**126 Total Hours for Graduation — 45 hours must be at the 300 level or above**

### COMMUNICATIONS (10-12 hrs)
- ENGL 100 Expository Writing I 3
- ENGL 200 Expository Writing II 3
- COMM 106 Public Speaking I 3
- One additional course in communication (2-3)

### SOCIAL SCIENCES & HUMANITIES (12 hrs)
- ECON 110 Princ Macro Economics 3
- COMM 106 Public Speaking I 3
- One additional course in communication (2-3)

### QUANTITATIVE STUDIES (6 hrs)
- MATH 205 Gen Calc Linear Algebra 3
- STAT 350 Business & Econ Stat I 3

### BIOLOGICAL SCIENCES (8 hrs)
- BIOL 198 Principles of Biology 4
- BIOL 455 General Microbiology 4

### PHYSICAL SCIENCES (13 hrs)
- CHM 210 Chemistry I 4
- CHM 230 Chemistry II 4
- BIOCH 265 Intro Organic & Biochemistry 5

### PROCESSING ELECTIVES (8 hrs)
- (Must have 8 hrs of processing electives from at least 2 commodity areas - Dairy, Grain, Meat, or Fruit/Vegetables)

### CORE FOOD SCIENCE COURSES (22-24 hrs)
- (Must have 2.0 GPA average in core food science courses)
- FDSCI 302 Intro Food Science 3
- FDSCI 305 Fund of Food Processing 3
- FDSCI 500 Food Science Seminar (Sr only) 1
- FDSCI 307 Applied Meat/Poultry Microbiol 3
- FDSCI 600 Food Microbiology 2
- FDSCI 690 Principles of HACCP 2
- HN 132 Basic Nutrition 3
- Select one:
  - FDSCI 501 Food Chemistry 3
  - HN 413 Science of Food 4
- Select one:
  - FDSCI 695 Quality Assur Food Prod 3
  - FDSCI 740 R&D Food Product Development 4

### BUSINESS, MANAGEMENT, & ECONOMICS (18 hrs)
- (See the BUSINESS, MANAGEMENT, & ECON ELECTIVES section on the PROFESSIONAL ELECTIVES sheet)

### K-STATE 8 REQUIREMENTS
Each student must successfully complete courses to cover all of the K-State 8 areas.

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Preliminary copy until initialed by the Dean; edits may be made by the Program Chair and/or the Dean. Please sign and return once signed by the Program Chair and initialed by the Dean.

Advisor/Date

Food Science Program Chair/Date

Dean, College of Agriculture/Date

Student/Date
**COMMUNICATIONS**

- AGCOM 400 - Agricultural Business Communications (3)
- AGCOM 590 - New Media Technology (3)
- AGCOM 610 - Crisis Communication (3)
- COMM 311 - Business and Professional Speaking (3)
- COMM 321 - Public Speaking II (3)
- COMM 322 - Interpersonal Communication (3)
- COMM 326 - Small Group Discussion Methods (3)
- COMM 465 Communication and Conflict (3)
- COMM 535 - Communication and Leadership (3)
- ENGL 302 – Technical Writing-Salina (3)
- ENGL 417 – Written Comm for the Workplace (3)
- ENGL 510 – Intro to Professional Writing (3)
- ENGL 516 - Written Communication for the Sciences (3)
- HMD 643 – Food Writing (3)
- MKTG 542 – Professional Selling and Sales (3)

Modern Language – Any course in foreign language: ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU

**SOCIAL SCIENCES & HUMANITIES**

Suggested Courses (must be from more than one depart):

- Art – any course
- Communication Studies, Theatre and Dance – any course
- Economics – any course between ECON 120-ECON 735
- English – any, except ENGL 100 Expository Writing I and ENGL 200 Expository Writing II
- Family Studies and Human Services – any course
- Geography – any, except GEOG 221-Environmental Geography I and GEOG 321-Environmental Geography II
- History – any course
- Music – any course
- Philosophy – any course
- Political Science – any course
- Psychology – any course

Sociology, Anthropology, and Social Work – any course

ARCH 301 - Appreciation of Architecture (3)

WOMST 105 - Introduction to Women’s Studies (3)

**PROCESSING ELECTIVES**

- ASI 310 Poultry Products Evaluation 2
- ASI 350 Meat Science 3
- ASI 361 Meat Animal Processing 2
- ASI 370 Principles of Meat Evaluation 2
- ASI 405 Fundamentals of Milling 3
- ASI 495 Meat Grading, Spec. and Eval. 2
- ASI 608 Dairy Food Processing & Technology 3
- ASI 610 Processed Meat Operations 2
- ASI 640 Poultry Products Technology 3
- ASI 671 Meat Selection and Utilization 2
- ASI 776 Meat Technology 3
- FDSCI 660 International Study Experience Food Sci 1-6
- GRSC 101 Intro to Grain Science and Industry 3
- GRSC 150 Principles of Milling 3
- GRSC 602 Cereal Science 3
- GRSC 625 Flour and Dough Testing 3
- GRSC 635 Baking Science I 2
- GRSC 636 Baking Science I Lab 2
- GRSC 637 Baking Science II 3
- GRSC 638 Baking Science II Lab 1
- GRSC 645 Pet Food Processing 3
- GRSC 646 Pet Food Processing Lab 1
- HORT 325 Introduction to Organic Farming 3

**PROFESSIONAL ELECTIVES**

- ACCTG 231 - Accounting for Business Operations (3)
- ACCTG 241 - Accounting for Investing and Financing (3)
- AGEC 120 – Ag Econ & Agribusiness (3)
- or
- ECON 120- Prin Micro Economics (3)
- AGEC-Any course between AGEC 202 and AGEC 680
- ECON 510 – Intermediate Macroeconomics (3)
- ECON 520 – Intermediate Microeconomics (3)
- FIN 450 - Principles of Finance (3)
- GENAG 210 – Human & Cultural Diversity Food & Ag Sci (2)
- GENAG 505 - Comparative Agriculture (1-4)
- GENAG 711 – Occupational & Ag Health (3)
- GENAG 721 Occupational & Ag Safety & Health (3)
- GNHE 310 – Human Needs (3)
- GRSC-Any course between GRSC 101 and GRSC 745
- HMD 220 – Environmental Issues in Hospitality (3)
- HMD 341 – Principles of Food Production Management (3)
- HMD 442 – Introduction to Wines (1)
- HMD 643 – Food Writing (3)
- HN-Any course between HN 301 and HN 735
- HORT 325 – Introduction to Organic Farming (2)
- HORT 780 – Health Promoting Phytochemicals: Fruits and Vegetables (2)
- KIN 360 – Anatomy and Physiology (8)
- LEAD 212 – Introduction to Leadership Concepts (2)
- MANGT - Any course 300 level or above
- MKTG - Any course 400 level or above
- PHYS 113 – General Physics I (4)
- PHYS 114 – General Physics II (4)
- STAT 341 Biometrics II (3) or STAT 351 Bus & Econ Stat II (3)
- Modern Language – Any course in foreign language: ARAB, CHINE, FREN, GRM, ITAL, JAPAN, LATIN, PORT, RUSSN, SPAN, URDU

**BUSINESS, MANAGEMENT, & ECONOMICS ELECTIVES**

- ACCTG 231 - Accounting for Business Operations (3)
- ACCTG 241 - Accounting for Investing and Financing (3)
- AGEC 120 – Ag Econ & Agribusiness (3)
- or
- ECON 120- Prin Micro Economics (3)
- AGEC-Any course between AGEC 202 and AGEC 680
- ECON 510 – Intermediate Macroeconomics (3)
- ECON 520 – Intermediate Microeconomics (3)
- FIN 450 - Principles of Finance (3)
- MANGT - Any course 300 level or above
- MKTG - Any course 300 level or above

*Other professional electives can be substituted as appropriate by checking with the Chair of the Food Science program*