

Bachelor of Science
Major: Dairy Manufacturing
Specialization: Microbiology
2023-2024 Sample 4-Year Plan
Total Degree Requirements: 120 credits

Student _____ Student ID# _____ Student Phone # _____
 Advisor _____ Minimum GPA _____ Minor/Career Interest(s) _____

Students are not limited to this plan; it is meant to be used as a guide for planning purposes in consultation with your advisor. The sample schedule is one possible path to completing your degree within four years. For official program requirements, please refer to the [Undergraduate Catalog](#).

First Year

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Term	Grade
BIOL 101-101L or BIOL 151-151L	Biology Survey I and Lab (3 cr) or General Biology I and Lab (4 cr)	BIOL 151/L preferred	2,1 4,0	F/S F/S(I)	

Third Year

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Term	Grade
ACCT 210	Principles of Accounting I		3	F/S/SU	
AST 443-443L	Food Processing and Engineering Fundamentals and Lab		2,1	F	
CHEM 464	Biochemistry I	p. CHEM 328/L	3	F	
DS 321-321L	Dairy Products Processing I and Lab	p. DS 130 and MICR 231/L or MICR 233/L	4,1	F odd	
MICR 311-311L	Food Microbiology and Lab	p. MICR 231/L or MICR 233/L	2,2	F	
Total Credit Hours			18		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Term	Grade
CHEM 466	Laboratory Methods of Biochemistry	p. CHEM 464	1	S	
DS 322-322L	Dairy Products Processing II and Lab	p. DS 130 and MICR 231/L or MICR 233/L	4,1	S even	
ECON 201 or ECON 202	Principles of Microeconomics or Principles of Macroeconomics (SGR #3)		3	F/S F/S	
MICR 310-310L	Environmental Microbiology and Lab	p. MICR 231/L or MICR 233/L	3,1		
General elective		If needed to maintain credits for scholarships	2		
Total Credit Hours			15		

Summer

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Term	Grade
DS 494	Internship				