

FOOD SCIENCE GRADUATE PROGRAM Ph.D.
Science Background Evaluation Worksheet

“General Science” pre-requisite courses below are needed for admission. Missing classes must be made up during your graduate program and do not count towards your degree.

Description	UC Davis Course Number	UC Davis Unit Equivalent	UCD Equivalent or Course Length
General Science			
General Chemistry with lab, including Quantitative Analysis	CHE 2A, B, C	15	
Organic Chemistry with lab	CHE 8A, B <i>or</i> *CHE 118A, B, C	6	
Physical Chemistry	CHE 107A, B	6	
General Biochemistry (2 required)	BIS 102, 103 <i>or</i> FST 123	6	
Biochemistry Lab	MCB 120L <i>or</i> FST 123L	2-6	
Analytical Geometry and Calculus	MAT 16A, B, C	9	
Statistics including analysis of variance	Statistics 100 <i>or</i> FST 117	3-4	
Physics with lab	PHY 7A, B, C	12	
Microbiology	BIS 1A <i>or</i> MIC 102	4-5	
Nutrition (human)	NUT 111AV (virtual) <i>or</i> NUT 10 w/ approval	3-5	
Food Science Breadth			
Food Chemistry	FST 100A	4	
Food Microbiology	FST 104	3	
Food Microbiology Lab	FST 104L	4	
Food Processing	FST 110A	3	

*CHE 118A,B,C is the preferred organic chemistry background preparation course sequence

Note: For those students without a food science background, FST 100A, 100B, 103, 104, 104L, and 110A, may be applied towards unit requirements.