

# Food Science

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## Department Information

- **Department Location:**  
166 Loftsgard Hall
- **Department Phone:**  
701-231-7971
- **Department Web Site:**  
[www.ag.ndsu.edu/plantsciences/](http://www.ag.ndsu.edu/plantsciences/) (<http://www.ag.ndsu.edu/plantsciences/>)
- **Credential Offered:**  
B.S.
- **Sample Program Guide:**  
[catalog.ndsu.edu/programs-study/undergraduate/food-science/#planofstudytext](http://catalog.ndsu.edu/programs-study/undergraduate/food-science/#planofstudytext) (<http://catalog.ndsu.edu/programs-study/undergraduate/food-science/#planofstudytext>)

## Major Requirements

### Major: Food Science

**Degree Type:** B.S.

**Minimum Degree Credits to Graduate:** 120

### University Degree Requirements

1. Satisfactory completion of all requirements of the curriculum in which one is enrolled.
2. Earn a minimum total of 120 credits in approved coursework. Some academic programs exceed this minimum.
3. Satisfactory completion of the general education requirements as specified by the university.
4. A minimum institutional GPA of 2.00 based on work taken at NDSU.
5. At least 36 credits presented for graduation must be in courses numbered 300 or higher.
6. Transfer Students: Must earn a minimum of 60 credits from a baccalaureate-degree granting or professional institution.
  - a. Of these 60, at least 36 must be NDSU resident credits as defined in #7.
  - b. Within the 36 resident credits, a minimum of 15 must be in courses numbered 300 or higher and 15 credits in the major field of study.
7. At least 36 credits must be NDSU resident credits. Resident credits include credits registered and paid for at NDSU.

For complete information, please refer to the Degree and Graduation Requirements (<http://catalog.ndsu.edu/past-bulletin-archive/2022-23/academic-policies/undergraduate-policies/degree-and-graduation/>) section of this Bulletin.

### University General Education Requirements

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

- \* May be satisfied by completing courses in another General Education category.
- † 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 major requirements to determine if specific courses can also satisfy these general education categories.
- A list of university approved general education courses and administrative policies are available here (<http://catalog.ndsu.edu/past-bulletin-archive/2022-23/academic-policies/undergraduate-policies/general-education/#genedcoursestext>).

## 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 370	Food Processing I	3
CFS 430	Food Unit Operations	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
<b>Supporting Courses</b>		
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>85-86</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.