

Food Science

www.ag.ndsu.edu/foodscience

Food Science Major

The Food Science major is offered through the Department of Plant Sciences in the College of Agriculture, Food Systems, and Natural Resources. It is designed to prepare students for a career in the food industry, the “world’s largest industry,” which is responsible for feeding the world.

The program is structured to develop an understanding of the nature, properties, and characteristics of foods through foundation courses in biochemistry, chemistry, microbiology, physics, and other related sciences. Applications include the study of food safety, processing, preservation, sanitation, storage, and marketing of foods. The analysis and microbiological and biochemical characterization of food products are also studied. Additionally, elective courses in economics and business administration are available to students intending to enter a management career.

Note: *Transfer credits in food science from other institutions must have grades of 'C' or better to be accepted for the food science program at NDSU. The Institute of Food Technologists (IFT) approves the curriculum in the food science program. Students majoring in food science, therefore, are eligible to compete for the prestigious IFT scholarships.*

The program also provides the opportunity to gain industrial experience during undergraduate study by means of industry internships. Upon completion of the program, graduates will be able to recognize, critically analyze, and solve problems realistically in both industrial and academic environments.

Major Requirements

Major: Food Science

Degree Type: B.S.

Minimum Degree Credits to Graduate: 128

General Education Requirements for Baccalaureate Degree

- A list of approved general education courses is available here (<http://bulletin.ndsu.edu/past-bulletin-archive/2017-18/academic-policies/undergraduate-policies/general-education/#genedcoursestext>).
- General education courses may be used to satisfy requirements for both general education and the major, minor, and program emphases, where applicable. Students should carefully review the major, minor, and program emphases requirements for minimum grade restrictions, should they apply.

Code	Title	Credits
Communication (C)		12
ENGL 110	College Composition I	
ENGL 120	College Composition II	
COMM 110	Fundamentals of Public Speaking	
Upper Division Writing [†]		
Quantitative Reasoning (R) [†]		3
Science and Technology (S) [†]		10
Humanities and Fine Arts (A) [†]		6
Social and Behavioral Sciences (B) [†]		6
Wellness (W) [†]		2
Cultural Diversity (D) ^{**†}		
Global Perspectives (G) ^{**†}		
Total Credits		39

* May be satisfied by completing courses in another General Education category.

† May be satisfied with courses required in the major. Review major requirements to determine if a specific upper division writing course is required.

Major Requirements

Code	Title	Credits
Required Core Courses for Food Science		
AGRI 150	Agriculture Orientation (Not required students transferring in 24 or more credits.)	1

AGRI 189	Skills for Academic Success ¹	1
ABEN 263 or CFS 430	Biological Materials Processing Food Unit Operations	2-3
ANSC 340	Principles of Meat Science	3
CFS 210 or CFS 200	Introduction to Food Science and Technology Introduction to Food Systems	2-3
CFS 370	Food Processing I	3
CFS 450	Cereal Technology	3
MICR 453	Food Microbiology	3
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 474	Sensory Science of Foods	3
CFS 480	Food Product Development (Capstone)	3
SAFE/CFS/AGEC 452	Food Laws and Regulations	3
Supporting Courses		
Select one of the following:		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
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 MIS 116	Microcomputer Packages (May satisfy general education category S) Business Use of Computers	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
Total Credits		82-84

¹ AGRI189 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 AGRI 189.

Degree Requirements and Notes:

- A 2.00 cumulative GPA is required for graduation and to remain in program.