 1	Hours
AVFS 101	Introduction to Animal, Veterinary and Food Sciences
COMM 101 or AGED 101	Fundamentals of Oral Communication or Verbal Communication in Agriculture, Food, and Natural Resources
ENGL 101	Writing and Rhetoric I
FS 110	Introduction to Food Science
MATH 143	College Algebra
Humanistic and Artistic Ways of Knowing Course	
Hours	16

Spring Term 1	Hours
CHEM 111	General Chemistry I
CHEM 111L	General Chemistry I Laboratory
ENGL 102	Writing and Rhetoric II
FN 205	Concepts in Human Nutrition
MATH 160 OR MATH 170	
Hours	14

Fall Term 2	Hours
BIOL 115	Cells and the Evolution of Life
BIOL 115L	Cells and the Evolution of Life Laboratory
CHEM 112	General Chemistry II
CHEM 112L	General Chemistry II Laboratory
PHYS 111	General Physics I
PHYS 111L	General Physics I Lab
STAT 251	Statistical Methods
Hours	16

Spring Term 2	Hours
FS 220	Food Safety and Quality
PHIL 103 OR PHIL 351	
CHEM 277	Organic Chemistry I
CHEM 278	Organic Chemistry I: Lab
Social and Behavioral Ways of Knowing Course	
Hours	13

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Fall Term 3

BIOL 250	General Microbiology	3
BIOL 255	General Microbiology Lab	2
BIOL 300 OR BIOL 380		3
ENGL 317 or ENGL 313 or ENGL 316	Technical Writing II or Business Writing or Environmental Writing	3
FS 303	Food Processing	3
FS 302	Food Processing Lab (Food Processing Lab)	1
Hours		15

Spring Term 3

COMM 233	Interpersonal Communication	3
FS 418	Oral Seminar in Food Science (Oral Seminar in Food Science)	1
FS 350	Instrumental and Sensory Analysis of Food	5
FS 432	Food Engineering	3
FS 433	Food Engineering Lab	1
ACCT 201, AGECE 289, BLAW 265, BUS 190, ECON 202, FS 113, FS 301, FS 398 or 498, FS 401, FS 402, FS 429, FS 430, FS 436, FS 464, FS 465, FS 466, PLSC 440, AGECE 300+, BIOL 300+, BUS 300+, ENTR 300+, MHR 300+, MIS 300+, MKTG 300+, OM 300+		2
Hours		15

Fall Term 4

FS 416	Food Microbiology	3
FS 417	Food Microbiology Laboratory	2
FS Electives		7
ACCT 201, AGECE 278, AVS 172, AVS 263, BLAW 265, BUS 190, ECON 202, FS 113, FS 301, FS 398 or 498, FS 401, FS 402, FS 429, FS 430, FS 436, FS 464, FS 465, FS 466, PLSC 440, AGECE 300+, BIOL 300+, BUS 300+, ENTR 300+, MHR 300+, MIS 300+, MKTG 300+, OM 300+		3
Hours		15

Spring Term 4

FS 304	Cereal Chemistry and Processing	3
FS 363	Animal Products for Human Consumption	4
FS 489	Food Product Development (Food Product Development)	3
International Course		3
American Diversity		3
Hours		16
Total Hours		120

The degree map is a guide for the timely completion of your curricular requirements. Your academic advisor or department may be contacted for assistance in interpreting this map. This map is not reflective of your academic history or transcript and it is not official notification of completion of degree or certificate requirements. Please contact the Registrar's Office regarding your official degree/certificate completion status.

Graduating seniors earning a degree in Food Science should be able to demonstrate a level of comprehension of Food Science concepts and analyses equivalent to or greater than that required by the Institute of Food Technologists Core Competencies Guideline.

Graduating seniors earning a degree in Food Science should be able to apply critical thinking and problem-solving skills to address current challenges in the food industry.

Graduating seniors earning a degree in Food Science should be able to communicate effectively in both written and oral format with an audience possessing varying degrees of food science knowledge.