

FOOD SCIENCE MINOR WORKSHEET
CALIFORNIA STATE UNIVERSITY, LONG BEACH
 Code: FCS_UM04
 Catalog Year: 2004-2005

Student: _____ Anticipated Graduation Date: _____
 Social Security Number: _____
 Last First Maiden/Middle

Address: _____ Telephone No.: _____
 No. Street Apt. No.

City State ZIP Advisor: _____

Date Entered CSULB: _____ Standing: _____

Transfer From: 1) _____ 2) _____ 3) _____ 4) _____

CSULB Unit Value	CSULB Grade	Course Number	Course Name	Need to Take	Transfer or Substitute	Transfer From	Transfer Units/Grade
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Take All of the Following Courses

3		FCS 235	Principles of Food Preparation				
3		FCS 332	Food Science				
3		FCS 338	Introduction to Food Processing				
3		FCS 432	Food Analysis				
3		FCS 435	Food Processing, Preservation & Packaging				
3		FCS 464	Sensory Analysis of Foods				

Select 3 Units from the Following Courses (as approved by a Food Science faculty advisor)

3		FCS 492F	Internship in Food Science				
3		FCS 497	Directed Studies				

Additional Information

It is the student's responsibility to adhere to all prerequisites listed below. Some of the prerequisites fulfill General Education requirements.

1. FCS 332 and BIOL 260 or equivalent statistics are prerequisites for FCS 464.
2. FCS 332 is the prerequisite for FCS 338 and 435.
3. CHEM 327 and FCS 332 are prerequisites for FCS 432.
4. CHEM 327, FCS 235 and MICR 200 are prerequisites for FCS 332.
5. CHEM 111A (fulfills G.E. Category B1b) or 202(fulfills G.E. Category B3) are prerequisites for FCS 235.

Advising Sessions:

Advisor: _____ Date: _____ Advisor: _____ Date: _____
 Advisor: _____ Date: _____ Advisor: _____ Date: _____
 Advisor: _____ Date: _____ Advisor: _____ Date: _____
 Advisor: _____ Date: _____ Advisor: _____ Date: _____