

FOOD SCIENCE AND TECHNOLOGY - BS, FOOD INDUSTRY OPTION

Program Requirements

First Year

Fall		Semester Credit Hours
CHEM 119	Fundamentals of Chemistry I	4
ENGL 103 or ENGL 104	Introduction to Rhetoric and Composition or Composition and Rhetoric	3
NFSC 201	Food Science	3
NFSC 204	Perspectives in Nutrition and Food Science	1
NFSC 210	Horizons in Nutrition and Food Science	2
Mathematics (http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#Mathematics) ¹		3
Semester Credit Hours		16

Spring

CHEM 120	Fundamentals of Chemistry II	4
Select one of the following:		3
AGEC 105	Introduction to Agricultural Economics	
ECON 202	Principles of Economics	
ECON 203	Principles of Economics	
American history (http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#american-history) ²		3
Language, philosophy and culture (http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#language-philosophy-culture) ²		3
Mathematics (http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#mathematics) ¹		3
Semester Credit Hours		16

Second Year

Fall		Semester Credit Hours
BIOL 111	Introductory Biology I	4
CHEM 227	Organic Chemistry I	3
CHEM 237	Organic Chemistry Laboratory	1
NFSC 202 or NFSC 203	Fundamentals of Human Nutrition or Scientific Principles of Human Nutrition	3
POLS 206	American National Government	3
Semester Credit Hours		14

Spring

ACCT 209	Survey of Accounting Principles	3
PHYS 201	College Physics	4
American history (http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#american-history) ²		3

Creative arts (http://catalog.tamu.edu/undergraduate/general-information/university-core-curriculum/#creative-arts) ²	3
Free elective ³	3

Semester Credit Hours 16

Third Year

Fall

ENGL 210	Technical and Business Writing	3
NFSC 311	Principles of Food Processing	3
POLS 207	State and Local Government	3
Select one of the following:		3
ANSC 307/ NFSC 307	Meats	
ANSC 457/ NFSC 457	Hazard Analysis and Critical Control Point System	
HORT 419	Viticulture and Small Fruit Culture	
HORT 420	Concepts of Wine Production	
HORT 421	Enology	
NFSC 211	Scientific Principles of Foods	
NFSC 300	Religious and Ethnic Foods	
NFSC 305	Fundamental Baking	
NFSC 307/ ANSC 307	Meats	
NFSC 320	Understanding Obesity: A Social and Scientific Challenge	
NFSC 324	Food Safety and Preventive Controls for Human Food	
NFSC 406/ POSC 406	Poultry Further Processing	
NFSC 410	Nutritional Pharmacometrics of Food Compounds	
NFSC 420	Supervised Research in Mediterranean Nutrition and Food Processing in Italy	
NFSC 422	Food Processing for Sustainable Nutrition in Brazil	
NFSC 457/ ANSC 457	Hazard Analysis and Critical Control Point System	
NFSC 485	Directed Studies	
NFSC 489	Special Topics in...	
NFSC 491	Research	
Free elective ³		3
Semester Credit Hours		15

Spring

AGEC 314	Marketing Agricultural and Food Products	3
NFSC 312	Food Chemistry	3
NFSC 313	Food Chemistry Laboratory	1
MGMT 309	Survey of Management	3
Select one of the following:		3
STAT 301	Introduction to Biometry	
STAT 302	Statistical Methods	
STAT 303	Statistical Methods	
Free elective ³		1
Semester Credit Hours		14

Fourth Year**Fall**

NFSC 314	Food Analysis	3
NFSC 315/ AGSM 315	Food Process Engineering Technology	3
NFSC 326/ ANSC 326	Food Bacteriology	3
NFSC 327/ ANSC 327	Food Bacteriology Lab	1
Select one fo the following:		3
ANSC 307/ NFSC 307	Meats	
ANSC 457/ NFSC 457	Hazard Analysis and Critical Control Point System	
HORT 419	Viticulture and Small Fruit Culture	
HORT 420	Concepts of Wine Production	
HORT 421	Enology	
NFSC 211	Scientific Principles of Foods	
NFSC 300	Religious and Ethnic Foods	
NFSC 305	Fundamental Baking	
NFSC 307/ ANSC 307	Meats	
NFSC 320	Understanding Obesity: A Social and Scientific Challenge	
NFSC 324	Food Safety and Preventive Controls for Human Food	
NFSC 406/ POSC 406	Poultry Further Processing	
NFSC 410	Nutritional Pharmacometrics of Food Compounds	
NFSC 420	Supervised Research in Mediterranean Nutrition and Food Processing in Italy	
NFSC 422	Food Processing for Sustainable Nutrition in Brazil	
NFSC 457/ ANSC 457	Hazard Analysis and Critical Control Point System	
NFSC 485	Directed Studies	
NFSC 489	Special Topics in...	
NFSC 491	Research	

Semester Credit Hours	13
-----------------------	----

Spring

BICH 303 or BICH 410	Elements of Biological Chemistry or Comprehensive Biochemistry I	3
NFSC 401	Food Product Development	3
NFSC 444	Fundamentals of Food Law	3
NFSC 481	Seminar	1
Free electives ³		6
Semester Credit Hours		16
Total Semester Credit Hours		120

¹ MATH prefix required.² 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.³ Students may achieve a business minor by taking the following courses as free electives: ISTM 209, MGMT 209, FINC 409, MKTG 409.

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.