

<b>Major Required</b>	<b>83-84 units</b>	<b>Culinology® Emphasis</b>	<b>16 units</b>	<b>General Education Requirements</b>	<b>48 Units</b>																
Major Required courses include food chemistry, food analysis, food microbiology, unit operations in food processing, food engineering, and food laws and regulations. AG1110 - Agriculture: The Foundation of Civilizations (3) (C2) AG4010 - Ethical Issues in Food, Agricultural and Apparel Industries (3) (C3 or D4)		FST3180 - Sensory Evaluation of Foods (2) FST3180L - Sensory Evaluation of Foods Laboratory (1) FST4290 - Food Product Development (1) FST4290L - Food Product Development Laboratory (2) HRT2810 - Professional Cooking (2) HRT2810L - Professional Cooking Laboratory (1) HRT3250 - Professional Healthy Cooking (2) HRT3250L - Professional Healthy Cooking Laboratory (1) HRT3810 - Professional Cooking II (2) HRT3810L - Professional Cooking II Laboratory (1) <b>Select 1 unit from the following courses:</b> FST3190 - Food Packaging (1) FST3190A - Food Packaging Activity (1) FST4420 - Internship in Food Science and Technology (1-4) NTR3280L - Food and Culture Laboratory (1) HRT2550 - Healthy American Cuisine (3) (E) HRT3240 - World Cuisine (2) HRT3240L - World Cuisine Laboratory (1) HRT4850 - Culinary Product Development and Evaluation (3) PLT2220 - Culinary Produce Technology (3)		Students should view their Degree Progress Report (DPR) for information regarding their General Education requirements. Unless specific GE courses are required for their major, please refer to the list of approved courses in the General Education Program in the University Catalog, catalog.cpp.edu. When viewing the catalog, students should select the catalog year associated with the GE requirements listed in their Degree Progress Report. <b>Area A. English Language Communication and Critical Thinking (9 units)</b> <i>At least 3 units from each sub-area</i> 1. Oral Communication 2. Written Communication 3. Critical Thinking <b>Area B. Scientific Inquiry and Quantitative Reasoning (12 units)</b> <i>At least 3 units from B1, B2, B4, and B5 including 1 unit of lab from B1 or B2 to fulfill B3</i> 1. Physical Sciences 2. Life Sciences 3. Laboratory Activity 4. Mathematics/Quantitative Reasoning 5. Science and Technology Synthesis <b>Area C. Arts and Humanities (12 units)</b> <i>At least 3 units from each sub-area and 3 additional units from sub-areas 1 and/or 2</i> 1. Visual and Performing Arts 2. Literature, Modern Languages, Philosophy and Civilization 3. Arts and Humanities Synthesis <b>Area D. Social Sciences (9 units)</b> <i>At least 3 units from each sub-area</i> 1. U.S. History and American Ideals 2. U.S. Constitution and California Government 4. Social Science Synthesis <b>Area E. Lifelong Learning and Self-Development (3 units)</b> <b>Area F. Ethnic Studies (3 units)</b>		<b>Interdisciplinary General Education</b> <b>18 Units</b> An alternate pattern for partial fulfillment of GE Areas A, C, and D available for students is the Interdisciplinary General Education (IGE) program. Students should see an advisor for specific GE coursework required by their major. Please refer to the University Catalog General Education Program section for additional information. <b>How IGE fulfills General Education Requirements:</b> <table border="1"> <thead> <tr> <th>Year</th> <th>Completion of IGE Courses</th> <th>Satisfies GE Requirements</th> </tr> </thead> <tbody> <tr> <td><i>First</i></td> <td><i>IGE 1100, IGE 1200</i></td> <td><i>A2 and C2</i></td> </tr> <tr> <td><i>Second/Third</i></td> <td><i>IGE 2150, IGE 2250</i></td> <td><i>D1 and C2</i></td> </tr> <tr> <td></td> <td><i>IGE 2350</i></td> <td><i>C1</i></td> </tr> <tr> <td></td> <td><i>IGE 3100</i></td> <td><i>C3 or D4</i></td> </tr> </tbody> </table>	Year	Completion of IGE Courses	Satisfies GE Requirements	<i>First</i>	<i>IGE 1100, IGE 1200</i>	<i>A2 and C2</i>	<i>Second/Third</i>	<i>IGE 2150, IGE 2250</i>	<i>D1 and C2</i>		<i>IGE 2350</i>	<i>C1</i>		<i>IGE 3100</i>	<i>C3 or D4</i>
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BIO1150 - Basic Biology (3) (B2) <b>and</b> BIO1150L - Basic Biology Laboratory (1) (B3) <b>OR</b> BIO1210 - Foundations of Biology: Energy, Matter, and Information (3) (B2) <b>and</b> BIO1210L - Foundations of Biology: Energy, Matter, and Information Laboratory (1) (B3)		<b>Pre-Professional Emphasis</b> <b>15 units</b> BIO1220 - Foundations of Biology: Evolution, Ecology, and Biodiversity (3) BIO1220L - Foundations of Biology: Evolution, Ecology, and Biodiversity Laboratory (1) CHM3150 - Organic Chemistry II (3) CHM3150L - Organic Chemistry Laboratory II (1) CHM3210 - Elements of Biochemistry (3) PHY1220 - Physics of Electromagnetism, Circuits, and Light (3) PHY1220L - Electromagnetism, Circuits, and Light Laboratory (1)																			
BIO2060 - Basic Microbiology (3) BIO2060L - Basic Microbiology Laboratory (1) BIO3640 - Food Microbiology (2) BIO3640L - Food Microbiology Laboratory (1) CHM1210 - General Chemistry I (3) (B1) CHM1210L - General Chemistry Laboratory I (1) (B3) CHM1220 - General Chemistry II (3) (B1) CHM1220L - General Chemistry Laboratory II (1) (B3)		<b>Science and Technology Emphasis</b> <b>16 units</b> CHM3210 - Elements of Biochemistry (3) CHM3270L - Biochemistry Laboratory I (1) FST3180 - Sensory Evaluation of Foods (2) FST3180L - Sensory Evaluation of Foods Laboratory (1) FST3190 - Food Packaging (1) FST3190A - Food Packaging Activity (1) FST4271 - Unit Operations in Food Processing II (2) FST4290 - Food Product Development (1) FST4290L - Food Product Development Laboratory (2) 3000 or 4000-level course in Science fields (2)																			
CHM2010 - Elements of Organic Chemistry (3) <b>and</b> CHM2010L - Elements of Organic Chemistry Laboratory (1) <b>OR</b> CHM3140 - Organic Chemistry I (4) <b>and</b> CHM3140L - Organic Chemistry Laboratory I (1)		<b>Unrestricted Electives</b> <b>0-3 units</b> Select a sufficient number of courses so that the total from "Major Required", "Major Electives", "GE", and "Unrestricted Electives" is at least 120 units.																			
ENG1103 - First Year Composition (3) (A2) ENG2105 - Written Reasoning (3) (A3) FST1000 - Orientation and Careers in Food Science and Technology (1) FST1250 - Introduction to Food Science and Technology (3) FST2250 - Design and Analysis for Food Science (1) FST2250A - Design and Analysis for Food Science Activity (1) FST3220 - Food Laws and Regulations (3) FST3250 - Food Safety and Current Issues (3) (B5) FST3321 - Food Process Engineering (3) FST3321L - Food Process Engineering Laboratory (1) FST3900 - Food Science Colloquium (1) FST4170 - Unit Operations in Food Processing I (2) FST4261 - Food Chemistry (3) FST4261L - Food Chemistry Laboratory (1) FST4271L - Unit Operations in Food Processing Laboratory (1) FST4280 - Food Analysis (3) FST4280L - Food Analysis Laboratory (1) FST4300 - Principles of Hazard Analysis and Critical Control Point System (2) FST4300A - Principles of Hazard Analysis and Critical Control Point System Activity (1) FST4410 - Internship in Food Science and Technology (1-4) (1 unit required) MAT1200 - Calculus for Life Sciences (3) (B4) NTR3280 - Food and Culture (3) (D4) NTR3050 - Nutrition, Science and Health (3) (B5) PHY1210 - Physics of Motion, Fluids, and Heat (3) (B1) PHY1210L - Physics of Motion, Fluids, and Heat Laboratory (1) (B3)																					
STA1200 - Statistics with Applications (3) (B4) <b>or</b> STA1300 - Biostatistics (3) (B4)																					
<b>Major Electives</b> <b>15-16 units</b> Any combination of courses listed below will satisfy the required 15-16 units. Emphases are listed to provide guidance for helping students to choose courses of interest that best fit your career goals, but there is no requirement for choosing a specific emphasis for fulfilling these units.																					
<b>Business Emphasis</b> <b>16 units</b> FST3180 - Sensory Evaluation of Foods (2) FST3180L - Sensory Evaluation of Foods Laboratory (1) FST3190 - Food Packaging (1) FST3190A - Food Packaging Activity (1) FST4290 - Food Product Development (1) FST4290L - Food Product Development Laboratory (2) 3000 or 4000-level courses in Business fields (8)																					
				<b>American Institutions</b> <b>6 Units</b> Courses that satisfy this requirement may also satisfy GE Area D1 and D2. <b>Graduation Writing Test</b> All persons who receive undergraduate degrees from Cal Poly Pomona must pass the Graduation Writing Test (GWT). The test must be taken by the semester following completion of 60 units for undergraduates.																	