## 2009-11 Cal Poly Catalog
### Food Science and Nutrition Department

**BS FOOD SCIENCE**
- 60 units upper division
- 2.0 GPA
- 8 units in Concentrations

* = Required in Major/Support; also satisfies GE

### 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 or FSN 370 Food Plant Sanitation & Prereq Progs .......... 4
- FSN 275 Principles of Food Safety & Hazard Anly or FSN 375 Food Safety ................................ 4
- FSN 311 Sensory Evaluation of Food ................. 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) ..................... 32

**SUMMARY**

<table>
<thead>
<tr>
<th>Units</th>
<th>Description</th>
</tr>
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<tbody>
<tr>
<td>45</td>
<td>MAJOR COURSES</td>
</tr>
<tr>
<td>32</td>
<td>Support Courses</td>
</tr>
<tr>
<td>46</td>
<td>GENERAL EDUCATION (GE)</td>
</tr>
<tr>
<td>188</td>
<td>TOTAL</td>
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### SUPPORT COURSES
- AGB 214 Agribusiness Financial Accounting or BUS 212 Fin Acctg for Nonbusiness Majors ...... 4
- BIO 111 General Biology (B2 & B4)* ................. 4
- CHEM 127 General Chemistry I ........................ 4
- CHEM 312 Survey of Organic Chemistry or CHEM 316 Organic Chemistry I .......................... 5
- CHEM 313 Survey of Biochemistry and Biotech.... 5
- ECON 201 Survey of Economics (D2)* ................. 4
- MATH 118 Pre-Calculus Algebra (B1)* ................ 4
- MICRO 221 Microbiology ................................ 4
- MICRO 421 Food Microbiology .......................... 4
- PHYS 121 College Physics I ............................ 4
- STAT 218 Applied Statistics/Life Sciences (B1)* .... 4

### GENERAL EDUCATION (GE)
- 72 units required, 24 of which are specified in Major/Support.
- 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 Concentrations .. 0
- B4 One lab taken with either a B2 or B3 course .... 0

#### Area C Arts and Humanities (20 units)

### CONCENTRATIONS (select one)

**Advanced Food Science Concentration**
- CHEM 128 General Chemistry ......................... 4
- ENVE 330 Environmental Quality Control ........... 4
- FSN 444 Engr Concepts in Food Processing ........ 4
- MATH 161 Calculus for Life Sciences I ............. 4
- MATH 162 Calculus for Life Sciences II ............ 4
- Advisor approved electives. Select from: .......... 8
- AGB 212, 301, 401;
- ASCI 211, 231, 384, 415;
- BUS 207, 384;
- CHEM 129, 217, 218, 317, 318, 319;
- CRSC 132;
- DSCI 223, 230, 231, 232, 401, 434, 435, 444;
- FRSC 210, 230, 311;
- FSN 121, 201, 244, 285, 304, 321, 341, 342, 343, 401, 410;
- HCS 421;
- IT 330, 341;
- MICRO 320, 342;
- PSY 201/202;
- one quarter of foreign language

**Applied Food Technology Concentration**
- FSN 410 Nutrit. Implications/Food Ind. Practices ... 4
- FSN 444 Engr Concepts in Food Processing ........ 4
- Advisor approved electives. Select from: .......... 20
- AGB 212, 301, 401;
- ASCI 211, 231, 384, 415;
- BUS 207, 384;
- CHEM 128, 129, 217, 218, 317, 318, 319;
- CRSC 132;
- DSCI 223, 230, 231, 232, 401, 434, 435, 444;
- FRSC 210, 230, 311;
- FSN 121, 201, 244, 285, 304, 321, 341, 342, 343, 344, 401;
- HCS 421;
- IT 330, 341;
- MICRO 320, 342;
- PSY 201/202;

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WVIT 202
one quarter of foreign language
6/30/11; 9/5/12

Culinology® Culinary Concentration
name change effective Summer 2009
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 .................... 3
Advisor approved electives. Select from: ............ 10
AGB 212, 401;
ASCI 211, 231, 384, 415;
BUS 207, 384;
CHEM 128, 129;
CRSC 132;
DSCI 223, 230, 231, 232, 401, 434, 435, 444;
FRSC 210, 230, 311;
FSN 201, 244, 285, 322, 341, 342, 401, 410,
426, 444, 474;
HCS 421;
IT 330, 341;
MCRO 320, 342;
POLS 333;
PSY 201/202
WVIT 202
one quarter of foreign language
6/30/11