

BS in Nutrition & Food Science - *Option in Food Science*
Major Requirements Worksheet
2026-2027 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) GE Area: 5B/5C	a 'C' or better in CHEM 111A or 140
	CHEM 111A: General Chemistry (5) GE Area: 5A/5C	appropriate chemistry placement; MATH 112B or higher (can be taken concurrently)
	FSCI 232: Food Science (3) GE Area: 5B	none
	FSCI 338: Food Law, Safety & Regulation (3)	a 'C' or better in BIOL 201 and FSCI 232; not open to Pre-FSCI majors; fall only
	HM 176: Fundamentals of Food Preparation (3)	none
	NUTR 132: Introductory Nutrition (3) GE Area: 5B	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
	PSY 100: General Psychology (3) GE Area: 4C	GE composition ready
	CAFF 321: Family & Consumer Resource Management (3) GE Area: 4UD	GE foundations
	ONE (1) of the following chemistry options: <input type="checkbox"/> CHEM 227: Fundamentals of Organic Chemistry (3) OR <input type="checkbox"/> 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)	CHEM 227: a 'C' or better in CHEM 111A or 112A CHEM 220A: a 'C' or better in CHEM 111B or 112B; concurrent enrollment in: CHEM 223A CHEM 223A: corequisite: CHEM 220A CHEM 220B: a 'C' or better in CHEM 220A; concurrent enrollment in: CHEM 223B CHEM 223B: a 'C' or better in CHEM 220A, 223A; corequisite: CHEM 220B
	ONE (1) of the following: <input type="checkbox"/> MATH 113: Precalculus Algebra (3) or higher GE Area: 2 OR <input type="checkbox"/> MATH 112A: Essential Algebra A (3) GE Area: B4 AND <input type="checkbox"/> MATH 112B: Essential Algebra B (3)	MATH 113: appropriate math placement MATH 112A: appropriate math placement MATH 112B: a 'C' or better in MATH 112A
	ONE (1) of the following: <input type="checkbox"/> BIOL 260: Biostatistics (3) <input type="checkbox"/> HDEV 190/PSY 110/SOC 170: Elementary Statistics (4) GE Area: 2 <input type="checkbox"/> STAT 108: Statistics for Everyday Life (3) GE Area: 2 <input type="checkbox"/> STAT 118: Introductory Business Statistics (3) GE Area: 2	BIOL 260: BIOL 201 or BIOL 207 or 211; a 'C' or better in MATH 111 or 112B or 113 or 119A or 122 all others: 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; fall only
	FSCI 101: Franken Food: Fact or Science Fiction (3) GE Area: 1B	none
	FSCI 432: Food Chemistry & Analysis (3)	CHEM 227 or 220B; FSCI 232; spring only
	FSCI 435: Food Processing & Preservation (3)	FSCI 232; fall only
	FSCI 469: Food Product Development (3)	a 'C' or better in FSCI 232 and FSCI 435; spring only 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) GE Area: 5A/5C	MATH 111 or higher

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Complete 6 units from the following FSCI electives:		
<input type="checkbox"/> AMST 310: Foodways in Contemporary America (3) GE Area: 3UD <input type="checkbox"/> BIOL 200: General Biology (4) GE Area: 5B/5C <input type="checkbox"/> CAFF/CRJU 307: Crimes Against Consumers (3) GE Area: 4UD <input type="checkbox"/> CHEM 304: Chemistry in the Kitchen (3) GE Area: 2UD/5UD <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) GE Area: GVAR Writing Intensive <input type="checkbox"/> ENGR 361: Scientific Research Communication (3) GE Area: GVAR Writing Intensive <input type="checkbox"/> FSCI 490: Distilling & Brewing Technology in Barbados (3) <input type="checkbox"/> FSCI 490: Selected Topics in Food Science (3) <input type="checkbox"/> FSCI 497: Directed Studies (1-3) <input type="checkbox"/> MKTG 300: Principles of Marketing (3)	<i>AMST 310: GE foundations</i> <i>BIOL 200: GE 2 & one GE 1 category</i> <i>CAFF/CRJU 307: none; offered periodically</i> <i>CHEM 304: GE foundations; upper division standing; offered periodically</i> <i>CLSC 380: none; offered periodically</i> <i>COMM 434: GE foundations; upper division standing</i> <i>ENGL 317: GE foundations; upper division standing</i> <i>ENGR 361: GE foundations; upper division standing</i> <i>FSCI 490 - Barbados: instructor consent; summer only</i> <i>FSCI 490 - Selected Topics: instructor consent</i> <i>FSCI 497: upper division standing; instructor consent</i> <i>MKTG 300: none</i>	

†Prerequisites are subject to change; consult the University Catalog (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

✓ 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