

2011-13 Cal Poly Catalog

Food Science and Nutrition Department

BS FOOD SCIENCE

- 60 units upper division GWR
 2.0 GPA USCP

* = Required in Major/Support; also satisfies GE

Note: No major, support or concentration courses may be taken as credit/no credit.

MAJOR COURSES

FSN 101 Orientation/Food Science & Nutrition	1
FSN 125 Introduction to Food Science	4
FSN 204 Food Processing Operations.....	4
FSN 210 Nutrition	4
FSN 250 Food/Nutrition: Customs/Culture (D4)* (USCP)	4
FSN 270 Food and Wine Plant Sanitation <i>or</i> FSN 370 Food Plant Sanitation & Prereq Progs	4
FSN 275 Principles of Food Safety & Hazard Anly <i>or</i> FSN 375 Food Safety	4
FSN 311 Sensory Evaluation of Food	4
FSN 330 Intro to Principles of Food Engineering....	4
FSN 334 Food Packaging.....	3
FSN 335 Food Quality Assurance	4
FSN 364 Food Chemistry.....	4
FSN 368 Food Analysis.....	4
FSN 374 Food Laws and Regulations	4
FSN 408 Food Comp Science and Product Dev.....	4
FSN 461 Senior Project I	3
FSN 462 Senior Project II	3
Concentration courses (see below)	28
8/17/13	90

SUPPORT COURSES

AGB 214 Agribusiness Financial Accounting <i>or</i> BUS 212 Fin Acctg for Nonbusiness Majors.....	4
BIO 111 General Biology (B2 & B4)*.....	4
CHEM 127, 128 General Chemistry I, II (B3/B4)*	4,4
CHEM 312 Survey of Organic Chemistry	5
CHEM 313 Survey of Biochemistry and Biotech....	5
ECON 201 Survey of Economics (D2)*.....	4
MATH 118 Pre-Calculus Algebra (B1)*.....	4
MCRO 221 Microbiology	4
MCRO 421 Food Microbiology	4
PHYS 121 College Physics I.....	4
STAT 218 Applied Statistics/Life Sciences (B1)*	4

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GENERAL EDUCATION (GE)

72 units required, 24 of which are specified in Major/Support.

→See page 39 for complete GE course listing.

→Minimum of 12 units required at the 300 level.

Area A Communication (12 units)

A1 Expository Writing	4
A2 Oral Communication	4
A3 Reasoning, Argumentation, and Writing.....	4

Area B Science and Mathematics (no add'l units req'd)

B1 Mathematics/Statistics * 8 units in Support	0
B2 Life Science * 4 units in Support	0
B3 Physical Science * 4 units in Support	0
B4 One lab taken with either a B2 or B3 course	

Area C Arts and Humanities (20 units)

C1 Literature	4
C2 Philosophy	4
C3 Fine/Performing Arts	4
C4 Upper-division elective.....	4
Area C elective (Choose one course from C1-C4)	4

Area D/E Society and the Individual (12 units)

D1 The American Experience (40404)	4
D2 Political Economy *4 units in Support	0
D3 Comparative Social Institutions	4
D4 Self Dev (CSU Area E) * 4 units in Major.....	0
D5 Upper-division elective	4

Area F Technology Elective (upper division) (4 units)

	4
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FREE ELECTIVES

0

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CONCENTRATIONS (select one)

Advanced Food Science Concentration

ENVE 330 Environmental Quality Control.....	4
FSN 444 Engrg Concepts in Food Processing	4
FSN 474 Advanced Food Processing	4
MATH 161 Calculus for Life Sciences I.....	4
MATH 162 Calculus for Life Sciences II	4
Approved electives. Select from:	8
AGB 212, 301, 401;	
ASCI 211, 384, 415;	
BUS 207, 384;	
CHEM 129, 217, 218, 317, 318, 319;	
DSCI 223, 230, 231, 232, 401, 434, 435, 444;	
FRSC 210, 230, 311;	
FSN 121, 201, 244, 285, 304, 321, 322, 341;	
343, 401, 410, 426;	
HCS 421;	
IT 330, 341; MCRO 320, 342;	
POLS 333; PSY 201/202;	
one quarter of foreign language	

10/10/11; 9/5/12

28

Applied Food Technology Concentration

FSN 410 Nutrit. Implications/Food Ind. Practices ...	4
FSN 444 Engrg Concepts in Food Processing	4
FSN 474 Advanced Food Processing	4
Approved electives. Select from:	16
AGB 212, 301, 401;	
ASCI 211, 384, 415;	
BUS 207, 384;	
CHEM 129, 217, 218, 317, 318, 319;	
DSCI 223, 230, 231, 232, 401, 434, 435, 444;	
FRSC 210, 230, 311;	
FSN 121, 201, 244, 285, 304, 321, 322, 342,	
343, 344, 401, 426;	
HCS 421;	
IT 330, 341;	
MCRO 320, 342;	
POLS 333;	
PSY 201/202;	
one quarter of foreign language	

10/10/11; 9/5/12

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Culinary Concentration

AGB 301 Food/Fiber Marketing	4
FSN 121 Fundamentals of Food	4
FSN 304 Adv. Culinary Principles and Practice.....	4
FSN 321 Culinary Mgt: Principles and Practice.....	4
FSN 343 Institutional Foodservice I.....	3
FSN 344 Institutional Foodservice II	4
Approved electives. Select from:.....	5
AGB 212, 401;	
ASCI 211, 384, 415;	
BUS 207, 384;	
CHEM 129, 217, 218, 317, 318, 319;	
DSCI 223, 230, 231, 232, 401, 434, 435, 444;	
FRSC 210, 230, 311;	
FSN 201, 244, 285, 322, 341, 401, 410,	
426, 444, 474;	
HCS 421;	
IT 330, 341;	
MCRO 320, 342;	
POLS 333;	
PSY 201/202;	
one quarter of foreign language	
9/5/12	28