College of Agricultural and Life Sciences
Proposed Catalog Changes
Effective Summer 2018

FOOD SCIENCE

1. Make the following curricular changes to the Major in Food Science **(B.S.Food.Science.):**

Required course work includes the university requirements (see regulation J-3) and:

BIOL 250	General Microbiology	3 cr
BIOL 255	General Microbiology Lab	2 cr
CHEM 111	Principles of Chemistry I	4 cr
CHEM 112	Principles of Chemistry II	5 cr
COMM 101	Fundamntls Public Speaking	2 cr
FCS 205	Concepts in Human Nutrition	3 cr
FS 302	Food Processing Lab	1 cr
FS 303	Food Processing	3 cr
FS 416	Food Microbiology	3 cr
FS 417	Food Microbiology Laboratory	2 cr
FS 418	Oral Seminar in Food Science	1 cr
FS 432	Food Engineering	3 cr
FS 433	Food Engineering Lab	1 cr
FS 460	Food Chemistry	3 cr
FS 461	Food Chemistry Lab	1 cr
FS 489	Food Product Development	3 cr
STAT 251	Statistical Methods	3 cr

One of the following (3-4 cr):

BIOL 115	Cells & the Evolution of Life	3 cr
BIOL 115L	Cells and the Evolution of Life Laboratory	1 cr
BIOL 154	Introductory Microbiology	3 cr

One of the following (4 cr):

MATH 160	Survey of Calculus	4 cr
MATH 170	Analytic Geometry and Calculus I	4 cr

Total: 50-51 cr

And one of the following options:

A. Food Science Option

ENGL 317	Technical Writing	3 cr
FS 110	Introduction to Food Science	3 cr
FS 220	Food Safety and Quality	3 cr
FS 422	Sensory Evaluation of Food and Wine	3 cr
FS 423	Sensory Evaluation of Food and Wine Laboratory	1 cr
FS 462	Food Analysis	3 cr
~~FS 464~~	~~Food Toxicology~~	~~3 cr~~
FS 470	Advanced Food Technology	3 cr
PHYS 111	General Physics I	3 cr

One of the following (3-4 cr):

BIOL 300	Survey of Biochemistry	3 cr
BIOL 380	Biochemistry I	4 cr

One of the following (4 cr):

CHEM 275	Carbon Compounds	3 cr
	AND	
CHEM 276	Carbon Compounds Lab	1 cr
CHEM 277	Organic Chemistry I	3 cr
	AND	
CHEM 278	Organic Chemistry I: Lab	1 cr

One of the following (3 cr):

COMM 233	Interpersonal Communication	3 cr
SOC 337	Violence and Society	3 cr

One of the following (3 cr):

PHIL 103	Ethics	3 cr
PHIL 351	Philosophy of Science	3 cr

Select ~~13~~16 credits from the following:

BIOL 433	Pathogenic Microbiology	3 cr
MHR 311	Introduction to Management	3 cr
MKTG 321	Marketing	3 cr
FS 304	Cereal Chemistry and Processing	3 cr
FS 363	Animal Products for Human Consumption	4 cr
FS 398	Internship	1-16 cr
FS 406	Evaluation of Dairy Products	2 cr
FS 436	Principles of Sustainability	3 cr
FS 464	Food Toxicology	3 cr
FS 465	Wine Microbiology and Processing	3 cr
FS 466	Wine Microbiology and Processing Lab	1 cr
FS 475	Quality Management Tools for Food Products	3 cr
FS 499	Directed Study	1-16 cr
PLSC 440	Advanced Laboratory Techniques	4 cr

Courses to total 120 credits for this degree

Total: 51-52 cr

B. Dairy Food Management Option

AVS 172	Principles and Practices of Dairy Science	2 cr
BIOL 300	Survey of Biochemistry	3 cr
CHEM 275	Carbon Compounds	3 cr
CHEM 276	Carbon Compounds Lab	1 cr
ENGL 316	Environmental Writing	3 cr
FS 329	Dairy Foods Composition and Quality	4 cr

FS 398	Internship	1-16 cr

Two credits required.

FS 406	Evaluation of Dairy Products	2 cr
FS 429	Dairy Products	3 cr
FS 430	Dairy Products Lab	1 cr
FS 436	Principles of Sustainability	3 cr
FS 475	Quality Management Tools for Food Products	3 cr

One of the following (3-4 cr):

ECON 202	Principles of Microeconomics	3 cr
ECON 272	Foundations of Economic Analysis	4 cr

One of the following (3 cr):

PHIL 103	Ethics	3 cr
PHIL 201	Critical Thinking	3 cr

Select ~~15~~18 credits from the following:

ACCT 201	Introduction to Financial Accounting	3 cr
AGEC 289	Agricultural Markets and Prices	3 cr
AGEC 301	Managerial Economics: Production	3 cr
AGEC 302	Managerial Economics: Consumption & Markets	3 cr
AGEC 333	Introduction to Sales	3 cr
AVS 472	Dairy Cattle Management	3 cr
BLAW 265	Legal Environment of Business	3 cr
MHR 311	Introduction to Management	3 cr
MKTG 321	Marketing	3 cr
OM 378	Project Management	3 cr
FS 422	Sensory Evaluation of Food and Wine	3 cr
FS 423	Sensory Evaluation of Food and Wine Laboratory	1 cr
FS 462	Food Analysis	3 cr
FS 464	Food Toxicology	3 cr
FS 470	Advanced Food Technology	3 cr
FS 499	Directed Study	1-16 cr
RMAT 495/ MKTG 495	Product Development and Brand Management	3 cr

Courses to total 120 credits for this degree

Total: 54-55 cr

C. Fermentation Option

ENGL 317	Technical Writing	3 cr
FS 113	Introduction to Vines and Wines	3 cr
FS 220	Food Safety and Quality	3 cr
FS 301	Food Mycology	3 cr
FS 304	Cereal Chemistry and Processing	3 cr
FS 401	Industrial Fermentations	3 cr
FS 402	Ciders and Other Fermented Foods	3 cr
FS 422	Sensory Evaluation of Food and Wine	3 cr

FS 423	Sensory Evaluation of Food and Wine Laboratory	1 cr
FS 465	Wine Microbiology and Processing	3 cr
FS 466	Wine Microbiology and Processing Lab	1 cr
FS 498	Internship	1-16 cr
MKTG 321	Marketing	3 cr
PHYS 111	General Physics I	3 cr

One of the following (3-4 cr):

BIOL 300	Survey of Biochemistry	3 cr
BIOL 380	Biochemistry I	4 cr

One of the following (4 cr):

CHEM 275	Carbon Compounds	3 cr
	AND	
CHEM 276	Carbon Compounds Lab	1 cr
CHEM 277	Organic Chemistry I	3 cr
	AND	
CHEM 278	Organic Chemistry I: Lab	1 cr

~~One~~Two of the following (~~3~~6 cr):

PHIL 103	Ethics	3 cr
PHIL 351	Philosophy of Science	3 cr
FS 464	Food Toxicology	3 cr

Courses to total 122 credits for this degree.

Total: 49 cr

Geographical Area: Moscow

Rationale: Remove FS 464 as a required course for the major, and change it to an elective. It is not required on the WSU side of the curriculum, and we want curriculums on both sides of the school to match. We want to make the course an elective in all School of Food Science options, including Dairy Management and Fermentation, which will expand the audience for this important course subject.