# Department of Food Science, University of California Bachelor of Science (BS) Degree Requirements Food Science Option

PREPARATORY COURSEWORK (60 UNITS): Plan to complete these courses during freshman and sophomore year. All courses must be taken for a letter grade.

| COURSE NAME         | COURSE<br>NUMBER | QUARTER<br>OFFERED | PREREQUSITES  | UNITS |
|---------------------|------------------|--------------------|---|-------|
| General Chemistry   | CHE 2A           | F, W, SSI          | High school chemistry and physics, and concurrent enrollment in mathematics at or above the level of MAT 012 strongly recommended; must earn a qualifying score of 24 or better on the Chemistry Placement Exam | 5     |
| General Chemistry   | CHE 2B           | W, S               | CHE 002A C- or better or CHE 2AH C- or better   | 5     |
| General Chemistry   | CHE 2C           | F, S, SSI          | CHE 002B C- or better or CHE 002BH C- or better   | 5     |
| Organic Chemistry   | CHE 8A           | F, S, SSI          | CHE 002B C- or better or CHE 002BH C- or better   | 2     |
| Organic chemistry   | CHE 8B           | F, W, SSI, SSII    | CHE 008A or CHE 118A or CHE 128A  | 4     |
| Short Calculus      | MAT 17A          | All                | Two years of high school algebra, plane geometry, plane trigonometry, and satisfying the Mathematics Placement Requirement  | 4     |
| Short Calculus      | MAT 17B          | All                | MAT 017A with a C- or better  | 4     |
| Short Calculus      | MAT 17C          | All                | MAT 17B with a C- or better   | 4     |
| Biological Sciences | BIS 2A           | All                | None  | 5     |
| General Physics     | PHY 7A           | All                | MAT 017B (can be concurrent) or MAT 021B (can be concurrent)  | 4     |
| General Physics     | PHY 7B           | All                | PHY 007A  | 4     |
| General Physics     | PHY 7C           | All                | PHY 007B  | 4     |
| Food Preservation   | FST 50           | F                  | CHE 2A; BIS 2A  | 3     |
| Nutrition           | NUT 10           | F, W, S, SSII      | None  | 3     |
| Statistics          | STA 13           | All                | Two years of high school algebra or MAT D   | 4     |

### **Department of Food Science, University of California**

## Bachelor of Science (BS) Degree Requirements Food Science Option

DEPTH SUBJECT MATTER (48 UNITS): Plan to complete these courses during your junior and senior year. All courses must be taken for a letter grade.

| DEPTH SUBJECT MATTER             | COURSE<br>NUMBER | QUARTER<br>OFFERED | PREREQUISITES                                      | UNITS |
|----------------------------------|------------------|--------------------|--|-------|
| General Biochemistry             | BIS 102          | F, W, S, SSI       | BIS 2A; CHE 8B or CHE 118B or CHE 128B             | 3     |
| General Biochemistry             | BIS 103          | F, W, S, SSII      | BIS 102  | 3     |
| General Microbiology             | MIC 102          | All                | BIS 2A; CHE 2B                                     | 3     |
| Food Composition                 | FST 100A         | F                  | CHE 8B or CHE 118B or CHE 128B; BIS 2A recommended | 4     |
| Food Composition Lab             | FST 101A         | F                  | FST 100A (must be concurrent)                      | 3     |
| Food Physical Chemistry          | FST 100C         | W                  | FST 100A; CHE 8B                                   | 4     |
| Food Properties Lab              | FST 101B         | W                  | FST 100B (must be concurrent)                      | 2     |
| Food Analysis                    | FST 103          | W                  | CHE 2C; CHE 8B; BIS 103; FST 100B                  | 4     |
| Food Microbiology                | FST 104          | W                  | BIS 2A; BIS 103                                    | 3     |
| Food Microbiology Lab            | FST 104L         | S                  | BIS 2A; BIS 103; FST 104                           | 4     |
| Food Processing                  | FST 110          | F                  | PHY 7A-7B-7C; MAT 16C or MAT 17C or MAT 21C        | 4     |
| Food Processing Lab              | FST 110L         | S                  | FST 110  | 2     |
| Food Design and Sensory Analysis | FST 117          | F                  | STA 13   | 4     |
| Food Sensory Science             | FST 127          | W                  | FST 117  | 4     |
| Food Science Career Seminar      | FST 190          | S                  | Junior or Senior standing                          | 1     |

| RESTRICTED ELECTIVES  |    |  |
|---|----|--|
| Selection of courses should be made in consultation with your Major Advisor prior to reaching 90 quarter units. | 18 |  |

### **ADDITIONAL NOTES:**

- Students are encouraged to meet with a Staff Advisor <u>at least</u> once a year to check their progress toward graduation.
- Freshman and Sophomore Level students should enroll in courses numbered 001-099.
- Students are expected to complete all preparatory coursework before starting their junior-level major requirements.
- All Food Science and Technology (FST) courses are offered once per academic year; please plan accordingly.
- Must complete the 180 unit requirement and maintain a 2.000 cumulative GPA in Depth Subject Matter requirements to be eligible for graduation.

#### **COLLEGE OF AGRICULTURAL & ENVIRONMENTAL SCIENCES (CAES) DEGREE REQUIREMENTS**

Additional courses are required to complete the University and CA&ES Bachelor of Science requirements. Meet with your Undergraduate Academic Programs (UAP) Advisor in the CA&ES Dean's Office if you have questions related to the Entry Level Writing Requirement, English Composition Requirement, American History and Institutions, or General Education Requirements. CA&ES UAP Advisors are located in 150 Mrak Hall. To make an appointment with a UAP Advisor, visit appointments.ucdavis.edu or call the front desk at (530) 752-0108.