

Department of Food Science
Bachelor of Science in Food Science Model Study Plan (2022-2023 Cohort onwards)

For Students Admitted to the University in the Fall Semester
 Total Degree Credit hours: 120

Semester	Course Code	Course Title	CH	Course type
Year 1 1 (Fall)	HSS105	Emirates Studies	3	Gen Ed Course (Cluster 2: Area 3: Emirates Society)
	CHEM111	General Chemistry I	3	Specialization
	ESPU106	Introduction to Academic English For Food & Agriculture	3	Gen Ed Course (Cluster 1: Area 2: English Communication)
	MATH105	Calculus I	3	Gen Ed Course (Cluster 1: Area 5: Quantitative Reasoning)
	PHI180	Critical Thinking	3	Gen Ed Course (Cluster 1: Area 4: Critical Thinking)
			15	
Year 1 2 (Spring)	FDSC260	Principles of Food Science	3	Specialization
	BIOC100	Basic Biology I	3	Gen Ed Course (Cluster 3: Area 1: Natural Sciences)
	CHEM112	General Chemistry II	2	Specialization
	CHEM115	General Chemistry Lab	1	Specialization
	Elective	Student choice	3	Gen Ed Course (Cluster 2: Area 2: Social and Behavioral Sciences)
			3	Gen Ed Course (Cluster 2: Area 1: Humanities and Fine Arts)
			15	
Year 2 3 (Fall)	BIOE230	Microbiology	3	Specialization
	FDSC355	Food Processing	3	Specialization
	CHEM282	Organic Chemistry for Non-Majors	3	Specialization
	FDSC319	Food packaging	3	Specialization
	ISLM100/ISLM101	Islamic Culture/Biography of the Prophet "Sira"	3	Gen Ed Course (Cluster 2: Area 4: Islamic Culture)
			15	
Year 2 4 (Spring)	FDSC340	Food Microbiology	3	Specialization
	STAT235	Statistics for Biology	3	College Requirement
	CHEM283	Biochemistry for Non-Majors	3	Specialization
	FDSC347	Food Process Engineering I	3	Specialization
	Elective	Student choice	3	Major Elective
			15	
Year 3 5 (Fall)	ARAG323	Post-Harvest Physiology of Plant and Animal Systems	3	Specialization
	FDSC309	Sensory evaluation	3	Specialization
	FDSC350	Food Chemistry	3	Specialization
	FDSC351	Food Plant Sanitation	3	Specialization
	PHYS105	General Physics I	3	Specialization
			3	Major Elective
			18	
Year 3 6 (Spring)	FDSC453	Quality Control and Assurance	3	Specialization
	FDSC450	Food Analysis	3	Specialization
	Elective	Student choice	3	Major Elective
	Elective	Student choice	3	Major Elective
	Elective	Student choice	3	Major Elective
			3	Gen Ed Course (Cluster 1: Area 1: Innovation and Entrepreneurship)
			18	
Year 4 7 (Fall)	FDSC480	Senior Project	3	Specialization
	Elective	Student choice	3	Major Elective
	Elective	Student choice	3	Major Elective
	GEIT112	Fourth Industrial Revolution	3	Gen Ed Course (Cluster 1: Area 3: Fourth Industrial Revolution)
	GESU121	Sustainability	3	Gen Ed Course (Cluster 3: Area 2: Sustainability)
			15	
Year 4 8 (Spring)	FDSC454	Food Laws	2	Specialization
	FDSC470	Current Issues in Food Science	2	Specialization
	NUTR301	Human Nutrition	2	Specialization
	FDSC425	Internship	3	Specialization
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 For Students Admitted to the University in the Spring Semester
 Total Degree Credit hours: 120

Semester	Course Code	Course Title	CH	Course type
Year 1 1 (Spring)	GESU121	Sustainability	3	Gen Ed Course (Cluster 3: Area 2: Sustainability)
	CHEM111	General Chemistry I	3	Specialization
	ESPU106	Introduction to Academic English For Food & Agriculture	3	Gen Ed Course (Cluster 1 Area 2: English Communication)
	MATH105	Calculus I	3	Gen Ed Course (Cluster 1: Area 5: Quantitative Reasoning)
	PHI180	Critical Thinking	3	Gen Ed Course (Cluster 1: Area 4: Critical Thinking)
			15	
Year 1 2 (Fall)	FDSC260	Principles of Food Science	3	Specialization
	BIOC100	Basic Biology I	3	Gen Ed Course (Cluster 3: Area 1: Natural Sciences)
	CHEM112	General Chemistry II	2	Specialization
	CHEM115	General Chemistry Lab	1	Specialization
	Elective	Student choice	3	Gen Ed Course (Cluster 2: Area 2: Social and Behavioral Sciences)
			12	
Year 2 3 (Spring)	BIOE230	Microbiology	3	Specialization
	FDSC355	Food Processing	3	Specialization
	CHEM282	Organic Chemistry for Non-Majors	3	Specialization
	FDSC309	Sensory evaluation	3	Specialization
	Elective	Student choice	3	Gen Ed Course (Cluster 2: Area 1: Humanities and Fine Arts)
			15	
Year 2 4 (Fall)	FDSC319	Food packaging	3	Specialization
	STAT235	Statistics for Biology	3	College Requirement
	CHEM283	Biochemistry for Non-Majors	3	Specialization
	ARAG323	Post-Harvest Physiology of Plant and Animal Systems	3	Specialization
	FDSC350	Food Chemistry	3	Specialization
	FDSC347	Food Process Engineering I	3	Specialization
Year 3 5 (Spring)	FDSC340	Food Microbiology	3	Specialization
	Elective	Student choice	3	Major Elective
	Elective	Student choice	3	Major Elective
	FDSC450	Food Analysis	3	Specialization
	ISLM100/ISLM101	Islamic Culture/Biography of the Prophet "Sira"	3	Gen Ed Course (Cluster 2: Area 4: Islamic Culture)
	Elective	Student choice	3	Free Elective
Year 3 6 (Fall)	FDSC453	Quality Control and Assurance	3	Specialization
	Elective	Student choice	3	Major Elective
	Elective	Student choice	3	Major Elective
	Elective	Student choice	3	Free Elective
	GEIE222	Fundamentals of Innovation and Entrepreneurship	3	Gen Ed Course (Cluster 1: Area 1: Innovation and Entrepreneurship)
	FDSC351	Food Plant Sanitation	3	Specialization
Year 4 7 (Spring)	FDSC480	Senior Project	3	Specialization
	Elective	Student choice	3	Major Elective
	GEIT112	Fourth Industrial Revolution	3	Gen Ed Course (Cluster 1: Area 3: Fourth Industrial Revolution)
	PHYS105	General Physics I	3	Gen Ed Course (Cluster 3: Area 2: Sustainability)
	HSS105	Emirates Studies	3	Gen Ed Course (Cluster 2: Area 3: Emirates Society)
			15	
Year 4 8 (Fall)	FDSC454	Food Laws	2	Specialization
	FDSC470	Current Issues in Food Science	2	Specialization
	NUTR301	Human Nutrition	2	Specialization
	FDSC425	Internship	3	Internship
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Bachelor of Science in Food Science Model Study Plan (2024-2025 Cohort onwards)

For Students Admitted to the University in the Fall Semester
Total Degree Credit hours: 120

Semester	Course Code	Course Title	CH	Course type
Year 1 1 (Fall)	GEEM105	Emirates Studies	3	Gen Ed Course (Cluster 2: Area 3: Emirates Society)
	CHEM111	General Chemistry I	3	Specialization
	GEAE101	Academic English for Humanities and STEM	3	Gen Ed Course (Cluster 1: Area 2: English Communication)
	MATH105	Calculus I	3	Gen Ed Course (Cluster 1: Area 5: Quantitative Reasoning)
	PHI180	Critical Thinking	3	Gen Ed Course (Cluster 1: Area 4: Critical Thinking)
			15	
Year 1 2 (Spring)	FDSC260	Principles of Food Science	3	Specialization
	BIOC100	Basic Biology I	3	Gen Ed Course (Cluster 3: Area 1: Natural Sciences)
	CHEM113	General Chemistry II	3	Specialization
	Elective	Student choice	3	Gen Ed Course (Cluster 2: Area 2: Social and Behavioral Sciences)
	Elective	Student choice	3	Gen Ed Course (Cluster 2: Area 1: Humanities and Fine Arts)
			15	
Year 2 3 (Fall)	BIOE230	Microbiology	3	Specialization
	FDSC355	Food Processing	3	Specialization
	CHEM282	Organic Chemistry for Non-Majors	3	Specialization
	FDSC319	Food packaging	3	Specialization
	GEIS101	Biography of the Prophet "Sira"	3	Gen Ed Course (Cluster 2: Area 4: Islamic Culture)
			15	
Year 2 4 (Spring)	FDSC340	Food Microbiology	3	Specialization
	STAT235	Statistics for Biology	3	College Requirement
	CHEM283	Biochemistry for Non-Majors	3	Specialization
	FDSC347	Food Process Engineering I	3	Specialization
	Elective	Student choice	3	Major Elective
			15	
Year 3 5 (Fall)	ARAG323	Post-Harvest Physiology of Plant and Animal Systems	3	Specialization
	FDSC309	Sensory evaluation	3	Specialization
	FDSC350	Food Chemistry	3	Specialization
	FDSC351	Food Plant Sanitation	3	Specialization
	PHYS105	General Physics I	3	Specialization
	Elective	Student choice	3	Major Elective
			18	
Year 3 6 (Spring)	FDSC453	Quality Control and Assurance	3	Specialization
	FDSC450	Food Analysis	3	Specialization
	Elective	Student choice	3	Major Elective
	Elective	Student choice	3	Major Elective
	Elective	Student choice	3	Major Elective
	GEIE222	Fundamentals of Innovation and Entrepreneurship	3	Gen Ed Course (Cluster 1: Area 1: Innovation and Entrepreneurship)
			18	
Year 4 7 (Fall)	FDSC480	Senior Project	3	Specialization
	Elective	Student choice	3	Major Elective
	Elective	Student choice	3	Major Elective
	GEIT112	Fourth Industrial Revolution	3	Gen Ed Course (Cluster 1: Area 3: Fourth Industrial Revolution)
	GESU121	Sustainability	3	Gen Ed Course (Cluster 3: Area 2: Sustainability)
			15	
Year 4 8 (Spring)	FDSC454	Food Laws	2	Specialization
	FDSC470	Current Issues in Food Science	2	Specialization
	NUTR301	Human Nutrition	2	Specialization
	FDSC425	Internship	3	Specialization
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	Semester	Course Code	Course Title	CH	Course type
Year 1	1 (Spring)	GESU121	Sustainability	3	Gen Ed Course (Cluster 3: Area 2: Sustainability)
		CHEM111	General Chemistry I	3	Specialization
		GEAE101	Academic English for Humanities and STEM	3	Gen Ed Course (Cluster 1 Area 2: English Communication)
		MATH105	Calculus I	3	Gen Ed Course (Cluster 1: Area 5: Quantitative Reasoning)
		PHI180	Critical Thinking	3	Gen Ed Course (Cluster 1: Area 4: Critical Thinking)
				15	
Year 2	2 (Fall)	FDSC260	Principles of Food Science	3	Specialization
		BIOC100	Basic Biology I	3	Gen Ed Course (Cluster 3: Area 1: Natural Sciences)
		CHEM113	General Chemistry II	3	Specialization
		Elective	Student choice	3	Gen Ed Course (Cluster 2: Area 2: Social and Behavioral Sciences)
		PHYS105	General Physics I	3	Specialization
				15	
Year 3	3 (Spring)	BIOE230	Microbiology	3	Specialization
		FDSC355	Food Processing	3	Specialization
		CHEM282	Organic Chemistry for Non-Majors	3	Specialization
		FDSC309	Sensory evaluation	3	Specialization
		Elective	Student choice	3	Gen Ed Course (Cluster 2: Area 1: Humanities and Fine Arts)
				15	
Year 4	4 (Fall)	FDSC319	Food packaging	3	Specialization
		STAT235	Statistics for Biology	3	College Requirement
		CHEM283	Biochemistry for Non-Majors	3	Specialization
		ARAG323	Post-Harvest Physiology of Plant and Animal Systems	3	Specialization
		FDSC350	Food Chemistry	3	Specialization
		FDSC347	Food Process Engineering I	3	Specialization
Year 5	5 (Spring)	FDSC340	Food Microbiology	3	Specialization
		Elective	Student choice	3	Major Elective
		Elective	Student choice	3	Major Elective
		FDSC450	Food Analysis	3	Specialization
		GEIS101	Biography of the Prophet "Sira"	3	Gen Ed Course (Cluster 2: Area 4: Islamic Culture)
		Elective	Student choice	3	Free Elective
Year 6	6 (Fall)	FDSC453	Quality Control and Assurance	3	Specialization
		Elective	Student choice	3	Major Elective
		Elective	Student choice	3	Major Elective
		Elective	Student choice	3	Free Elective
		GEIE222	Fundamentals of Innovation and Entrepreneurship	3	Gen Ed Course (Cluster 1: Area 1: Innovation and Entrepreneurship)
		FDSC351	Food Plant Sanitation	3	Specialization
Year 7	7 (Spring)	FDSC480	Senior Project	3	Specialization
		Elective	Student choice	3	Major Elective
		GEIT112	Fourth Industrial Revolution	3	Gen Ed Course (Cluster 1: Area 3: Fourth Industrial Revolution)
		PHYS105	General Physics I	3	Gen Ed Course (Cluster 3: Area 2: Sustainability)
		GEEM105	Emirates Studies	3	Gen Ed Course (Cluster 2: Area 3: Emirates Society)
				15	
Year 8	8 (Fall)	FDSC454	Food Laws	2	Specialization
		FDSC470	Current Issues in Food Science	2	Specialization
		NUTR301	Human Nutrition	2	Specialization
		FDSC425	Internship	3	Internship
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For Students Admitted to the University in the Fall Semester

Total Degree Credit hours: 120

	Semester	Course Code	Course Title	CH	Course type
Year 1	1 (Fall)	GEEM110	Contemporary Emirati Studies	3	Gen. Ed. Theme 1: UAE National Identity
		CHEM111	General Chemistry I	3	Specialization
		GEAE101	Academic English for Humanities and STEM	3	Gen. Ed. Theme 2: Academic Language Proficiency
		GEIT113	Introduction to Artificial Intelligence	3	Gen. Ed. Theme 3: Innovation
		MATH105	Calculus I	3	College Requirement
				15	
Year 1	2 (Spring)	Elective	Student choice	3	Gen. Ed. Theme 4: Entrepreneurship
		BIOC100	Basic Biology I	3	College Requirement
		CHEM113	General Chemistry II	3	Specialization
		FDSC260	Principles of Food Science	3	Specialization
		CHEM282	Organic Chemistry for Non-Majors	3	Specialization
Year 2	3 (Fall)	FDSC265	Introduction to Food Microbiology	3	Specialization
		FDSC355	Food Processing	3	Specialization
		PHYS105	General Physics I	3	College Requirement
		FDSC319	Food packaging	3	Specialization
		GESU121	Sustainability	3	Gen. Ed. Theme 5: Sustainability
				15	
Year 2	4 (Spring)	FDSC340	Food Microbiology	3	Specialization
		STAT235	Statistics for Biology	3	College Requirement
		FDSC285	Food Biochemistry	3	Specialization
		FDSC347	Food Process Engineering I	3	Specialization
		Elective	Student choice	3	Free Elective
				15	
Year 3	5 (Fall)	ARAG323	Post-Harvest Physiology of Plant and Animal Systems	3	Specialization
		FDSC309	Sensory evaluation	3	Specialization
		FDSC350	Food Chemistry	3	Specialization
		FDSC351	Food Plant Sanitation	3	Specialization
		Elective	Student choice	3	Major Elective
		Elective	Student choice	3	Gen. Ed. Theme 6 or 7 or 8 or 9 or 10
Year 3	6 (Spring)	FDSC453	Quality Control and Assurance	3	Specialization
		FDSC450	Food Analysis	3	Specialization
		Elective	Student choice	3	Major Elective
		Elective	Student choice	3	Major Elective
		Elective	Student choice	3	Major Elective
		Elective	Student choice	3	Gen. Ed. Theme 6 or 7 or 8 or 9 or 10
Year 4	7 (Fall)	FDSC480	Senior Project	3	Specialization
		Elective	Student choice	3	Major Elective
		Elective	Student choice	3	Free Elective
		NUTR301	Human Nutrition	2	Specialization
		FDSC466	Food Product Development	3	Specialization
				14	
Year 4	8 (Spring)	FDSC454	Food Laws	2	Specialization
		FDSC470	Current Issues in Food Science	2	Specialization
		Elective	Student choice	3	Free Elective
		FDSC425	Internship	3	Internship
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Semester	Course Code	Course Title	CH	Course type
1 (Spring)	GEIT113	Introduction to Artificial Intelligence	3	Gen. Ed. Theme 3: Innovation
	BIOC100	Basic Biology I	3	College Requirement
	CHEM111	General Chemistry I	3	Specialization
	GEAE101	Academic English for Humanities and STEM	3	Gen, Ed. Theme 2: Academic Language Proficiency
	FDSC260	Principles of Food Science	3	Specialization
			15	
2 (Fall)	FDSC265	Introduction to Food Microbiology	3	Specialization
	FDSC355	Food Processing	3	Specialization
	CHEM282	Organic Chemistry for Non-Majors	3	Specialization
	CHEM113	General Chemistry II	3	Specialization
	PHYS105	General Physics I	3	College Requirement
	GEEM110	Contemporary Emirati Studies	3	Gen. Ed. Theme 1: UAE National Identity
			18	
3 (Spring)	FDSC340	Food Microbiology	3	Specialization
	STAT235	Statistics for Biology	3	College Requirement
	FDSC285	Food Biochemistry	3	Specialization
	FDSC347	Food Process Engineering I	3	Specialization
	MATH105	Calculus I	3	College Requirement
			15	
4 (Fall)	ARAG323	Post-Harvest Physiology of Plant and Animal Systems	3	Specialization
	FDSC309	Sensory evaluation	3	Specialization
	FDSC350	Food Chemistry	3	Specialization
	FDSC351	Food Plant Sanitation	3	Specialization
	Elective	Student choice	3	Gen. Ed. Theme 4: Entrepreneurship
	GESU121	Sustainability	3	Gen. Ed. Theme 5: Sustainability
			18	
5 (Spring)	FDSC453	Quality Control and Assurance	3	Specialization
	FDSC450	Food Analysis	3	Specialization
	Elective	Student choice	3	Major Elective
	Elective	Student choice	3	Major Elective
	Elective	Student choice	3	Gen. Ed. Theme 6 or 7 or 8 or 9 or 10
			15	
6 (Fall)	FDSC480	Senior Project	3	Specialization
	FDSC319	Food packaging	3	Major Elective
	Elective	Student choice	3	Major Elective
	Elective	Student choice	3	Gen. Ed. Theme 6 or 7 or 8 or 9 or 10
	Elective	Student choice	3	Free Elective
	NUTR301	Human Nutrition	2	Specialization
			17	
7 (Spring)	FDSC454	Food Laws	2	Specialization
	FDSC470	Current Issues in Food Science	2	Specialization
	Elective	Student choice	3	Free Elective
	FDSC425	Internship	3	Internship
	Elective	Student choice	3	Major Elective
			13	
8 (Fall)	Elective	Student choice	3	Major Elective
	Elective	Student choice	3	Free Elective
	FDSC465	Food Safety Management	3	Specialization
			9	

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Semester	Course Code	Course Title	CH	Course type
Year 1 1 (Fall)	GEEM110	Contemporary Emirati Studies	3	Gen. Ed. Theme 1: UAE National Identity
	CHEM111	General Chemistry I	3	Specialization
	GEAE101	Academic English for Humanities and STEM	3	Gen. Ed. Theme 2: Academic Language Proficiency
	BIOC100	Basic Biology I	3	College Requirement
	MATH105	Calculus I	3	College Requirement
			15	
Year 2 2 (Spring)	Elective	Student choice	3	Gen. Ed. Theme 6 or 7 or 8 or 9 or 10
	PHYS105	General Physics I	3	College Requirement
	CHEM113	General Chemistry II	3	Specialization
	FDSC260	Principles of Food Science	3	Specialization
	GEIT113	Introduction to Artificial Intelligence	3	Gen. Ed. Theme 3: Innovation
			15	
Year 3 3 (Fall)	FDSC265	Introduction to Food Microbiology	3	Specialization
	STAT235	Statistics for Biology	3	College Requirement
	CHEM282	Organic Chemistry for Non-Majors	3	Specialization
	FDSC285	Food Biochemistry	3	Specialization
	Elective	Student choice	3	Gen. Ed. Theme 5: Sustainability
			15	
Year 4 4 (Spring)	FDSC355	Food Processing	3	Specialization
	FDSC319	Food packaging	3	Specialization
	FDSC309	Sensory evaluation	3	Specialization
	FDSC347	Food Process Engineering I	3	Specialization
	GESU121	Sustainability	3	Gen. Ed. Theme 4: Entrepreneurship
			15	
Year 5 5 (Fall)	ARAG323	Post-Harvest Physiology of Plant and Animal Systems	3	Specialization
	FDSC340	Food Microbiology	3	Specialization
	FDSC350	Food Chemistry	3	Specialization
	Elective	Student choice	3	Major Elective
	FDSC480	Senior Project 1	3	Specialization
			15	
Year 6 6 (Spring)	FDSC351	Food Plant Sanitation	3	Specialization
	FDSC450	Food Analysis	3	Specialization
	FDSC482	Senior Project 2	3	Specialization
	Elective	Student choice	3	Gen. Ed. Theme 6 or 7 or 8 or 9 or 10
	Elective	Student choice	3	Major Elective
			15	
Year 7 7 (Fall)	Elective	Student choice	3	Major Elective
	Elective	Student choice	3	Major Elective
	Elective	Student choice	3	Major Elective
	FDSC453	Quality Control and Assurance	3	Specialization
	FDSC466	Food Product Development	3	Specialization
			15	
Year 8 8 (Spring)	FDSC454	Food Laws	2	Specialization
	FDSC470	Current Issues in Food Science	2	Specialization
	Elective	Student choice	3	Free Elective
	Elective	Student choice	3	Free Elective
	FDSC425	Internship	3	Internship
	NUTR301	Human Nutrition	2	Specialization
			15	


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 For Students Admitted to the University in the Spring Semester
 Total Degree Credit hours: 120

	Semester	Course Code	Course Title	CH	Course type
Year 1	1 (Spring)	GEEM110	Contemporary Emirati Studies	3	Gen. Ed. Theme 2: Academic Language Proficiency
		GEAE101	Academic English for Humanities and STEM	3	Gen. Ed. Theme 1: UAE National Identity
		BIOC100	Basic Biology I	3	College Requirement
		CHEM111	General Chemistry I	3	Specialization
		MATH105	Calculus I	3	College Requirement
				15	
Year 2	2 (Fall)	PHYS105	General Physics I	3	College Requirement
		CHEM113	General Chemistry II	3	Specialization
		GEIT113	Introduction to Artificial Intelligence	3	Gen. Ed. Theme 3: Innovation
		FDSC260	Principles of Food Science	3	Specialization
		Elective	Student choice	3	Gen. Ed. Theme 6 or 7 or 8 or 9 or 10
				15	
Year 3	3 (Spring)	Elective	Student choice	3	Gen. Ed. Theme 4: Entrepreneurship
		STAT235	Statistics for Biology	3	College Requirement
		FDSC285	Food Biochemistry	3	Specialization
		CHEM282	Organic Chemistry for Non-Majors	3	Specialization
		FDSC265	Introduction to Food Microbiology	3	Specialization
				15	
Year 4	4 (Fall)	GESU121	Sustainability	3	Gen. Ed. Theme 5: Sustainability
		FDSC309	Sensory evaluation	3	Specialization
		FDSC347	Food Process Engineering I	3	Specialization
		FDSC355	Food Processing	3	Specialization
		FDSC319	Food packaging	3	Specialization
				15	
Year 5	5 (Spring)	FDSC350	Food Chemistry	3	Specialization
		FDSC340	Food Microbiology	3	Specialization
		ARAG323	Post-Harvest Physiology of Plant and Animal Systems	3	Specialization
		Elective	Student choice	3	Major Elective
		Elective	Student choice	3	Major Elective
				15	
Year 6	6 (Fall)	FDSC480	Senior Project 1	3	Specialization
		FDSC351	Food Plant Sanitation	3	Specialization
		FDSC450	Food Analysis	3	Specialization
		Elective	Student choice	3	Gen. Ed. Theme 6 or 7 or 8 or 9 or 10
		Elective	Student choice	3	Major Elective
				15	
Year 7	7 (Spring)	FDSC363	Fruit and Vegetable Technology	3	Specialization
		Elective	Student choice	3	Major Elective
		FDSC482	Senior Project 2	3	Specialization
		Elective	Student choice	3	Free Elective
		Elective	Student choice	3	Free Elective
				15	
Year 8	8 (Fall)	FDSC425	Internship	3	Intrenship
		FDSC454	Food Laws	2	Specialization
		FDSC470	Current Issues in Food Science	2	Specialization
		NUTR301	Human Nutrition	2	Specialization
		FDSC466	Food Product Development	3	Specialization
		Elective	Student choice	3	Major Elective
				15	