

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](#).

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.

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) <i>or</i> CHE 8A, B	6	
General Biochemistry	BIS 102, 103	6	
Biochemistry Lab	MCB 120L <i>or</i> FST 123/FST 123L	2-6	
Calculus and Analytical Geometry	MAT 16A, B, C	9	
Statistics including analysis of variance	FST 117 <i>or</i> 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

Physical Chemistry	CHE 107A+107B <i>or</i> 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.