

MAJOR IN NUTRITION AND FOOD SCIENCE, FOOD SCIENCE CONCENTRATION

Major Completion Map

Freshman

Semester 1		Critical	Recommended	AUCC	Credits
FSHN 150	Survey of Human Nutrition	X			3
MATH 117	College Algebra in Context I (GT-MA1)	X		1B	1
MATH 118	College Algebra in Context II (GT-MA1)	X		1B	1
LIFE 102	Attributes of Living Systems (GT-SC1)	X		3A	4
SOC 100	Introduction to Sociology (GT-SS3)	X		3C	3
	Diversity, Equity, and Inclusion (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion)	X		1C	3

Total Credits **15**

Semester 2		Critical	Recommended	AUCC	Credits
CHEM 107	Fundamentals of Chemistry (GT-SC2)	X		3A	4
CHEM 108	Fundamentals of Chemistry Laboratory (GT-SC1)	X		3A	1
CO 150	College Composition (GT-CO2)	X		1A	3
FTEC 110	Food-From Farm to Table	X			3
MATH 124	Logarithmic and Exponential Functions (GT-MA1)	X		1B	1
	Arts and Humanities (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities)		X	3B	3

Total Credits **15**

Sophomore

Semester 3		Critical	Recommended	AUCC	Credits
BUS 150 or CS 110	Business Computing Concepts and Applications Personal Computing	X			3-4
CHEM 245	Fundamentals of Organic Chemistry	X			4
CHEM 246	Fundamentals of Organic Chemistry Laboratory	X			1
SPCM 200	Public Speaking	X			3
	Historical Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives)		X	3D	3
	Elective		X		1-2

Total Credits **15-17**

Semester 4		Critical	Recommended	AUCC	Credits
BMS 300	Principles of Human Physiology	X			4
FSHN 300	Food Principles and Applications				3
FSHN 301	Food Principles and Applications Laboratory				2
FTEC 210	Science of Food Fermentation	X			3
	Arts and Humanities (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities)		X	3B	3

Total Credits **15**

Junior

Semester 5		Critical	Recommended	AUCC	Credits
BC 351	Principles of Biochemistry	X			4
JTC 300	Strategic Writing and Communication (GT-CO3)	X		2	3
FSHN 350	Human Nutrition	X			3
FTEC 400	Food Safety	X			3

STAT 201	General Statistics (GT-MA1)			1B	3
Total Credits					16
Semester 6		Critical	Recommended	AUCC	Credits
MIP 300	General Microbiology	X			3
MIP 302	General Microbiology Laboratory	X			2
FTEC 430	Sensory Evaluation of Food Products	X		4A	2
Electives			X		7
Total Credits					14
Senior					
Semester 7		Critical	Recommended	AUCC	Credits
ANEQ 360	Principles of Meat Science	X			3
FTEC 350	Fermentation Microbiology	X			2
FTEC 447	Food Chemistry	X		4B	2
FTEC 465	Food Production Operations	X			3
FTEC 496A	Group Study Fermentation Science: Current Issues	X			1
FTEC 496B	Group Study Fermentation Science: Functional Foods in Health	X			1
Guided Elective (see list on Program Requirements tab)			X		3
Total Credits					15
Semester 8		Critical	Recommended	AUCC	Credits
FTEC 492	Seminar: Fermentation Science and Food Safety	X		4C	2
MIP 334	Food Microbiology	X			3
Guided Electives (see list on Program Requirements tab)			X		9
The benchmark courses for the 8th semester are the remaining courses in the entire program of study.		X			
Total Credits					14
Program Total Credits:					120