FOOD SYSTEMS INDUSTRY MANAGEMENT - BS

The Bachelor of Science in Food Systems Industry Management is a program that focuses on the application of chemical, physical, and engineering principles to the development and implementation of manufacturing, packaging, storage, and distribution technologies and processes for food products. This includes instruction in food engineering, food preservation and handling, food preparation, food packaging and display, food storage and shipment, and related equipment and facilities design, operation and maintenance. The program capitalizes on the food system supply chain from the post-harvest to table perspective. It is a unique and integrated Science, Technology, Engineering, and Mathematics degree program with an interdisciplinary approach with equal input from Agricultural Systems Management, Food Science and Technology, and Agricultural Economics. Students will be prepared in four core competency domains and participate in highimpact experiences to integrate knowledge across discipline areas: (a) operate and manage food processing, storage, and distribution systems; (b) perform systems analysis and management of food processing, storage, and distribution systems; (c) perform economic analyses on food processing, storage, and distribution systems; and (d) effectively manage and utilize large databases and information systems. Students can choose directed electives in specialize areas and will complete two capstone experiences and an off-site internship as part of the degree requirements. For more information, visit http://foodscience.tamu.edu (https://foodscience.tamu.edu/).

Program Requirements

First Year		
Fall		Semester Credit Hours
AGEC 105	Introduction to Agricultural Economics	3
CHEM 119	Fundamentals of Chemistry I	4
ENGL 104 or ENGL 103	Composition and Rhetoric or Introduction to Rhetoric and Composition	3
FSTC 201	Food Science	3
FSTC 210/ NUTR 210	Horizons in Nutrition and Food Science	2
	Semester Credit Hours	15
Spring		
ECON 202 or ECON 203	Principles of Economics or Principles of Economics	3
ENGL 210	Technical and Professional Writing	3
HIST 105	History of the United States ¹	3
MATH 140	Mathematics for Business and Social Sciences	3
PHYS 201	College Physics	4
	Semester Credit Hours	16
Second Year		
Fall		
ACCT 209 or ACCT 229	Survey of Accounting Principles or Introductory Accounting	3
AGSM 301	Systems Analysis in Agriculture	3

HIST 106 History of the United States 3 MATH 142 Business Calculus 3 POLS 206 American National Government 3 Semester Credit Hours 15 Spring CHEM 120 Fundamentals of Chemistry II or Or PHYS 202 Fundamentals of Chemistry II or College Physics POLS 207 State and Local Government 3 Select one of the following: 3 STAT 301 Introduction to Biometry STAT 302 Statistical Methods STAT 303 Statistical Methods Language, philosophy and culture (http://catalog.tamu.edu/ 3 undergraduate/general-information/university-corecurriculum/#language-philosophy-culture) Semester Credit Hours 13 Third Year Fall AGEC 340 Agribusiness Management 3 AGSM 473 Project Management for Agricultural 3 Systems Technology 4 RANSC 3276 Food Bacteriology Lab 8 ANSC 3277 FSTC 326 and Food Bacteriology Lab 8 ANSC 3277 FSTC 311 Principles of Food Processing 3 Technical elective 1 Semester Credit Hours 16 Spring AGEC 330 Financial Management in Agriculture 3 AGSM 3156 Food Process Engineering Technology 3 RSC 330 Financial Management in Agriculture 3 AGSM 3157 Food Process Engineering Technology 3 RSTC 315 AGSM 360 Occupational Safety Management 3 Technical elective 1 Semester Credit Hours 15 Fourth Year 5 Fourth Year 5 Fourth Year 5 Fourth Year 5 Fourth Semester Credit Hours 15 Fourth Year 5 Fourth Semester Credit Hours 15 Fourth Year 5 Fourth Semester Credit Hours 15 Fourth Year 5 Fourth Year 5 Fourth Year 6 FSTC 453 International Agribusiness Marketing 3 AGSM 439 Management of Agricultural Systems 1 ANSC 4700 Quality Assurance for the Food Industry 5 RSTC 4700 FSTC 491 Or Research 5 Spring	LUCTION	11° - 61 11° 10° -	•
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Technical electives ¹	9
Semester Credit Hours	15
Total Semester Credit Hours	120

For technical electives choose from: AGEC 422, AGEC 485, AGEC 489, AGEC 491; AGLS 435; AGSM 485; AGSM 489; AGSM 491; ANSC 307/FSTC 307, ANSC 457/FSTC 457; FSTC 314, FSTC 444, FSTC 485; FSTC 489, FSTC 491; NUTR 202, NUTR 300, NUTR 320/FSTC 320; POSC 406/FSTC 406.

The Graduation requirements include a requirement for 3 hours of international and cultural diversity (http://catalog.tamu.edu/undergraduate/general-information/degree-information/international-cultural-diversity-requirements/) and 3 hours of cultural discourse (http://catalog.tamu.edu/undergraduate/general-information/degree-information/cultural-discourse-requirements/). Selection must be from courses on the approved list. Selection can be courses that also satisfy the requirement for social and behavioral sciences; creative arts; language, philosophy and culture; or electives. For more information on core requirements visit the University Core Curriculum (http://catalog.tamu.edu/undergraduate/general-information/university-corecurriculum/) catalog page.

A total of 120 hours is required for graduation; 36 hours of 300/400 level courses are required to meet the Texas A&M University residency requirement.