| Bachelo | r of Science | | | | | | |
|--|-----------------------|-------------|--------------------------|--|--|--|--|
| Major: 1 | Food Science | | | | | | |
| 2023-202 | 24 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

Third Year Fall Prefix + Number **Course Title** Prerequisites/Comments Credits Semester Grade AST 443-443L Food Processing and Engineering Fundamentals and 2,1 CHEM 464 Biochemistry I p. CHEM 328/L 3 F FS 351-351L Principles of Food Processing and Lab p. FS 251 and CHEM 114 2,1 F odd MICR 311-311L Food Microbiology and Lab p. MICR 231/L or MICR 233/L 2,2 F SGR #1 Written Communication (SGR #1) p. ENGL 101 3 **Total Credit Hours** 16

| Spring | | | | | | | | | |
|-----------------|--------------|------------------------|---------|----------|-------|--|--|--|--|
| Prefix + Number | Course Title | Prerequisites/Comments | Credits | Semester | Grade | | | | |
| CHEM 466 | | | | | | | | | |