

**Department of Food Science, University of California**  
**Bachelor of Science Program in Food Science**

***B.S. Food Science Brewing Option (2023-24) Sample Plan***

***\*\*Meet with a Food Science Staff or Peer Advisor for course planning assistance\*\****

**Freshman Year**

<b>Fall</b>	<b>(units)</b>	<b>Winter</b>	<b>(units)</b>	<b>Spring</b>	<b>(units)</b>
General Chemistry CHE2A	5	General Chemistry CHE2B	5	General Chemistry CHE2C	5
Short Calculus MAT17A	4	Short Calculus MAT17B	4	Short Calculus MAT17C	4
Non-STEM GE or Elective	2	Into Brewing FST3*	3	Applied Statistics STA13	4
CA&ES English Requirement	4	Non-STEM GE or Elective	3	Non-STEM GE or Elective	2
	<b>(15)</b>		<b>(15)</b>		<b>(15)45</b>

**Sophomore Year**

<b>Fall</b>	<b>(units)</b>	<b>Winter</b>	<b>(units)</b>	<b>Spring</b>	<b>(units)</b>
Organic Chemistry CHE8A	2	Organic Chemistry CHE8B	4	Biology (Structure) BIS102	3
General Physics PHY7A	4	General Physics PHY7B	4	General Physics PHY7C	4
Intro to Biology BIS2A	5	Intro MIC 102	3	Non-STEM GE or Elective	4
Food Preservation FST50	3	Nutrition NUT 10	3	Non-STEM GE or Elective	4
Non-STEM GE or Elective	1	Non-STEM GE or Elective	1		
	<b>(15)</b>		<b>(15)</b>		<b>(15)45</b>

**Junior Year**

<b>Fall</b>	<b>(units)</b>	<b>Winter</b>	<b>(units)</b>	<b>Spring</b>	<b>(units)</b>
Food Composition FST100A	4	Food PChem FST100C	4	Food Micro Lab FST104L	4
Food Comp. Lab FST101A	3	Food Prop. Lab FST101B	2	Quality Assurance FST109*	3
Sensory Exp. Design FST117	4	Sensory Science FST127	4	Career Seminar FST190	1
Bioenergetics BIS103	3	Food Micro FST 104	3	Non-STEM GE or Elective	3
		Non-STEM GE or Elective	3	CA&ES English Requirement	4
	<b>(14)</b>		<b>(16)</b>		<b>(15)45</b>

**Senior Year**

<b>Fall</b>	<b>(units)</b>	<b>Winter</b>	<b>(units)</b>	<b>Spring</b>	<b>(units)</b>
Food Processing FST110	4	Food Analysis FST103	4	Food Proc. Lab FST 110L	2
Food Product Ideas FST 159*	3	Malting/Brewing FST 102B	4	Product Development FST160*	4
Malting/Brewing FST 102A	4	Food Product Ideas FST 159*	3	Malting and Brewing FST100C*	4
Non-STEM GE or Elective	4	Non-STEM GE or Elective	4	Intro Enzymology FST123	3
				Non-STEM GE or Elective	2
	<b>(15)</b>		<b>(15)</b>		<b>(15)45</b>

**180 unites are required for graduation**

*7 units of Restricted Electives are required for the Brewing Science Option (some restricted electives will count towards GE)*

*Single Asterisk (\*) indicates suggested Restricted Electives*

*Open Elective refers to any class in the UC Davis catalog (these may or may not count towards GE or Restricted Elective credit)*

**Important Message (please read carefully):**

Individual course plans and recommendations may differ from student to student depending on transfer credit, AP/IB exam scores, workload preference, study abroad, and summer session enrollment. For complete and accurate information regarding your Food Science Academic Plan, please contact the Food Science Undergraduate Advising Team at [fstadvising@ucdavis.edu](mailto:fstadvising@ucdavis.edu) or make an appointment at [appointments.ucdavis.edu](http://appointments.ucdavis.edu).

In addition to the Food Science major requirements, students must complete the University and CA&ES BS requirements to be eligible for graduation. For assistance, contact the Undergraduate Academic Programs (UAP) Staff in 150 Mrak Hall at [caesadvising@ucdavis.edu](mailto:caesadvising@ucdavis.edu) or call (530) 752-0108.