

BS in Dietetics & Food Administration - *Option in Food Science*  
Major Requirements Worksheet  
2023-2024 Catalog

Name: \_\_\_\_\_ Student ID: \_\_\_\_\_

Grade	Course Number & Title (units)	Prerequisites†
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**Complete ALL of the following support courses:**

	<b>ONE (1)</b> of the following: <input type="checkbox"/> BIOL 260: Biostatistics (3) <input type="checkbox"/> HDEV 190/PSY 110/SOC 170: Elementary Statistics (4) <b>GE Area: B4</b> <input type="checkbox"/> STAT 108: Statistics for Everyday Life (3) <b>GE Area: B4</b> <input type="checkbox"/> STAT 118: Introductory Business Statistics (3) <b>GE Area: B4</b>	<b>BIOL 260:</b> BIOL 201 or BIOL 207 or 211; a 'C' or better in MATH 111 or 113 or 119A or 122 <b>all others:</b> appropriate math placement
	NUTR 132: Introductory Nutrition (3) <b>GE Area: B2 or E</b>	one GE foundation course (corequisite)
	CHEM 111A: General Chemistry (5) <b>GE Area: B1/B3</b>	appropriate chemistry placement; MATH 112B or higher (can be taken concurrently)
	CHEM 448: Fundamentals of Biological Chemistry (3)	a 'C' or better in CHEM 227 or 220B
	CHEM 449: Nutritional Biochemistry Laboratory (1)	corequisite: CHEM 448; <b>fall only</b>
	<b>ONE (1)</b> of the following: <input type="checkbox"/> MATH 113: Precalculus Algebra (3) or higher <b>GE Area: B4</b> <b>OR</b> <input type="checkbox"/> MATH 112A: Essential Algebra A (3) <b>GE Area: B4 AND</b> <input type="checkbox"/> MATH 112B: Essential Algebra B (3)	<b>MATH 113:</b> appropriate math placement  <b>MATH 112A:</b> appropriate math placement <b>MATH 112B:</b> a 'C' or better in MATH 112A
	BIOL 201: General Microbiology for Health Professionals (4) <b>GE Area: B2/B3</b>	a 'C' or better in CHEM 111A or 140
	PSY 100: General Psychology (3) <b>GE Area: D3</b>	GE composition ready
	PHYS 100A: General Physics (4) <b>GE Area: B1/B3</b>	MATH 109 or 111 or 112A or 113 or 119A or 122
	<b>ONE (1)</b> of the following chemistry options: <input type="checkbox"/> CHEM 227: Fundamentals of Organic Chemistry (3) <b>OR</b> <input type="checkbox"/> Two (2) semester organic chemistry sequence: CHEM 220A: Organic Chemistry I (3) CHEM 223A: Organic Chemistry Laboratory I (1) <b>AND</b> CHEM 220B: Organic Chemistry II (3) CHEM 223B: Organic Chemistry Laboratory II (1)	<b>CHEM 227:</b> a 'C' or better in CHEM 111A or 112A  <b>CHEM 220A:</b> a 'C' or better in CHEM 111B or 112B; concurrent enrollment in: CHEM 223A <b>CHEM 223A:</b> corequisite: CHEM 220A <b>CHEM 220B:</b> a 'C' or better in CHEM 220A; concurrent enrollment in: CHEM 223B <b>CHEM 223B:</b> a 'C' or better in CHEM 220A, 223A; corequisite: CHEM 220B

**Complete ALL of the following major courses:**

	CAFF 321: Family & Consumer Resource Management (3) <b>GE Area: UD D</b>	GE foundations
	CAFF 299: Introduction to Family & Consumer Sciences (1)	declared FSCI majors only; <b>should be taken in first year as a declared major</b>
	CAFF 499: Professionalism & Leadership in Family & Consumer Sciences (1)	CAFF 299; CAFF 321; 12 units of upper division in FCS; <b>must be taken in one of the last two semesters prior to graduation</b>
	HM 176: Fundamentals of Food Preparation (3)	none
	FSCI 101: Franken Food: Fact or Science Fiction (3) <b>GE Area: A3</b>	open to Pre-FSCI majors
	FSCI 232: Food Science (3) <b>GE Area: B2</b>	open to Pre-FSCI majors
	FSCI 338: Food Law, Safety & Regulation (3)	a 'C' or better in BIOL 201 and FSCI 232; <b>fall only</b>
	FSCI 432: Food Chemistry & Analysis (3)	CHEM 227 or 220B; FSCI 232; <b>spring only</b>
	FSCI 435: Food Processing & Preservation (3)	FSCI 232; <b>fall only</b>
	FSCI 469: Food Product Development (3)	a 'C' or better in FSCI 232 and FSCI 435; <b>spring only</b> corequisite: FSCI 432
	FSCI 492F: Internship in Food Science (3)	senior standing; 2.5 overall GPA or 3.0 major GPA; faculty advisor approval; a 'C' or better in FSCI 232

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<b>Complete 6 units from the following FSCI electives:</b>		
<input type="checkbox"/> AMST 310: Foodways in Contemporary America (3) <b>GE Area: UD C</b> <input type="checkbox"/> BIOL 200: General Biology (4) GE Area: B2/B3 <input type="checkbox"/> CAFF/CRJU 307: Crimes Against Consumers (3) GE Area: UD D <input type="checkbox"/> CHEM 304: Chemistry in the Kitchen (3) GE Area: UD B <input type="checkbox"/> CLSC 380: Ancient Eats (3) <input type="checkbox"/> COMM 434: Advanced Oral Presentation Skills (3) <input type="checkbox"/> ENGR 361: Scientific Research Communication (3) <b>GE Area: Writing Intensive</b> <input type="checkbox"/> ENGL 317: Professional & Technical Writing (3) <b>GE Area: Writing Intensive</b> <input type="checkbox"/> FSCI 490: Distilling & Brewing Technology in Barbados (3) <input type="checkbox"/> FSCI 497: Directed Studies (1-3) <input type="checkbox"/> MKTG 300: Principles of Marketing (3) <input type="checkbox"/> NUTR 336: Social & Cultural Aspects of Food & Health (3)	<p><i>AMST 310: GE foundations</i>  <i>BIOL 200: GE B4 &amp; one GE A category</i>  <i>CAFF/CRJU 307: none</i>  <i>CHEM 304: GE foundations; upper division standing</i>  <i>CLSC 380: none</i>  <i>COMM 434: GE foundations; upper division standing</i>  <i>ENGR 361: GE foundations; upper division standing; GPE score of 11+ or portfolio course</i>  <i>ENGL 317: GE A2; upper division standing; GPE score of 11+ or portfolio course</i>  <i>FSCI 490: instructor consent; <b>summer only</b></i>  <i>FSCI 497: junior standing; instructor consent</i>  <i>MKTG 300: none</i>  <i>NUTR 336: NUTR 132; PSY 100 (corequisite)</i></p>	

†Prerequisites are subject to change; consult the University Catalog ([www.csulb.edu/catalog](http://www.csulb.edu/catalog)) for the most recent updates

✓ A 'C' or better is required in all courses

✓ GE credit is granted based on the term you take the course and is subject to change; see the current GE course list at [www.csulb.edu/ge](http://www.csulb.edu/ge)

✓ **Completion of this major does not meet the minimum upper division units required to graduate; additional upper division electives may be needed**

✓ **This option requires 2-6 semesters of chemistry**

✓ **Total units required for FSCI option: 67-76**