



NORTH CAROLINA AGRICULTURAL AND TECHNICAL STATE UNIVERSITY
 SCHOOL OF AGRICULTURE AND ENVIRONMENTAL SCIENCES
 DEPARTMENT OF FAMILY AND CONSUMER SCIENCES
 CURRICULUM
B.S. FOOD AND NUTRITIONAL SCIENCES
CONCENTRATION IN FOOD SCIENCE

FRESHMAN YEAR

Fall Semester	Credit	Spring Semester	Credit
<i>ENGL 100 Ideas and their Expression I</i> ¹	3	<i>ENGL 101 Ideas & Their Expression II</i> ¹	3
BIOL 100 Biological Sciences	4	<i>FCS 150 Food Prep/Meal Management</i>	2
FCS 160 Introduction to FCS ⁶	2	FCS 151 Food Prep/Meal Management Lab	1
MATH 111 College Alg & Trig I ²	4	CHEM 107 General Chemistry VII ³	3
CHEM 106 General Chemistry VI ³	3	CHEM 117 General Chemistry Lab	1
CHEM 116 General Chemistry Lab ³	1	Elective	2
Total Hrs	17	MATH 112 Calculus for Non-Math Majors ²	4
		Total Hrs	16

SOPHOMORE YEAR

Fall Semester	Credit	Spring Semester	Credit
SPCH 250 Speech Fundamentals ⁵	3	<i>ENGL 230 World Literature</i> ⁵	3
FCS 245 Introduction to Food Science	3	PHYS 110 Survey of Physics I	2
<i>OSH 201 Occupational Safety and Health</i>	3	PHYS 111 Survey of Physics Lab	1
BIOL 220 Basic Microbiology	4	CHEM 221 Organic Chemistry I	3
<i>HIST 201 African American History</i> ⁴	3	CHEM 223 Organic Chemistry Lab	2
Total Hrs	16	FCS 260 Introduction to Human Development	3
		MATH 224 Intr. Probability and Statistics	3
		Total Hrs	17

JUNIOR YEAR

Fall Semester	Credit	Spring Semester	Credit
CHEM 251 Biochemistry	2	FCS 346 Food Safety and Sanitation	3
CHEM 252 Biochemistry Lab	1	FCS 347 Food Engineering	3
FCS 345 Food Chemistry	3	FCS 455 Cultural Aspects of Food	3
<i>SOC 100 Principles of Sociology</i> ⁴	3	FCS 357 Introduction Human Nutrition	3
FCS 445 Food Preservation	3	ANSC 312 Meat and Meat Products	3
AGEC 434 Marketing Agricultural Products	3	Elective	2
Total Hrs	15	Total Hrs	17

SENIOR YEAR

Fall Semester	Credit	Spring Semester	Credit
WMI 333 Waste Management Seminar	1	FCS 442 Food Analysis	3
FCS 440 Food Microbiology & Biotechnology	3	FCS 560 Integrative Approach to FCS ⁷	3
FCS 441 Food Product Development	4	FCS 443 Sensory Evaluation of Foods	3
FCS 460 Applied Research in FCS	3	FCS 444 Food Laws & Regulations	3
Elective	3	Total Hrs	12
Total Hrs	14	TOTAL HOURS	124

¹WRITTEN COMMUNICATION – 6 HOURS

²MATHEMATICAL, LOGICAL, ANALYTICAL REASONING– 6 HOURS

³SCIENTIFIC REASONING - 7 HOURS

⁵HUMANITIES/FINE ARTS – 6 HOURS (3 GLOBAL OR AFR-AM STUDIES)

⁴SOCIAL/BEHAVIORAL SCIENCES (3 GLOBAL OR AFRICAN AMERICAN STUDIES) – 6 HOURS

⁶STUDENT SUCCESS – 2 HOURS

⁷ Capstone Course (FCS 461): Each student is required to take a senior level course focused on interdisciplinary perspectives. This course requires 30 volunteer hours