

FOOD SYSTEMS INDUSTRY MANAGEMENT - BS

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		Semester Credit Hours
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 or PHYS 202	Fundamentals of Chemistry II or College Physics	4
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/undergraduate/general-information/university-core-curriculum/#language-philosophy-culture>) 3

Semester Credit Hours 13

Third Year

Fall		Semester Credit Hours
AGEC 340	Agribusiness Management	3
AGSM 473	Project Management for Agricultural Systems Technology	3

ANSC 326/ FSTC 326 & ANSC 327/ FSTC 327	Food Bacteriology and Food Bacteriology Lab	4
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FSTC 311	Principles of Food Processing	3
Technical elective ¹		3

Semester Credit Hours 16

Spring

AGEC 314	Marketing Agricultural and Food Products	3
AGEC 330	Financial Management in Agriculture	3
AGSM 315/ FSTC 315	Food Process Engineering Technology	3
AGSM 360	Occupational Safety Management	3
Technical elective ¹		3

Semester Credit Hours 15

Fourth Year

Fall		Semester Credit Hours
AGEC 453	International Agribusiness Marketing	3
AGSM 439	Management of Agricultural Systems I	3
ANSC 470/ FSTC 470	Quality Assurance for the Food Industry	3
FSTC 324	Food Safety and Preventive Controls for Human Food	3
FSTC 485 or FSTC 491	Directed Studies or Research	3

Semester Credit Hours 15

Spring

AGSM 440	Management of Agricultural Systems II	3
Creative arts (http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#creative-arts)		3
Technical electives ¹		9

Semester Credit Hours 15

Total Semester Credit Hours 120

¹ 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-core-curriculum/>) catalog page.

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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.