

Student \_\_\_\_\_  
 Stout Student ID# \_\_\_\_\_  
 Date \_\_\_\_\_  
 Concentration \_\_\_\_\_

Updated 08/02/05

## FOOD SYSTEMS AND TECHNOLOGY

Guide Sheet, June 2005 to June 2006

I. GENERAL EDUCATION COMPONENT (42 credits)									
A. Communication Skills (8 credits)					E. Social and Behavioral Sciences (9 credits)				
<i>Select 8 credits from the approved Communication Skills General Education list. The following courses are required:</i>					<i>Take 9 credits from approved Social and Behavioral Sciences General Education list. Courses from 3 different disciplines (different prefix) must be selected.</i>				
SPCOM-100	Fundamentals of Speech	2			ECON-210	Principles of Economics I (highly recommended)	3		
ENGL-101	Freshman English Composition -or- ENGL-111 Honors English	3							
ENGL-102	Freshman English: Reading and Related Writing -or- CLEP Score on English Comp -or- ENGL-112 Honors English	3							
B. Analytic Reasoning (6 credits)					F. Natural Science (4 credits) (must include a lab)				
<i>Take any 6 credits from approved Analytical Reasoning General Education list.</i>					<i>This program requires 12-13 credits minimum from the natural sciences approved general education list. Apply 4 credits here.</i>				
MATH-120	Introductory College Mathematics I or higher (qualified Food Science students may take MATH-121 or 123: or 153 or 156) -or- MATH-154 Calculus II	4			BIO-234	Physiology & Anatomy	4		
C. Health and Physical Education (2 credits)					G. Technology (2 credits)				
<i>Take 2 credits from approved Health Enhancement and Physical Well-Being General Education list.</i>					<i>Select 2 credits from the approved Technology General Education list.</i>				
					FN-222	Food Technology (highly recommended)	2		
D. Humanities and the Arts (9 credits)					H. General Education Electives (2 credits)				
<i>Take 9 credits from approved Humanities and Arts General Education list. Courses from 3 different disciplines (different prefix) must be selected.</i>					<i>Courses must be from lists in categories A, B, D, E, or F.</i>				
II. MAJOR STUDIES COMPONENT (42 credits)									
Professional Common Core									
FN-111	Food Systems & Technology Futures	1			<i>The following science courses are required in the program: Four (4) credits can be counted as Natural Science General Education and 2 credits could be used as General Education Electives. Therefore the Natural Science credits required beyond the 4-6 credits referred to in General Education is 8-9 credits.</i>				
FN-124	Foods -or- FN-240 Food Science (CHEM-201)	4							
FN-212	Nutrition	3							
FN-442	Basic Sensory Evaluation	3							
FN-497	Field Experience (320 hours after Jr year)	2-8							
Take the following Biology Courses:									
FN-499	Senior Project	1-4			BIO-234	Physiology & Anatomy	4		
PKG-150	Packaging Fundamentals	2			BIO-306	General Microbiology	4		
Select one of the following courses: (2-3 credits)					Take one of the following 3 Chemistry classes:				
ENGL-415	Technical Writing (ENGL-102) -or- SPCOM-308 Speech Skills for Business & Industry (SPCOM-100)	2-3			CHEM-115	General Chemistry -or- CHEM-125 Principles of Chemistry for Health Sciences -or- CHEM-135 College Chemistry I	5		
Major Studies Electives (0-4 credits)									
					FN-				
					FN-				
					FN-				

**III. CONCENTRATIONS: Select One of Five**

<b>FOOD SYSTEMS MANAGEMENT (43 credits)</b>				<b>FOOD SCIENCE (48 credits)</b>			
BUACT-206	Intro to Financial Accounting	3		INMGT-200	Production/Operations Management	3	
BUACT-207	Corp Management Accounting	3		INMGT-320	Quality Tools	3	
BUMGT-304	Principles of Management	3		FN-342	Advanced Foods (FN-124 of 240)	3	
FN-260	Menu Planning and Design	2		FN-350	Food Processing	3	
FN-310	Lifespan Nutrition (FN-202 or 212)	3		FN-410	Food Policy Regulation & Law	3	
FN-350	Food Processing	3		FN-438	Experimental Foods (FN-124 or 240)	3	
FN-420	Food Styling (FN-124 or 240)	3		FN-450	Food Engineering (FN-350)	3	
HT-323	Food Service Equipment	2		BIO-406	Food Microbiology (BIO-306)	3	
HT-324	Quantity Food Production (FN-208)	4		CHEM-201	Organic Chemistry (CHEM-125)	4	
HT-353	Computer Systems for Food Service	3		CHEM-311	Biochemistry (CHEM-210)	4	
HT-362	Food, Bev & Labor Cost Controls	3		CHEM-315	Food Chemistry (CHEM-203)	3	
HT-426	Restaurant Operational Mgmt	3		CHEM-335	Instrumental Methods of Analysis	3	
HT-450	Food Service Administration	3		STAT-320	Statistical Methods (MATH-120) (Take in Analytical Reasoning Core)	3	
<b>Take 2 of the following 3 courses:</b>				MATH-153	Calculus <i>-or-</i> MATH-156 Calculus & Analytic Geo (Take in Analytical Reasoning Core if Placement Test exempts College Math)	4	
FN-410	Food Policy, Regulation & Law	3					
FN-414	Catering <i>-or-</i> HT-424 Catering	3					
FN-461	Multicultural Aspects of Food	3					
<b>Suggested Electives:</b>				PHYS-211	Intro to Physics (MATH-120)	3	
FN-325	Any course	1-3		<b>Free Electives (take 0-9 credits) Suggested Areas:</b>			
INMGT-300	Engineering Economy	2-3		FN-	Food & Nutrition	3	
INMGT-320	Quality Tools	3		BUMGT-	Business Management	3	
INMGT-325	Quality Management	3		INMGT-	Industrial Management	3	
INMGT-416	People Process Culture	3		HT-	Hospitality & Tourism	3	
BUSINB-260	International Business	3		BIO-	Biology	3	
HT-423	Wine & Food Pairing	3		CHEM-	Chemistry	3	
	International Experience	1-6		STAT/CS-	Applied Mathematics	3	
				PKG or FN-xxx	Food Packaging	3	
				FN-xxx	Food Quality & Control	3	
<b>FOOD MERCHANDISING &amp; DISTRIBUTION (44 credits)</b>				<b>FOOD COMMUNICATION (42 credits)</b>			
BUACT-206	Intro to Financial Accounting	3		MEDIA-304	Elementary Photography	3	
BUMKG-438	Principles of Logistics (BUMKG-330)	3		GCM-141	Graphic Communications	3	
FN-202	Food & Beverage Distribution Ind	3		GCM-445	Publication Production (GCM-140)	3	
FN-225	Special Topics in Food & Nutrition	1-2		BUMKG-334	Salesmanship&Sales Mgt(BUMKG-330)	3	
FN-410	Food Policy Regulations & Law	3		BUMKG-370	Principles of Adv (BUMKG-330)	3	
FN-420	Food Styling (FN-124 or 240)	3		BUMKG-479	Marketing Research (BUMKG-330; STAT-130)	3	
FN-438	Experimental Foods	3		FN-260	Menu Planning & Design	2	
FN-470	Food Dist Oper & Control (FN-202)	3		FN-310	Lifespan Nutrition	3	
HT-323	Food Service Equipment	2		FN-325	Recipe Devel & Cookbook Writing	1	
HT-324	Quantity Food Production (FN-124)	4		FN-414	Catering <i>-or-</i> HT-424 Catering	3	
HT-450	Food Service Administration	3		FN-420	Food Styling (FN-124)	3	
PSYC-377	Consumer Psychology (PSYC-110)	3		FN-438	Experimental Foods (FN-124)	3	
BUMKG-334	Salesmanship & Sales Mgmt (BUMKG-330) <i>-or-</i> BURTL-229 Visual Merchandising	3		FN-461	Multicultural Aspects of Fd (FN-124)	3	
BUMKG-370	Principles of Adv (BUMKG-330)	3		<b>Select 2-3 Credits From:</b>			
<b>Select one of the following:</b>				ENGL-xxx	Journalism Class Choice	2-3	
BUMGT-480	Entrepreneurship: Small Business Planning (BUACT-206, BUACT-330) <i>-or-</i> BURTL-431 Service Management <i>-or-</i> HT-362 Food, Bev Cost Controls- <i>or-</i> ECON-215 Economics II (ECON-210)	3		FN-xxx	Elective	2-3	
				FN-342	Advanced Foods	3	
				FN-410	Food Policy & Law	3	
<b>Suggested Free Electives (0-6 credits):</b>				<b>Electives (0-4 credits) Suggested Electives:</b>			
INMGT-320	Quality Tools	2-3		PKG-350	Packaging Design & Evaluation	3	
FN-xxx	Food Packaging	2-3		ENGL-225	Copyediting & Preparation <i>-or-</i> ENGL-210 Journalism Practicum	3	
GCM-445	Publication Production	3		ENGL-435	Writing Technical Manuals	3	
BUMKG-479	Marketing Research	3					
ENGL-225	Copyediting and Preparation	3					
TRANS-202	Transportation Systems	2					
PKG-350	Packaging Design & Evaluation	3					

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<b>FOOD PACKAGING (42 credits)</b>			
BIO-406	Food Microbiology	3	
CHEM-201	Organic Chemistry	4	
CHEM-315	Food Chemistry	3	
FN-xxx	Quality Foods	3	
FN-325/525	Food Packaging	3	
FN-410	Food Policy Regulation & Law	3	
FN-415	Food Engineering	3	
PKG-200	Packaging Materials	3	
PKG-250	Consumer Packaging Systems	3	
PKG-350	Packaging Design & Evaluation	2	
PKG-335	Packaging Machinery	3	
PKG-4xx	Food Packaging Lab	3	
MATH-156	Calculus II	4	
STAT-130	Statistics	2	

**NOTES:**

- The GPA to graduate must be 2.25 or better including transfer credits. All major study courses (II and III) including those transferred must have a C or better grade.
- Check Stout Info for the most recent General Education course list: <http://www.uwstout.edu/provost/gened/>
- Check minors at: <http://www.uwstout.edu/programs/> Students may wish to consider an optional business, chemistry, journalism, and/or food technology minor.
- Courses listed in parentheses are prerequisite classes.
- Students must meet the campus Design for Diversity and Global Education Requirements.
- Students may wish to consider PHIL-225 General Ethics as part of the Humanities General Education Component.