

MAJOR IN NUTRITION AND FOOD SCIENCE, FOOD SCIENCE CONCENTRATION

Requirements Effective Fall 2023

Freshman

		AUCC	Credits
CHEM 107	Fundamentals of Chemistry (GT-SC2)	3A	4
CHEM 108	Fundamentals of Chemistry Laboratory (GT-SC1)	3A	1
CO 150	College Composition (GT-CO2)	1A	3
FSHN 150	Survey of Human Nutrition		3
FTEC 110	Food-From Farm to Table		3
LIFE 102	Attributes of Living Systems (GT-SC1)	3A	4
MATH 117	College Algebra in Context I (GT-MA1)	1B	1
MATH 118	College Algebra in Context II (GT-MA1)	1B	1
MATH 124	Logarithmic and Exponential Functions (GT-MA1)	1B	1
SOC 100	Introduction to Sociology (GT-SS3)	3C	3
Arts and Humanities (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities)		3B	3
Diversity, Equity, and Inclusion (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion)		1C	3
Total Credits			30

Sophomore

BMS 300	Principles of Human Physiology		4
BUS 150 or CS 110	Business Computing Concepts and Applications Personal Computing		3-4
CHEM 245	Fundamentals of Organic Chemistry		4
CHEM 246	Fundamentals of Organic Chemistry Laboratory		1
FSHN 300	Food Principles and Applications		3
FSHN 301	Food Principles and Applications Laboratory		2
FTEC 210	Science of Food Fermentation		3
SPCM 200	Public Speaking		3
Arts and Humanities (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities)		3B	3
Historical Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives)		3D	3
Elective			1-2
Total Credits			30-32

Junior

BC 351	Principles of Biochemistry		4
FSHN 350	Human Nutrition		3
FTEC 400	Food Safety		3
FTEC 430	Sensory Evaluation of Food Products	4A	2
JTC 300 or CO 300	Strategic Writing and Communication (GT-CO3) Writing Arguments (GT-CO3)	2	3
MIP 300	General Microbiology		3

MIP 302	General Microbiology Laboratory		2
STAT 201	General Statistics (GT-MA1)	1B	3
Electives			7
Total Credits			30
Senior			
ANEQ 360	Principles of Meat Science		3
FTEC 350	Fermentation Microbiology		2
FTEC 447	Food Chemistry	4B	2
FTEC 465	Food Production Operations		3
FTEC 492	Seminar: Fermentation Science and Food Safety	4C	2
FTEC 496A	Group Study Fermentation Science: Current Issues		1
FTEC 496B	Group Study Fermentation Science: Functional Foods in Health		1
MIP 334	Food Microbiology		3
Guided Electives (see list below) ¹			12
Total Credits			29
Program Total Credits:			120

¹ Select enough elective credits to bring the program total to a minimum of 120 credits, of which at least 42 must be upper-division (300- to 400-level)

Guided Electives

Code	Title	Credits
ANEQ 450	Processed Meats	3
ANEQ 460	Meat Safety	2
ANEQ 470	Meat Processing Systems	4
ERHS 220	Environmental Health	3
ERHS 320	Environmental Health–Water Quality	3
FSHN 455	Food Systems–Impact on Health/Food Security	2
FSHN 470	Integrative Nutrition and Metabolism	3
FTEC 351	Fermentation Microbiology Laboratory	2
FTEC 360	Brewing Processes	4
FTEC 375	Introduction to Fermentation Unit Operations	4
FTEC 478	Phytochemicals and Probiotics for Health	2
FTEC 487	Internship	1-15
FTEC 495	Independent Study	1-18
FTEC 570	Food Product Development	2
FTEC 574	Current Issues in Food Safety	2
FTEC 576	Cereal Science	2
MATH 125	Numerical Trigonometry (GT-MA1)	1
MGT 305	Fundamentals of Management	3
PH 121	General Physics I (GT-SC1)	5
RRM 330	Alcohol Beverage Control and Management	2
RRM 400	Food and Society	3
SOCR 330	Principles of Genetics	3