

BS in Dietetics & Food Administration - *Option in Food Science*
Major Requirements Worksheet
2022-2023 Catalog

Name: _____ Student ID: _____

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

	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		BIOL 260: BIOL 201 or BIOL 207 or 211; a 'C' or better in MATH 111 or 113 or 119A or 122 all others: appropriate math placement
	NUTR 132: Introductory Nutrition (3) GE Area: B2 or E		one GE foundation course (corequisite)
	CHEM 111A: General Chemistry (5) GE Area: B1/B3		appropriate chemistry placement; either a 'C' or better in MATH 112A, or MATH 112B or higher taken concurrently
	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
	ONE (1) of the following: <input type="checkbox"/> MATH 113: Precalculus Algebra (3) or higher 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)		MATH 113: appropriate math placement MATH 112A: appropriate math placement MATH 112B: a 'C' or better in MATH 112A
	BIOL 201: General Microbiology for Health Professionals (4) GE Area: B2/B3		a 'C' or better in CHEM 111A or 112A or 140
	PSY 100: General Psychology (3) GE Area: D3		GE composition ready
	PHYS 100A: General Physics (4) GE Area: B1/B3		MATH 109 or 111 or 112A or 113 or 119A or 122
	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; corequisite: CHEM 223A CHEM 223A: corequisite: CHEM 220A CHEM 220B: a 'C' or better in CHEM 220A; corequisite: CHEM 223B CHEM 223B: a 'C' or better in CHEM 220A, 223A; corequisite: CHEM 220B

Complete ALL of the following major courses:

	CAFF 321: Family & Consumer Resource Management (3) GE Area: UD D		GE foundations
	CAFF 299: Introduction to Family & Consumer Sciences (1)		declared FSCI majors only; must be taken in first year as a declared major
	CAFF 499: Professionalism & Leadership in Family & Consumer Sciences (1)		CAFF 299; CAFF 321; 12 units of upper division in FCS; must be taken in one of the last two semesters prior to graduation
	HM 176: Fundamentals of Food Preparation (3)		none
	FSCI 101: Franken Food: Fact or Science Fiction (3) GE Area: A3		open to Pre-FSCI majors
	FSCI 232: Food Science (3) GE Area: B2		corequisite: FSCI 101; open to Pre-FSCI majors
	FSCI 338: Food Law, Safety & Regulation (3)		a 'C' or better in BIOL 201 and FSCI 232; fall only
	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

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Complete 6 units from the following FSCI electives:

	<input type="checkbox"/> AMST 310: Foodways in Contemporary America (3) GE Area: UD C		<i>GE foundations</i>
	<input type="checkbox"/> BIOL 200: General Biology (4) GE Area: B2/B3		<i>GE B4 & one GE A category</i>
	<input type="checkbox"/> CAFF 307: Crimes Against Consumers (3) GE Area: UD D		<i>none</i>
	<input type="checkbox"/> CHEM 304: Chemistry in the Kitchen (3) GE Area: UD B		<i>GE foundations; upper division 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; upper division standing</i>
	<input type="checkbox"/> ENGR/RSCH 361: Scientific Research Communication (3)		<i>GE foundations; upper division standing; GPE score of 11+ or portfolio course</i>
	<input type="checkbox"/> ENGL 317: Technical Communication (3)		<i>GE A2; upper division 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>

†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 2-6 semesters of chemistry**

✓ **Total units required for FSCI option: 67-76**