**FOOD SCIENCE GRADUATE PROGRAM  
Background Evaluation Worksheet**

For guidance, the equivalent UC Davis course numbers are given in parentheses. Course descriptions can be found in the [UC Davis catalog](http://catalog.ucdavis.edu/programs.html).

**General Science**

General Science prerequisite courses listed here are needed for admission. Missing classes must be made up during your graduate program and **do not** count towards your degree.

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| **Description** | **UC Davis Course Number** | **UC Davis**  **Unit Equivalent** | **UCD Equivalent & Course Length** |
| **General Chemistry with lab, including Quantitative Analysis** | CHE 2A, B, C | 15 |  |
| **Organic Chemistry with lab** | CHE 118A, B, C (preferred) *or*  CHE 8A, B | 6 |  |
| **General Biochemistry** | BIS 102, 103 | 6 |  |
| **Biochemistry Lab** | MCB 120L *or*  FST 123/FST 123L | 2-6 |  |
| **Calculus and Analytical Geometry** | MAT 16A, B, C | 9 |  |
| **Statistics including analysis of variance** | FST 117 *or* STA 100 | 3-4 |  |
| **Physics with lab** | PHY 7A, B, C | 12 |  |
| **Biology** | BIS 1A | 4-5 |  |
| **Microbiology** | MIC102 | 3-5 |  |

**Food Science**

Food Science prerequisite courses are needed for entry into Food Science Graduate Group core courses. Missing classes must be completed during your graduate program and **do** count towards your degree

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| **Physical Chemistry** | CHE 107A+107B *or* Food Physical Chemistry (new for Winter 2018) | 6 (or 3?) |  |
| **Food Processing** | FST 110 | 3 |  |
| **Food Microbiology**† | FST 104 | 3 |  |
| **Food Microbiology lab**† | FST 104L | 4 |  |

†Or an introductory microbiology course, if approved by the FST204 instructor.