

College of Human Development
FOOD SYSTEMS & TECHNOLOGY
Food Systems Management Concentration
Sample Four-Year Plan

FRESHMEN YEAR		Fall Semester
FN-111	Food Systems & Tech Futures	1
FN-124	Foods	4
PSYCH-110	Psychology	3
PKG-150	Packaging Fundamentals	2
ENGL-101	Freshmen English Comp I -OR-	3
ENGL-111	Freshmen English Honors I	
SPCOM-100	Fundamentals of Speech	2
MUSIC-xxx		<u>1</u>
TOTAL		16

FRESHMEN YEAR		Spring Semester
ENGL-102	Freshmen English Reading & Related Writing -OR-	3
ENGL-112	Freshmen English Honors II	
MATH-120	Math	4
BIO-234	Physiology & Anatomy	4
FN-222	Food Technology	2
xxx-xxx	Gen Ed Selectives*	<u>3-4</u>
TOTAL		16-17

SOPHOMORE YEAR		Fall Semester
BUMKG-330	Principles of Marketing	3
FN-260	Menu Planning & Design	2
CHEM-115	Chemistry	5
FN-212	Nutrition	3
FN-342	Advanced Foods	3
xxx-xxx	Gen Ed Selective*	<u>2</u>
TOTAL		18

SOPHOMORE YEAR		Spring Semester
FN-208	Management of Food Production (FN-124)	3
HT-353	Computer Systems for Food Serv	2
ECON-210	Economics I	3
BIO-306	General Microbiology	4
xxx-xxx	General Education Selective	<u>3</u>
TOTAL		18

JUNIOR YEAR		Fall Semester
BUACT-206	Intro to Financial Accounting	3
FN-442	Basic Sensory Evaluation	3
HT-324	Quantity Food Production (FN-308)	4
HT-362	Food, Bev & Labor Cost Controls	3
xxx-xxx	Advanced Writing OR Speech	2-3
xxx-xxx	Gen Ed Selective* (Soc & Beh)	<u>3</u>
TOTAL		17-18

JUNIOR YEAR		Spring Semester
BUACT-207	Corporate Mgmt Accounting (BUACT-206)	3
BUMGT-304	Principles of Management	3
FN-310	Lifespan Nutrition (FN-212)	3
HT-323	Foodservice Equipment	2
EDUC-307	Applied Human Relations	3
xxx-xxx	General Elective	<u>3</u>
TOTAL		17

SUMMER		
FN-497E Field Experience OR FN-449 Co-op		2 credits

SENIOR YEAR		Fall Semester
INMGT-400	Organizational Leadership	3
FN-420	Food Styling (FN-124)	3
xxx-xxx	Professional Selective (FN or HT)	3
xxx-xxx	Analytic Reasoning Selectives	2
HT-326	Restaurant Operations	3
FN-497C	Field Experience Seminar	1
FN-410	Food Policy Reg & Law	<u>3</u>
TOTAL		18

SENIOR YEAR		Spring Semester
FN-350	Food Processing (FN-124 or FN-240)	3
HT-450	Food Service Admin (HT-311)	3
FN-499	Senior Project	1
FN-414	Catering	3
FN-461	Multicultural Aspects Fd Patterns	3
xxx-xxx	Professional Elective	2
xxx-xxx	Complete Graduation Requirements	<u>3</u>
TOTAL		15+

Total Credits Required for Graduation.....124

09/20/04

* Please see university diversity and global education requirements.
 * Course numbers in parentheses indicate prerequisites.
 * Monitor electives in General Education, major studies and in the concentration.

College of Human Development
FOOD SYSTEMS & TECHNOLOGY
Food Science Concentration
Sample Four-Year Plan

FRESHMEN YEAR		Fall Semester
FN-111	Food Systems & Tech Futures	1
CHEM-125/115	Prin of Chem for Health Sciences	5
ENGL-101	Freshmen English Comp I -OR-	3
ENGL-111	Freshmen English Honors I	
SPCOM-100	Fundamentals of Speech	2
PKG-150	Packaging Fundamentals	2
PSYCH-110	Psychology	3
MUSIC-xxx	Music	<u>1</u>
TOTAL		17

FRESHMEN YEAR		Spring Semester
CHEM-201	Organic Chemistry	4
	(CHEM-125 or 135)	
ENGL-102	Freshmen English Reading & Related Writing -OR-	3
ENGL-112	Freshmen English Honors II (ENGL-101 or 111)	
MATH-121	I -OR-	4
MATH-153	Calculus	
xxx-xxx	Gen Ed Selective*	<u>3-6</u>
TOTAL		15-17

SOPHOMORE YEAR		Fall Semester
FN-240	Food Science (CHEM-201, 203)	4
BIO-234	Physiology & Anatomy for Health Sciences	4
	BIO-122, 132, 142, 152	
BUMKG-330	Principles of Marketing	3
xxx-xxx	Gen Ed Selective* & Calculus	3-6
FN-222	Food Technology	<u>2</u>
TOTAL		16-19

SOPHOMORE YEAR		Spring Semester
FN-212	Nutrition (BIO-132, CHEM-201)	3
FN-342	Advanced Foods (FN-240)	3
ECON-210	Principles of Economics I	3
INMGT-200	Production/Operations Mgmt	3
xxx-xxx	Any Gen Ed	<u>2-3</u>
TOTAL		14-15

JUNIOR YEAR		Fall Semester
FN-442	Basic Sensory Evaluation	3
BIO-306	General Microbiology	4
CHEM-311	Biochemistry (CHEM-201)	3
STAT-320	Statistical Methods (MATH)	3
PHYS-211	Intro to Physics-Fall only (MATH-120)	3
FN-410	Food Policy Reg & Law	<u>3</u>
TOTAL		19

JUNIOR YEAR		Spring Semester
FN-350	Food Processing	3
	Spring only (FN-240, MATH-120)	
CHEM-315	Food Chemistry	3
	Spring only (CHEM-203)	
ENGL-415	Technical Writing or Choice	3
EDUC-307	Applied Human Relations	2
INMGT-320	Quality Tools	3
xxx-xxx	General Education Selective*	<u>3</u>
TOTAL		17

SUMMER – FN-497E & C Field Experience OR FN-449 Co-op (320 hours)	2 credits
--	-----------

SENIOR YEAR		Fall Semester
INMGT-400	Organizational Leadership (Senior Standing)	3
FN-397C	Field Experience -OR-	0-1
	Co-op Seminar	
FN-438	Experimental Foods (FN-124 or FN-240)	3
FN-450	Food Engineering	3
BIO-406	Food Microbiology (BIO-306)	3
CHEM-335	Instru Methods of Analysis (CHEM-125)	<u>3</u>
TOTAL		15-16

SENIOR YEAR		Spring Semester
FN-410	Food Policy, Reg & Law	3
FN-499	Senior Project	1
FN-xxx	Food Packaging	3
FN-xxx	Quality Foods	3
xxx-xxx	Concentration Electives	3
xxx-xxx	Electives to meet Gen Ed & Design for Diversity Requirements are met)	<u>1</u>
TOTAL		13+

Total Credits Required for Graduation.....124

09/20/04

* Please see University diversity and global education requirements.
 * Course numbers in parentheses indicate prerequisites.
 * Monitor electives in General Education, major studies and in the concentration.

College of Human Development
FOOD SYSTEMS & TECHNOLOGY
Food Communication Concentration
Sample Four-Year Plan

FRESHMEN YEAR		Fall Semester
FN-111	Food Systems & Tech Futures	1
PSYCH-110	Psychology	3
FN-124	Foods	4
CHEM-115	General Chemistry	5
ENGL-101	Freshmen English Comp I -OR-	3
ENGL-111	Freshmen English Honors I	
SPCOM-100	Fundamentals of Speech	2
TOTAL 18		

FRESHMEN YEAR		Spring Semester
FN-222	Food Technology	2
FN-102	Nutrition for Healthy Living	2
BIO-254	Physiology & Anatomy	4
ENGL-102	Freshmen English Reading & Related Writing -OR-	3
ENGL-112	Freshmen English Honors II	
MATH-120	Intro College Math	4
PKG-150	Packaging Fundamentals	2
TOTAL 16		

SOPHOMORE YEAR		Fall Semester
BUMKG-330	Principles of Marketing	3
GCM-141	Graphic Arts	3
ECON-210	Economics I	3
FN-212	Nutrition	3
FN-260	Menu Planning & Design	3
TOTAL 18		

SOPHOMORE YEAR		Spring Semester
MEDIA-304	Elementary Photography	3
FN-442	Basic Sensory Evaluation	3
BUMKG-334	Salesmanship	3
FN-342	Advanced Foods (FN-124)	3
	Professional Elective	3
xxx-xxx	General Ed Selective*	<u>3-4</u>
TOTAL 15-16		

JUNIOR YEAR		Fall Semester
BUMKG-370	Principles of Advertising	3
FN-442	Basic Sensory Evaluation	3
ENGL-415	Technical Writing -OR-	
SPCOM-308	Speech Skills for Bus Ind	3
FN-420	Food Styling	3
FN-342	Advanced Foods (FN-124)	3
xxx-xxx	Gen Ed Selectives*	<u>3</u>
TOTAL 16		

JUNIOR YEAR		Spring Semester
MEDIA-400	Food Photography	1
GCM-345	Publications Production (GCM-140)	3
FN-461	Multicultural Aspects of Food	3
FN-310	Lifespan Nutrition (FN-202)	3
FN-325	Recipe Dev & Cookbook Writing	1
BIO-306	General Microbiology	4
TOTAL 15		

SUMMER		
FN-497E	Field Experience OR FN-449 Co-op (320 hours)	1-2 credits

SENIOR YEAR		Fall Semester
BUMKG-479	Marketing Research (BUMKG-330, STAT-130)	3
FN-397C	Field Experience Seminar	0-1
FN-438	Experimental Foods (FN-124)	3
ENGL-xxx	Journalism Class	2-3
EDUC-307	Applied Human Relations	2
xxx-xxx	General Ed Selective/Electives	<u>3</u>
TOTAL 14		

SENIOR YEAR		Spring Semester
INMGT-400	Organizational Leadership	3
FN-414	Catering (FN-124)	3
FN-xxx	Senior Project	1
xxx-xxx	Professional Electives	2-6
xxx-xxx	Gen Ed Selectives & Electives	<u>3</u>
TOTAL 12-18		

Total Credits Required for Graduation.....124

09/20/04

* Please see university diversity and global education requirements.
 * Course numbers in parentheses indicate prerequisites.
 * Please double check general education and professional electives.

College of Human Development
FOOD SYSTEMS & TECHNOLOGY
Food Merchandising and Distribution Concentration
Sample Four-Year Plan

FRESHMEN YEAR		Fall Semester
FN-111	Food Systems & Tech Futures	1
FN-124	Foods	4
ENGL-101	Freshmen English Comp I -OR-	3
ENGL-111	Freshmen English Honors I	
SPCOM-100	Fundamentals of Speech	2
PSYCH-110	Psychology	3
PKG-150	Packaging Fundamentals	<u>2</u>
TOTAL		15

FRESHMEN YEAR		Spring Semester
FN-102	Nutrition for Healthy Living	2
CHEM-115	General Chemistry	5
BIO-234	Physiology & Anatomy	4
ENGL-102	Freshmen English Reading & Related Writing -OR-	3
ENGL-112	Freshmen English Honors II	
MATH-120	Intro College Math	<u>4</u>
TOTAL		18

SOPHOMORE YEAR		Fall Semester
BUMKG-330	Principles of Marketing	3
FN-202	Food & Bev Distrib Industry	3
FN-212	Nutrition	3
FN-342	Advanced Foods	3
FN-222	Food Technology	2
xxx-xxx	Gen Ed Selective*	<u>2</u>
TOTAL		16

SOPHOMORE YEAR		Spring Semester
BUACT-206	Intro Financial Accounting	3
BUMKG-334	Salesmanship -OR-	3
BURTL-229	Visual Merchandising	
BIO-306	General Microbiology	4
xxx-xxx	Gen Ed Selectives*	<u>3</u>
TOTAL		13

JUNIOR YEAR		Fall Semester
BUMKG-370	Principles of Advertising	3
FN-438	Experimental foods	3
ENGL-415	Technical Writing or Speech	2-3
HT-324	Quantity Food Production (FN-308)	3
BUMGT-480	Entrepreneurship	3
FN-225	Special Topics in FN	<u>1</u>
TOTAL		15-18

JUNIOR YEAR		Spring Semester
BUMKG-438	Industrial Distribution (BUMKG-330)	3
FN-470	Food Dist Oper & Controls (FN-202)	3
HT-323	Food Service Equipment	2
HT-450	Food Service Adm	3
EDUC-307	Applied Human Relations	2
FN-442	Basic Sensory Evaluation	<u>3</u>
TOTAL		16

SUMMER		
FN-497E	Field Experience OR FN-449 Co-op (320 hours)	1-2 credits

SENIOR YEAR		Fall Semester
INMGT-400	Organizational Leadership	3
FN-420	Food Styling	3
FN-397C	Field Experience Sem	0-1
FN-xxx	Food Packaging	3
FN-410	Food Policy, Reg & Law	3
xxx-xxx	Major Selectives*	<u>5</u>
TOTAL		17-18

SENIOR YEAR		Spring Semester
FN-350	Food Processing (FN-124, MATH-120)	3
PSYCH-377	Consumer Psychology	3
xxx-xxx	Selectives & Electives to complete graduate requirements	1
PKG-430	Food Packaging Lab	3
TOTAL		10+

Total Credits Required for Graduation.....124

09/20/04

* Please see university diversity and global education requirements.

* Course numbers in parentheses indicate prerequisites.

* Please check general education and electives in the major/concentration.

**College of Human Development
FOOD SYSTEMS & TECHNOLOGY
Food Packaging Concentration
Sample Four-Year Plan**

FRESHMEN YEAR		Fall Semester
FN-111	Food Systems & Tech Futures	1
CHEM-125/115	Prin of Chem for Health Sciences	5
ENGL-101	Freshmen English Comp I -OR-	3
ENGL-111	Freshmen English Honors I	
SPCOM-100	Fundamentals of Speech	2
PKG-150	Packaging Fundamentals	2
PSYCH-110	Psychology	3
MUSIC-xxx	Music	<u>1</u>
TOTAL		17

FRESHMEN YEAR		Spring Semester
CHEM-201	Organic Chemistry (CHEM-125 or 135)	4
ENGL-102	Freshmen English Reading & Related Writing -OR-	3
ENGL-112	Freshmen English Honors II (ENGL- 101 or 111)	
MATH-121	I -OR-	4
MATH-153	Calculus	
xxx-xxx	Gen Ed Selective*	<u>10</u>
TOTAL		14-18

SOPHOMORE YEAR		Fall Semester
FN-240	Food Science (CHEM-201, 203)	4
BIO-234	Physiology & Anatomy for Health Sciences	4
	BIO-122, 132, 142, 152	
BUMKG-330	Principles of Marketing	3
xxx-xxx	Gen Ed Selective* & Calculus	3
STAT-130	Statistics	3
FN-222	Food Technology	<u>2</u>
TOTAL		18

SOPHOMORE YEAR		Spring Semester
FN-212	Nutrition (BIO-132, CHEM-201)	3
ECON-210	Principles of Economics I	3
INMGT-200	Production/Operations Mgmt	3
PKG-200	Packaging Materials	3
PKG-250	Consumer Packaging Systems	3
xxx-xxx	Any Gen Ed	<u>2-3</u>
TOTAL		17-18

JUNIOR YEAR		Fall Semester
FN-442	Basic Sensory Evaluation	3
BIO-306	General Microbiology	4
CHEM-311	Biochemistry (CHEM-201)	3
STAT-320	Statistical Methods (MATH)	3
PKG-350	Packaging Design & Eval	2
FN-410	Food Policy Reg & Law	<u>3</u>
TOTAL		18

JUNIOR YEAR		Spring Semester
FN-350	Food Processing Spring only (FN-240, MATH-120)	3
CHEM-315	Food Chemistry Spring only (CHEM-203)	3
ENGL-415	Technical Writing or Choice	3
EDUC-307	Applied Human Relations	2
INMGT-320	Quality Tools	3
PKG-335	Packaging Machining	<u>3</u>
TOTAL		17

SUMMER – FN-497E & C Field Experience OR FN-449 Co-op (320 hours)	1-2 credits
--	-------------

SENIOR YEAR		Fall Semester
INMGT-400	Organizational Leadership (Senior Standing)	3
FN-397C	Field Experience -OR- Co-op Seminar	0-1
FN-438	Experimental Foods (FN-124 or FN-240)	3
FN-450	Food Engineering	3
BIO-406	Food Microbiology (BIO-306)	3
PKG-xxx	Packaging Lab	<u>3</u>
TOTAL		15-16

SENIOR YEAR		Spring Semester
FN-499	Senior Project	1
FN-xxx	Food Packaging	3
FN-xxx	Quality Foods	3
MATH-156	Calculus II	4
xxx-xxx	Concentration Electives	3
TOTAL		14

Total Credits Required for Graduation..... 124

09/20/04

* Please see University diversity and global education requirements.
* Course numbers in parentheses indicate prerequisites.
* Monitor electives in General Education, major studies and in the concentration.