

# Food Science Major

## Major Requirements

Degree Type: B.S.  
Minimum Credits Required: 120

### University Degree Requirements

For complete details on these and other university degree requirements, refer to the Degree and Graduation Requirements (<http://catalog.ndsu.edu/academic-policies/undergraduate-policies/degree-and-graduation/>) section in the University Catalog.

1. Minimum of 120 semester credits (some programs may exceed this minimum).
2. Complete the University General Education requirements.
3. Minimum institutional GPA of 2.00 based on work taken at NDSU.
4. Minimum of 30 credits in residence at NDSU.
5. Minimum of 36 upper level credits (courses numbered 300 or higher).
6. Students with transfer credit must meet the NDSU 30 credits in residence (#4). Of these 30 credits in residence, a minimum of 15 credits must be in courses numbered 300 or above, and 15 credits must be in the student's declared major curricula.

### University General Education Requirements

A list of university approved general education courses along with the administrative policies governing the requirement and the categories is available here (<http://catalog.ndsu.edu/academic-policies/undergraduate-policies/general-education/>).

Code	Title	Credits
<b>Category C: Communication</b>		<b>12</b>
<b>Category R: Quantitative Reasoning</b>		<b>3</b>
<b>Category S: Science and Technology</b>		<b>10</b>
<b>Category A: Humanities and Fine Arts</b>		<b>6</b>
<b>Category B: Social and Behavioral Sciences</b>		<b>6</b>
<b>Category W: Wellness</b>		<b>2</b>
<b>Category D: Cultural Diversity</b>		
<b>Category G: Global Perspectives</b>		
<b>Category L: Digital Literacy</b>		
<b>Total Credits</b>		<b>39</b>

## Major Requirements

Code	Title	Credits
<b>Required Core Courses for Food Science</b>		
PLSC 189	Skills for Academic Success	1
ANSC 340	Principles of Meat Science	3
CFS 210	Introduction to Food Science and Technology	3
CFS/ABEN 263	Biological Materials Processing	3
CFS 370	Food Processing I	3
CFS 450	Cereal Technology	3
CFS 452	Food Laws and Regulations	3
MICR 453	Food Microbiology	2
MICR 453L	Food Microbiology Laboratory	1
CFS 460	Food Chemistry	3
CFS 461	Food Chemistry Laboratory	1
CFS 464	Food Analysis	3
CFS 470	Food Processing II	3
CFS 471	Food Processing Laboratory	1
CFS 473	Food Safety	3
CFS 474	Sensory Science of Foods	3

CFS 480	Food Product Development (Capstone)	3
Select one of the following:		3-4
BIOC 260	Elements of Biochemistry	
BIOC 460 & 460L	Foundations of Biochemistry and Molecular Biology I and Foundations of Biochemistry I Laboratory	
BIOL 150	General Biology I	3
BIOL 151	General Biology II	3
CHEM 121 & 121L	General Chemistry I and General Chemistry I Laboratory (May satisfy general education category S)	4
CHEM 122 & 122L	General Chemistry II and General Chemistry II Laboratory (May satisfy general education category S)	4
CHEM 341 & 341L	Organic Chemistry I and Organic Chemistry I Laboratory	4
CSCI 114 or TL 116	Computer Applications (May satisfy general education category S) Business Software Applications	3
ECON 201	Principles of Microeconomics (May satisfy general education category B and G)	3
HNES 250	Nutrition Science (May satisfy general education category W)	3
MATH 146 or MATH 165	Applied Calculus I (May satisfy general education category R) Calculus I	4
MICR 350 & 350L	General Microbiology and General Microbiology Lab	5
PHYS 211 & 211L	College Physics I and College Physics I Laboratory (May satisfy general education category S)	4
STAT 330	Introductory Statistics (May satisfy general education category R)	3
<b>Total Credits</b>		<b>88-89</b>

<sup>1</sup> PLSC189 is only required for first-time, first-year students—A first-time, first-year student is defined as a student who has not yet completed a college course as a college student. Students that are not first-time, first-year students that either transfer into the university or change their major are not required to take PLSC189.

### Degree Requirements and Notes:

- A 2.00 cumulative GPA is required for graduation and to remain in program.
- The department would highly recommend students consider taking CFS 462 Food Ingredient Technology and CFS 472 Cereal and Food Fermentation as electives courses for the degree.