

BS in Dietetics & Food Administration - *Option in Food Science*
Major Requirements Worksheet
2020-2021 Catalog

Name: _____ Student ID: _____

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

	BIOL 201: General Microbiology for Health Professionals (4) GE Area: B2/B3		<i>a 'C' or better in CHEM 111A or 140</i>
	CHEM 111A: General Chemistry (5) GE Area: B1/B3		<i>Passing score on Chemistry Placement Exam; either a 'C' or better in MATH 112A, or MATH 112B or higher taken concurrently</i>
	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)		227: <i>a 'C' or better in CHEM 111A or 112A</i> 220A: <i>a 'C' or better in CHEM 111B or 112B; corequisite: CHEM 223A</i> 223A: <i>corequisite: CHEM 220A</i> 220B: <i>a 'C' or better in CHEM 220A; corequisite: CHEM 223B</i> 223B: <i>a 'C' or better in CHEM 220A, 223A; corequisite: CHEM 220B</i>
	CHEM 448: Fundamentals of Biological Chemistry (3)		<i>a 'C' or better in CHEM 227 or 220B</i>
	CHEM 449: Nutritional Biochemistry Laboratory (1)		<i>corequisite: CHEM 448</i>
	ONE (1) of the following: <input type="checkbox"/> MATH 113: Precalculus Algebra (3) <i>or higher</i> GE Area: B4 OR <input type="checkbox"/> MATH 112A: Essential Algebra A (3) GE Area: B4 AND <input type="checkbox"/> MATH 112B: Essential Algebra B (3)		113: <i>appropriate math placement</i> 112A: <i>appropriate math placement</i> 112B: <i>a 'C' or better in MATH 112A</i>
	NUTR 132: Introductory Nutrition (3) GE Area: B2 or E		<i>one GE foundation course (corequisite)</i>
	PSY 100: General Psychology (3) GE Area: D3		<i>GE composition ready</i>
	PHYS 100A: General Physics (4) GE Area: B1/B3		<i>MATH 109 or 111 or 112A or 113 or 119A or 122</i>
	ONE (1) of the following: <input type="checkbox"/> BIOL 260: Biostatistics (3) <input type="checkbox"/> HDEV 190: Elementary Statistics in Social & Behavioral Sciences (4) GE Area: B4 <input type="checkbox"/> PSY 110: Introductory Statistics (4) GE Area: B4 <input type="checkbox"/> SOC 170: Elementary Statistics (4) GE Area: B4 <input type="checkbox"/> STAT 108: Statistics for Everyday Life (3) GE Area: B4 <input type="checkbox"/> STAT 118: Introductory Business Statistics (3) GE Area: B4		260: <i>BIOL 201 or BIOL 207 or 211; a 'C' or better in MATH 111 or 113 or 119A or 122</i> all others: <i>appropriate math placement</i>

Complete ALL of the following major courses:

	CAFF 321: Family & Consumer Resource Management (3) GE Area: F or UD D; HD		<i>GE foundations; junior standing</i>
	CAFF 299: Introduction to Family & Consumer Sciences (1)		<i>declared FSCI majors only; must be taken in first semester as a declared major</i>
	CAFF 499: Professionalism & Leadership in Family & Consumer Sciences (1)		<i>CAFF 299; CAFF 321; 12 units of upper division in FCS; must be taken in one of the last two semesters prior to graduation</i>
	HM 176: Fundamentals of Food Preparation (3)		<i>none</i>
	FSCI 101: Franken Food: Fact or Science Fiction (3)		<i>open to Pre-FSCI majors</i>
	FSCI 232: Food Science (3)		<i>open to Pre-FSCI majors</i>
	FSCI 338: Food Law, Safety & Regulation (3)		<i>a 'C' or better in BIOL 201 and FSCI 232; fall only</i>
	FSCI 432: Food Chemistry & Analysis (3)		<i>CHEM 227 or 220B; FSCI 232; spring only</i>
	FSCI 435: Food Processing & Preservation (3)		<i>FSCI 232; fall only</i>
	FSCI 469: Food Product Development (3)		<i>a 'C' or better in FSCI 232 and FSCI 435; spring only</i> <i>corequisite: FSCI 432</i>
	FSCI 492F: Internship in Food Science (3)		<i>senior standing; 2.5 overall GPA or 3.0 major GPA; faculty advisor approval; a 'C' or better in FSCI 232</i>

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Complete 6 units from the following courses:

	<input type="checkbox"/> AMST 310: Foodways in Contemporary America (3) GE Area: UD C; HD		<i>GE foundations</i>
	<input type="checkbox"/> BIOL 200: General Biology (4) GE Area: B2/B3		<i>GE foundations</i>
	<input type="checkbox"/> CAFF/CRJU 307: Crimes Against Consumers (3) GE Area: F		<i>junior standing</i>
	<input type="checkbox"/> CLSC 380: Ancient Eats (3)		<i>none</i>
	<input type="checkbox"/> COMM 434: Advanced Oral Presentation Skills (3)		<i>GE foundations; junior standing</i>
	<input type="checkbox"/> ENGL 317: Technical Communication (3)		<i>GE foundations; junior standing</i>
	<input type="checkbox"/> FSCI 490: Distilling & Brewing Technology in Barbados (3)		<i>instructor consent; summer only</i>
	<input type="checkbox"/> FSCI 497: Directed Studies (1-3)		<i>junior standing; instructor consent</i>
	<input type="checkbox"/> MKTG 300: Principles of Marketing (3)		<i>none</i>
	<input type="checkbox"/> NUTR 336: Social & Cultural Aspects of Food & Health (3)		<i>NUTR 132 corequisite: SOC 335 or PSY 100</i>
	<input type="checkbox"/> RSCH 361: Scientific Research Communication (3) GE Area: F-Writing Intensive		<i>GE foundations; junior standing; GVAR completion</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/ge

✓ **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: 67-77**