WASHINGTON STATE UNIVERSITY

School of Food Science
Advising Sheet • Fall 2011

Student Name _____ **Option:** _____

ID# _____ **Advisor:** _____ **Email**_____

NOTE: General Education Requirements (GER) relative to catalog for year student begins college

GENERAL EDUCATION REQUIREMENTS (40 credits)

	Credits	Term	Grade	Offered
World Civilization				
GenEd 110 [A]	3			F, S,Su
GenEd 111 [A]	3			F, S,Su
Communication Proficiency				
✶Engl 101 or 105 [W]	3			F,S,Su
✶H D 205 or ComSt 102 [C]	3 or 4			F,S,Su
Intercultural Studies [I,G,K]	3			F,S,Su
Arts and Humanities [H,G]	3			F,S,Su
Social Sciences [S,K]				
EconS101 [S]	3			F,S,Su
Social Sciences or Arts and Humanities				
_____ [S,K, G,H]	3			F,S,Su
Mathematics Proficiency [N]				
Math 140 or ✶171 [N]	4			F,S,Su
Sciences-Minimum 10 Credits, including 1 hour of Lab (L)				
✶Biol 107 [B][1]	4			F,S,Su
✶Chem 105 [P]	4			F,S,Su
✶Chem 106 [P]	4			F,S,Su
American Diversity [D][2]				
_____	3			F,S,Su
Tier III [T]				
_____	3			F,S,Su

NOTES:

✶Required for those competing for scholarships offered by the Institute of Food Technologists (IFT)

[1] One semester of chemistry or c//.

[2]Effective Postsecondary Enrollment Fall 2000. When completing a GER [S,T,H,G], students can choose one course that is also designated as American Diversity [D].

[3]Courses taught only on University of Idaho Campus.

CHECKLIST (√) COMPLETE

GER	(43-44 credits)	_____
FS Requirements and Other	(61 credits)	_____
Elective Areas option	(16 credits)	_____
To certify in FS, complete at least 24 credit hours		_____
TOTAL	(120-121 credits)	_____
Upper-Division Requirements:		
Tier III Course (GER) _____	(3 cr)	_____
Writing Portfolio/Writing Exam		_____
Writing in the Major	(6 cr. M courses)	_____
At least 40 of the 120 credits upper division		_____

FOOD SCIENCE REQUIREMENTS (40 credits)

	Credits	Term	Grade	Offered
FS 110 Food Science	3			F,S
FS 220 Food Safety	3			F,S
✶Biol 233 or AS 314 Nutrition	3			F,S
FS 303 Processing (M)	3			F
FS 418 Seminar[3]	1			S
FS 416 Food Microbiology[3]	3			F
FS 417 Food Microbiology Lab[3]	2			F
FS 422 Sensory	3			S
FS 423 Sensory Lab	1			S
FS 432 Food Engineering[3]	3			S
FS 433 Food Engineering Lab	1			S
FS 460 Food Chemistry	3			F
FS 461 Food Chemistry Lab (M)	1			F
FS 462 Food Analysis	4			S
FS 470 Advanced Food Technology[3]	3			S
FS 489 Product Development[3]	3			S

OTHER REQUIREMENTS (21 credits)

✶Chem 345 Organic Chemistry	4			F,S,Su
✶MBioS 303 Biochemistry	4			F,S,Su
✶MBioS 305 Microbiology	3			F,S,Su
✶MBioS 306 Microbiology Lab	2			F,S,Su
✶Phys 101 [P] Physics	4			F,S,Su
✶Stat 212 Statistics	4			F,S,Su

Elective Credit (16 credits)

Select 16 additional credits from Food Science and/or other Emphasis Areas listed on back, in consultation with Academic Advisor.

RECOMMENDED ELECTIVES (for each Emphasis Area)

Developing a specialization is a great way to gain a competitive edge! Students must declare minors at the beginning of their junior year but to plan ahead for progressive inclusion of the minor as they proceed with the major and option. Pay attention to GPA requirements for both major and minor and strategize your successful progress.

EMPHASIS AREA: PROCESSING (16 credits)

FS electives will equip students with skills for a number of careers upon graduation, including production, product development, quality assurance, and others.
Select 16 credits from the list of **Electives:**

Required Courses:

	Credits	Term	Grade	Offered
FS 304 Cereal Products	3			F
FS 406 Eval of Dairy Products I	1			S
FS 407 Eval of Dairy Products II	1			F
FS 429 Dairy Products	3			S
FS 430 Dairy Products Lab	1			S
FS 464 Food Toxicology	3			F
FS 465 Wine Micro & Process	3			F
FS 466 Wine Micro & Process Lab	3			F
Hort 435 Chem & Bioch of Fruit/Wine (A/Y – taught alternate years - odd years)	3			S (A/Y)
Engl 402 Tech and Profess Writ	3			F,S,Su
FS 363 Animal Products (at UI)	3			S

EMPHASIS AREA: BUSINESS (16 credits)

Students can gain an emphasis in business by taking selected courses in accounting, finance, management, economics, writing, and others. Need special permission from the College of Business.

Required Courses:

	Credits	Term	Grade	Offered
(To be determined)				

EMPHASIS AREA: SCIENCE (16 credits)

Students pursuing a graduate degree in food science may want to take upper-division courses in chemistry, microbiology, biochemistry, agriculture (horticulture, crops, etc), statistics, nutrition, science writing, etc.
Select 16 credits from the list of **Electives:**

Required Courses:

	Credits	Term	Grade	Offered
(To be determined)				

EMPHASIS AREA: Other (16 credits)

- Advise students in the Enology options in the Viticulture and Enology program, Horticulture and Landscape Architecture.
- Directed Undergraduate Food Science Research. Pre-arrange with Faculty and fill out agreement form.

  Required Courses:

	Credits	Term	Grade	Offered
FS 499 FS Research	V 1-4			F,S,Su

- Internship: Three to six month internships can be arranged with food industries, processors and /or wineries to provide students with work experience in their areas of interest.

  Required Courses:

	Credits	Term	Grade	Offered
FS 495 Internship in FS	2			F,S,Su
FS 496 Internship in a Winery	2			F,S,Su