BACHELOR OF SCIENCE IN FOOD TECHNOLOGY

(Effective First Semester 2011-2012)

Name_____ Student No._____ Adviser_____

FIRST YEAR

FIRST SEMESTER

		HRS	UNITS	PREREQUISITES
FST 11	Fundamentals of Food Science and Technology	3	3	
BIO 1	General Biology I	5	3	
CHEM 16.0*	General Chemistry I	3	3	
CHEM 16.1*	General Chemistry I (Laboratory)	6	2	
ENG 1 (AH)	***College English***		3	
G.E. (SSP)	(Social Science and Philosophy)		3	
MATH 11	College Algebra	3	3	
P.E. 1	Foundations of Physical Fitness	2	(2)	
			20	

SECOND SEMESTER

BIO 2	General Biology II	5	3	BIO 1
CHEM 17.0*	General Chemistry II	3	3	CHEM 16.0 and CHEM 16.1 and (MATH 11 or MATH 17)
CHEM 17.1*	General Chemistry II (Laboratory)	6	2	
ENG 2 (AH)	***College Writing in English***		3	
CRSC 1	Fundamentals of Crop Science I	5	3	BIO 1 or BOT 1
PI 10 (SSP)	The Life and Works of Jose Rizal		3	
MATH 14	Plane Trigonometry	3	3	MATH 11
P.E. 2 or 3	Basic or Advanced Course	2	(2)	
			20	

SECOND YEAR

FIRST SEMESTER

ANSC 1	Introduction to Animal Science	5	3	BIO 1 or ZOO 1
CHEM 40.0*	Basic Organic Chemistry	3	3	CHEM 15.0 and CHEM15.1 or CHEM 17.0 and CHEM 17.1
CHEM 40.1*	Basic Organic Chemistry Laboratory	3	1	
G.E. (MST)	(Math Science and Technology)		3	
G.E. (MST)	(Math Science and Technology)		3	
MATH 26	Analytic Geometry and Calculus I	3	3	MATH 14 or MATH 17
PHYS 3	General Physics I	5	3	MATH 14 or MATH 17
P.E. 2 or 3	Basic or Advanced Course	2	(2)	
NSTP 1	National Service Training Program	3	(3)	
			19	

SECOND SEMESTER

CHEM 32.0*	Quantitative Inorganic Analysis	3	3	CHEM 17.0 and CHEM 17.1 and (MATH 14 or MATH 17)
CHEM 32.1*	Quantitative Inorganic Analysis (Laboratory)	6	2	
FST 101	Food Chemistry I	5	3	CHEM 40.0 and CHEM 40.1
MATH 27	Analytic Geometry and Calculus I	3	3	MATH 26
MCB 1	General Microbiology	5	3	
PHYS 13	General Physics II	5	3	PHYS 3
ECON 11	General Economics	3	3	
P.E. 2 or 3	Basic or Advanced Course	2	(2)	
NSTP 2	National Service Training Program	3	(3)	
			20	

NOTE:

*Co-requisites

THIRD YEAR

FIRST SEMESTER		HRS	UNITS	PREREQUISITE
FST 111	Food Chemistry II	3	3	FST 101 and MATH 27 and PHYS 3
CHEM 160	Introductory Biochemistry	3	3	CHEM 40.0 and CHEM 40.1
FST 130	Food Engineering I	5	3	MATH 27 and PHYS 3
MCB 180	Introductory Food Microbiology	5	3	MCB 1
STAT 1	Elementary Statistics	5	3	MATH 11 or MATH 17
G.E. (SSP)	(Social Science and Philosophy)		3	
			18	

SECOND SEMESTER

SPCM 1(AH)	***Speech Communication I***		3	
FST 102	Food Analysis	8	4	FST 101 and CHEM 32.0 and CHEM 32.1
FST 131	Food Engineering II	5	3	FST 130 and PHYS 13
FST 140	Food Processing I	5	3	FST 130 and MCB 180
FST 141	Food Processing II	5	3	FST 130 and MCB 180
FST 161	Sensory Evaluation of Food Product	5	3	STAT 1
FST 200	Undergraduate Thesis/		2	
(FST 190 Special Problem: Non-thesis students)			(3)	
			21(22)	

SUMMER

FST 200	Undergraduate Thesis		2	
FST 198	Food Science and Technology Practicum		(3)	FST 140 and 141

FOURTH YEAR

FIRST SEMESTER

G.E. (AH)	(Arts and Humanities)		3	
MGT 1	Intro to Enterprises and Entrepreneurship	5	3	ECON 11 and STAT 1
AGRI 195	Research Methods in Agriculture and Food Science	5	3	STAT 1
G.E. (SSP)	(Social Science and Philosophy)		3	
Elective			3	
Elective			3	
FST 200	Undergraduate Thesis		2	
	(non-thesis students)		**20(18)**	

SECOND SEMESTER

AGRI 199	Colloquium in Agriculture	1	1	Senior Standing
STS 10 (MST)	Exploring Biotechnology		3	
G.E. (AH)	(Arts and Humanities)		3	
G.E. (SSP)	(Social Science and Philosophy)		3	
FST 170	Food Processing Management	3	3	FST 140 or FST 141
FST 199	Undergraduate Seminar	1	1	
Elective			3	
			17	

TOTAL NUMBER OF UNITS **157**