

B.S. in Food and Nutritional Sciences

Food Science Concentration

Effective Fall 2021



College of Agriculture,
Science and Technology

Freshman Fall Semester				Freshman Spring Semester			
Course	Course Name	Cr	Gr	Course	Course Name	Cr	Gr
ENGL-121 & ENGL-122	Introduction to Composition I & II	4		ENGL-123	Introduction to Composition & Speech III	3	
HMEC-111	Food: The Science & Technology	1		HMEC-112	Introduction to Food Science Laboratories	2	
HMEC-191	University Seminar I	1		HMEC-192	University Seminar II	1	
BIOL-101	General Biology I	4		BIOL-102	General Biology II	4	
CHEM-101	General Chemistry I	4		CHEM-102	General Chemistry II	4	
MTSC-121	College Algebra	3		MTSC-122	Trigonometry	3	
Total Credit Hours		17		Total Credit Hours		17	
Sophomore Fall Semester				Sophomore Spring Semester			
Course	Course Name	Cr	Gr	Course	Course Name	Cr	Gr
AGRI-305	Introduction to Poultry Science	3		PSYC-201	Introduction to General Psychology	3	
HMEC-215	Introduction to Nutrition	3		ENGL-124	Introduction to Speech & Composition IV	2	
CHEM-301	Organic Chemistry I	4		CHEM-302	Organic Chemistry II	4	
HMEC-260	Food Microbiology I	2		PHYS-111	Introduction to Physics	3	
HMEC-250	Introduction to Food Science	3		HMEC-261	Food Microbiology II	2	
				MVSC-100	Lifetime Fitness & Wellness	2	
Total Credit Hours		15		Total Credit Hours		16	
Junior Fall Semester				Junior Spring Semester			
Course	Course Name	Cr	Gr	Course	Course Name	Cr	Gr
ENGL-XXX	Literature	3		ECON-201	Macroeconomics	3	
NTRS-321	Biometrics	3		HIST-XXX	History	3	
CHEM-403	Biochemistry	4		GLOB-395	Global Societies	3	
HMEC-428	Research Methods	2		HMEC-440	Food Analysis	4	
HMEC-471	Food Chemistry	4		HMEC-474	Food Biotechnology & Genomics	4	
Total Credit Hours		16		Total Credit Hours		17	
Senior Fall Semester				Senior Spring Semester			
Course	Course Name	Cr	Gr	Course	Course Name	Cr	Gr
HMEC-475	Capstone Project in Food Science	4		XXXX-XXX	Elective	3	
HMEC-410	Food Processing	3		HMEC-450	Senior Seminar	1	
HMEC-476	Food Safety	3		HMCE-473	Fundamentals of Food Policy	3	
MGMT-100	Introduction to Business	3		MGMT-300	Principles of Management	3	
				HMEC-465	HACCP & Quality Control	2	
Total Credit Hours		13		Total Credit Hours		12	
Electives							
Course	Course Name	Cr					
HMEC-477	Applied Food Chemistry	6					
HMEC-478	Applied Food Microbiology & Safety	6					
Total Credit Hours						123	