

### Curriculum Overview for Food Science BS\*

Core Area	First Year		Second Year		Third Year		Fourth Year	
	Fall	Spring	Fall	Spring	Fall	Spring	Fall	Spring
<b>Mathematics &amp; Statistics</b>	College Algebra	Trigonometry	Calculus I (QL)	Statistics (QI)	General Physics	Sensory Analysis	Food Engineering (QI)	
<b>Chemistry &amp; Biochemistry</b>	Chemistry I	Chemistry II	Organic Chemistry	Intro Biochem	Food Chemistry	Food Analysis (QI)		
	Chem I Lab	Chem II Lab		Biochem Lab				
<b>Biology &amp; Microbiology</b>			Biology I	Sanitation & Safety	General Micro	Food Micro (CI)		
			Biology I Lab			Food Micro Lab		
<b>Food Science, Processing &amp; other NDFS</b>	Chocolate Science (BPS)				Meat Tech & Processing	Cereal Science (DSC/CI)	Food Laws & Regulations	Dairy Processing
							Food Product Development (QI)	Dairy Processing Lab
<b>General Education &amp; Career Skills</b>		Human Nutrition (BLS)	Food Tech & Health (DSC)				Occupational Experience in Food Science	Elective
		Academic Writing (CL1)		Research Writing (CL2)				CMST course
	BSS	BAI		BCA			DHCA	DSS
								BHU

\*Specific degree requirements including course numbers and titles are found in the USU General Catalog

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