2019-20 B.Sc. Food and Nutritional Science-Culinology Checklist

Consult University Catalog for advising notes/prerequisites/etc

Student Name: **Date:**

Email Address:

Catalog Year: **Student ID#**

Projected Graduation Semester/Year:

General Education 55 Units	Units	Semester Offered	Semester/Year Completed
GE A1 - Oral Communication	3	Fall/Spring	
GE A2 - Written Communication	3	Fall/Spring	
GE A3 - Critical Thinking	3	Fall/Spring	
GE B1 - CHEM 3A - Intro General Chem (must have C or higher)	4	Fall/Spring	
GE B2 - life Sciences	3	Fall/Spring	
GE B3 - Laboratory Component	0	Fall/Spring	
GE B4 - MATH 11 Elementary Statistics	3	Fall/Spring	
GE C1 - Arts	3	Fall/Spring	
GE C2 - Humanities	3	Fall/Spring	
GE C1 or C2 - Arts or Humanities	3	Fall/Spring	
GE D1 - American History	3	Fall/Spring	
GE D2 - American Government	3	Fall/Spring	
GE D3 -Social Science	3	Fall/Spring	
GE E - NUTRITION 53	3	Fall/Spring	
GE IB - Physical Universe and Its Life Forms	3	Fall/Spring	
GE IC - Arts and Humanities	3	Fall/Spring	
GE ID - Social, Political, and Econ. Inst. and Behav., Hist. Background	3	Fall/Spring	
Upper Division Writing Skills requirement ("W" course or Writing Exam)	3	Fall/Spring	
Multicultural and International (MI) Requirement	3	Fall/Spring	
Additional Requirements 18 Units	**Units**	**Semester Offered**	**Semester/Year Completed**
Biol 20 Intro Microbiology (Pre-req Chem 3A)	4	Fall/Spring	
Chem 8 Elementary Organic Chem (pre-req Chem 3 A)	3	Fall/Spring	
CHEM 150 General Biochemistry (Must have C or higher)	3	Fall/Spring	
Major Core Courses 32 Units	**Units**	**Semester Offered**	**Semester/Year Completed**
FSM 60 Food Safety for Food Service Professional	1	Fall/Spring	
FSM 131 Introduction to Food Sysytems Management	3	Fall/Spring	
FSM 133 Quantity Food Productions (pre-req FSM 60, FSM 131, & Culg 50)	3	Fall	
FSM 134 Cost Analysis in Food Systems Management (pre-req FSM 133)	3	Spring	
FSC 1 Introduction to Food Science and Technology	3	Fall/Spring	
FSC 41 Intorduction to food and Dairy Processing (pre-req FSC 1)	3	Spring	
FSC 100 Sensory Evaluation (pre-req Math 11	3	Fall	
FSC 112 Food and Dairy Chemistry (pre-req Chem 150 and FSC 1)	4	Fall	
FSC 120 Qual Ass. food & Dairy Ind. (pre-req FSC 1/178, Chem 3A & math 11)	4	Spring	
FSC 125 Food & Dairy Micro (pre-req FSC 41, FSC 178 & Biol 20	4	Spring	
FSC 178 Food Laws, Reg. Inspections & Grading (pre-req FSC 1)	3	Fall	
FSC 199 Senior Seminar	1	Spring	
Culg 50 Culinary Science 1	3	Fall/Spring	
Culg 55 Culinary Science 2 (pre-req Culg 50)	3	Spring	
Culg 65 Culinary Science 3 (pre-req Culg 55)	3	Fall/Spring	
Culg 151 Food Product Development (Pre-req Culg 55, FSC 100 & FSC 112)	3	Fall/Spring	
Culg 152 Techniques for Healthy Cooking (pre-req Culg 50 & Nutr 53)	3	Spring	
Approved Electives 5 units (consult with Dr. Shinn for final approval)	**Units**	**Semester Offered**	**Semester/Year Completed**
Pre-approved electives AGBS 1, 120; ASCI 1, 11, 71, 171, 172; AGED			
66; FSC 115, 141, 142, 193; FSM 193; IT 117; Enol 15, 45; VIT 1;			
Plant 20, Plant 123, Plant 124, & Plant 30			
	5		
Total	**120**		
6-12-19			