BS in Dietetics & Food Administration - *Option in Food Science*Major Requirements Worksheet 2018-2019 Catalog

Name: ______ Student ID: _____

Grade	Course Number & Title (units)	Need to Take	Prerequisites†
omplete	e ALL of the following support courses:		
	BIOL 201: General Microbiology for Health Professionals (4)		GE foundations; a 'C' or better in CHEM 111A or 140
	CHEM 111A: General Chemistry (5)		Passing score on Chemistry Placement Exam; either a 'C' or better in MATH 112A, or MATH 112B or higher taken concurrently
	ONE (1) of the following chemistry options: CHEM 227: Fundamentals of Organic Chemistry (3) OR Two (2) semester organic chemistry sequence: CHEM 220A: Organic Chemistry I (3) CHEM 223A: Organic Chemistry Laboratory I (1) AND CHEM 220B: Organic Chemistry II (3) CHEM 223B: Organic Chemistry Laboratory II (1)		227: a 'C' or better in CHEM 111A 220A: a 'C' or better in CHEM 111B; corequisite: CHEM 223A 223A: corequisite: CHEM 220A 220B: a 'C' or better in CHEM 220A; corequisite: CHEM 223B 223B: a 'C' or better in CHEM 220A, 223A; corequisite: CHEM 220B
	CHEM 448: Fundamentals of Biological Chemistry (3)		a 'C' or better in CHEM 227 or 220B
	ONE (1) of the following: MATH 113: Precalculus Algebra (3) OR MATH 112A: Essential Algebra A (3) AND MATH 112B: Essential Algebra B (3)		113: Appropriate math placement 112A: Appropriate math placement or concurrently enrolled in MATH 92 112B: a 'C' or better in MATH 112A
	NUTR 132: Introductory Nutrition (3)		one GE foundation course (corequisite)
	PSY 100: General Psychology (3)		GE composition ready
	ONE (1) of the following: □ BIOL 260: Biostatistics (3) □ HDEV 190: Elementary Statistics in Social & Behavioral Sciences (4) □ PSY 110: Introductory Statistics (4) □ SOC 170: Elementary Statistics (4) □ STAT 108: Statistics for Everyday Life (3) □ STAT 118: Introductory Business Statistics (3)		260: BIOL 201 or BIOL 207 or 211 or MICR 200; a 'C' or better i MATH 111 or 113 or 119A or 122 190: Appropriate math placement 110: Appropriate math placement 170: Appropriate math placement 108: Appropriate math placement 118: Appropriate math placement
omplete	e ALL of the following major courses:		
	CAFF 321: Family & Consumer Resource Management (3)		GE foundations; junior standing
	FCS 299: Introduction to Family & Consumer Sciences (1)		none
	FCS 499: Professionalism & Leadership in Family & Consumer Sciences (1)		FCS 299; CAFF 321; 12 units of upper division in FCS
	HFHM 176: Fundamentals of Food Preparation (3)		none
	FSCI 101: Franken Food: Fact or Science Fiction (3)		none
	FSCI 232: Food Science (3)		HFHM 176
	FSCI 338: Food Law, Safety & Regulations (3)		a 'C' or better in BIOL 201 and in FSCI 232; fall only
	FSCI 432: Food Analysis (3)		a 'C' or better in CHEM 227 or 220B and in FSCI 232; spring on
	ONE (1) of the following: □ FSCI 435: Food Processing, Preservation & Packaging (3) □ FCS 490: Distilling & Brewing Technology in Barbados (3)		435: a 'C' or better in FSCI 232; fall only 490: instructor consent; summer only
	FSCI 469: Food Product Development (3)		a 'C' or better in FSCI 232, and in FSCI 435 or FCS 490 corequisite: FSCI 432; spring only
	FSCI 492F: Internship in Food Science (3)	<u> </u>	senior standing; 2.5 overall GPA or 3.0 major GPA; faculty advi

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Complete	Complete 6 units from the following courses:					
	□ AMST 310: Foodways in Contemporary America (3)		GE foundations			
	□ CAFF/CRJU 307: Crimes Against Consumers (3)		junior standing			
	□ CLSC 380: Ancient Eats (3)		GE foundations			
	□ COMM 434: Advanced Oral Presentation Skills (3)		GE foundations; junior standing			
	□ ENGL 317: Technical Communication (3)		GE foundations; junior standing			
	□ RSCH 361: Scientific Research Communication (3)		GE foundations; junior standing; GWAR completion			
	□ FCS 497: Directed Studies (3)		junior standing; instructor consent			
	□ MKTG 300: Principles of Marketing (3)		department consent			
	□ NUTR 336: Social & Cultural Aspects of Food & Health (3)		NUTR 132; SOC 335 or PSY 100			

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

2

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

[✓] 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 3-5 semesters of chemistry

[✓] Total units required for FSCI option: 62-71