

BS in Nutrition & Food Science - *Option in Food Science*  
Major Requirements Worksheet  
2025-2026 Catalog

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

Grade	Course Number & Title (units)	Prerequisites†
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**Complete ALL of the following Nutrition & Food Science Core courses:**

	BIOL 201: General Microbiology for Health Professionals (4) <b>GE Area: 5B/5C (B2/B3)</b>	a 'C' or better in CHEM 111A or 140
	CHEM 111A: General Chemistry (5) <b>GE Area: 5A/5C (B1/B3)</b>	appropriate chemistry placement; MATH 112B or higher (can be taken concurrently)
	FSCI 232: Food Science (3) <b>GE Area: 5B (B2)</b>	none
	FSCI 338: Food Law, Safety & Regulation (3)	a 'C' or better in BIOL 201 and FSCI 232; not open to Pre-FSCI majors; <b>fall only</b>
	HM 176: Fundamentals of Food Preparation (3)	none
	NUTR 132: Introductory Nutrition (3) <b>GE Area: 5B (B2)</b>	one GE foundation course (corequisite)
	NUTR 336: Social & Cultural Aspects of Food & Health (3)	NUTR 132 and PSY 100; not open to Pre-FSCI majors
WAIVED	<del>NUTR 337: Introduction to Nutrition Research Methods (3)</del>	<del>NUTR 331; not open to Pre-FSCI majors</del>
	PSY 100: General Psychology (3) <b>GE Area: 4C (D3)</b>	GE composition ready
	CAFF 321: Family & Consumer Resource Management (3) <b>GE Area: 4UD (UD D)</b>	GE foundations
	<b>ONE (1) of the following chemistry options:</b> <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
	<b>ONE (1) of the following:</b> <input type="checkbox"/> MATH 113: Precalculus Algebra (3) <i>or higher</i> <b>GE Area: 2 (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
	<b>ONE (1) of the following:</b> <input type="checkbox"/> BIOL 260: Biostatistics (3) <input type="checkbox"/> HDEV 190/PSY 110/SOC 170: Elementary Statistics (4) <b>GE Area: 2 (B4)</b> <input type="checkbox"/> STAT 108: Statistics for Everyday Life (3) <b>GE Area: 2 (B4)</b> <input type="checkbox"/> STAT 118: Introductory Business Statistics (3) <b>GE Area: 2 (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

**Complete ALL of the following Food Science Specified major courses:**

	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>
	FSCI 101: Franken Food: Fact or Science Fiction (3) <b>GE Area: 1B (A3)</b>	none
	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
	PHYS 100A: General Physics (4) <b>GE Area: 5A/5C (B1/B3)</b>	MATH 111 or higher

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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: 3UD (UD C)</b> <input type="checkbox"/> BIOL 200: General Biology (4) <b>GE Area: 5B/5C (B2/B3)</b> <input type="checkbox"/> CAFF/CRJU 307: Crimes Against Consumers (3) <b>GE Area: 4UD (UD D)</b> <input type="checkbox"/> CHEM 304: Chemistry in the Kitchen (3) <b>GE Area: 2UD/5UD (UD B)</b> <input type="checkbox"/> CLSC 380: Ancient Eats (3) <input type="checkbox"/> COMM 434: Advanced Oral Presentation Skills (3) <input type="checkbox"/> ENGL 317: Professional & Technical Writing (3) <b>GE Area: Writing Intensive</b> <input type="checkbox"/> ENGR 361: Scientific Research Communication (3) <b>GE Area: Writing Intensive</b> <input type="checkbox"/> FSCI 490: Distilling & Brewing Technology in Barbados (3) <input type="checkbox"/> FSCI 490: Selected Topics - Food Packaging Technology (3) <input type="checkbox"/> FSCI 490: Selected Topics - Food Packaging Science (3) <input type="checkbox"/> FSCI 497: Directed Studies (1-3) <input type="checkbox"/> MKTG 300: Principles of Marketing (3)	<b>AMST 310:</b> GE foundations <b>BIOL 200:</b> GE 2 (B4) & one GE 1 (A) category <b>CAFF/CRJU 307:</b> none; <b>offered periodically</b> <b>CHEM 304:</b> GE foundations; upper division standing; <b>offered periodically</b> <b>CLSC 380:</b> none; <b>offered periodically</b> <b>COMM 434:</b> GE foundations; upper division standing <b>ENGL 317:</b> GE 1A (A2); upper division standing <b>ENGR 361:</b> GE foundations; upper division standing <b>FSCI 490 - Barbados:</b> instructor consent; <b>summer only</b> <b>FSCI 490 - Selected Topics:</b> instructor consent <b>FSCI 497:</b> upper division standing; instructor consent <b>MKTG 300:</b> none

†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/general-education-requirements](http://www.csulb.edu/general-education-requirements)

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

✓ This option requires 3-6 semesters of chemistry

✓ Total units required for FSCI option: 68-85