BS in Dietetics & Food Administration - *Option in Food Science*Major Requirements Worksheet 2017-2018 Catalog

Name:	

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

BIOL 201: General Microbiology for Health Professionals (4) GE AREA: B1a	GE foundations; a 'C' or better in CHEM 111A or 140
CHEM 111A: General Chemistry (5) GE AREA: B1b	Passing score on Chemistry Placement Exam corequisite: a 'C' or better in MATH 113 or 117 or 119A or 122
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
MATH 113 (or higher): Precalculus Algebra (3) GE AREA: B2	Appropriate ELM score/exemption or MAPB 11
NUTR 132: Introductory Nutrition (3) GE AREA: B1aNL or E	one GE foundation course (corequisite)
PSY 100: General Psychology (3) GE AREA: D2	GE composition ready
ONE (1) of the following: □ BIOL 260: Biostatistics (3) □ HDEV 190: Elementary Statistics in Social & Behavioral Sciences (4) GE AREA: B2 □ PSY 110: Introductory Statistics (4) GE AREA: B2 □ SOC 170: Elementary Statistics (4) GE AREA: B2 □ STAT 108: Statistics for Everyday Life (3) GE AREA: B2 □ STAT 118: Introductory Business Statistics (3) GE AREA: B2	260: BIOL 201 or BIOL 207 or 211 or MICR 200; a 'C' or better in MATH 111 or 113 or 119A or 122 190: GE math ready 110: GE math ready 170: GE math ready 108: GE math ready 118: GE math ready

Complete ALL of the following major courses:

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CAFF 321: Family & Consumer Resource Management (3) GE AREA: D2 or E or F; HD	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) - formerly FSCI 332	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 only
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)	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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Grade	Course Number & Title (units)	Need to Take	Prerequisites†					
Complete 6 units from the following courses:								
	□ AMST 310: Foodways in Contemporary America (3) GE AREA: C3, HD		GE foundations					
	□ CAFF/CRJU 307: Crimes Against Consumers (3) GE AREA: D2 or E or F		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					
	□ ENGR 361: Scientific Research Communication (3) GE AREA: F-WI		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					

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

[✓] 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

[✓] 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: 62-68