



California State Polytechnic University, Pomona
Degree Curriculum Sheet

Plan (Major) **FOOD SCIENCE & TECHNOLOGY**

Subplan/Option _____

Catalog Year **2010-2011**

Minimum Units Required **180**

Name _____

Student ID _____

Evaluator _____

GWT Satisfied _____ Yes _____ No

Required Core Courses		
Course		Units
Orientation to College of Agriculture	AG 100	1
Introduction to the Professions	FN 100	1
Introduction to Food Science & Technology	FST 125	4
Food Process Engineering I	FST 232/232L	2/1
Food Laws and Regulations	FST 322	4
Food Safety and Current Issues	FST 325	4
Food Process Engineering II	FST 332/332L	2/1
Unit Operations in Food Processing I	FST 417/417L	3/1
Food Chemistry I	FST 420/420L	3/1
Food Analysis	FST 422/422L	3/1
Principles of HACCP	FST 423/423A	3/1
Food Chemistry II	FST 426/426L	3/1
Unit Operations in Food Processing II	FST 427/427L	3/1
Internship**	FST 441	2
Food Science Colloquium**	FST 390	2
Food Microbiology	MIC 320/320L	3/1
**Denotes Capstone Experience		
Total Units		52

Elective Track Courses	
Course	Units
Select 30 units from one of the track areas (see reverse side):	30
Business	
Culinology	
Pre-Professional	
Science and Technology	
Total Units	30

Required Support Courses		
Course		Units
Agriculture in the Modern World (D2)	AG 101	4
Ethical Issues in Food, Agricultural and Apparel Industries (C4 or D4)	AG 401	4
Basic Biology (B2, B3)	BIO 115/115A/115L	3/1/1
or Foundations of Biology (B2, B3)*	BIO 121/121L	(3/2)
General Chemistry (B1, B3)	CHM 121/121L	3/1
General Chemistry (B1, B3)	CHM 122/122L	3/1
General Chemistry (B1, B3)	CHM 123/123L	3/1
Elements of Organic Chemistry	CHM 201/250L	3/1
or Organic Chemistry**	CHM 314/317L	(3/1)
Elements of Biochemistry	CHM 321/321L	3/1
Freshman English I (A2)	ENG 104	4
Freshman English II (A3)	ENG 105	4
Nutrition, Science, and Health (B5)	FN 305	4
Calculus for the Life Sciences (B4)	MAT 120	4
Basic Microbiology	MIC 201/201L	3/2
College Physics (B1, B3)	PHY 121/121L	3/1
General Psychology (E)	PSY 201	4
Statistics with Applications (B4)	STA 120	4
*If BIO 121/121L is chosen, BIO 122/122L and BIO 123/123L must be taken as part of Elective Track Courses.		
**If CHM 314/317L is chosen, CHM 315/318L and CHM 316/319L must be taken as part of Elective Track Courses.		
Total Units		66

General Education Requirements		
Area	Units	
Area A Communication & Critical Thinking 1 Oral Communication 2 Written Communication 3 Critical Thinking	12	
Area B Mathematics & Natural Sciences <i>Select at least one lab course from sub-area 1 or 2.</i> 1 Physical Science 2 Biological Science 3 Laboratory Activity 4 Math/Quantitative Reasoning 5 Science & Technology Synthesis	16	
Area C Humanities 1 Visual and Performing Arts 2 Philosophy and Civilization 3 Literature and Foreign Language 4 Humanities Synthesis	16	
Area D Social Sciences 1 U.S. History, Constitution, American Ideals 2 History, Economics and Political Science 3 Sociology, Anthropology, Ethnic & Gender Studies 4 Social Science Synthesis	20	
Area E Lifelong Understanding & Self Development	4	
Total Units	68	
American Institutions Courses that satisfy this requirement may also satisfy G.E. Area D1		8
American Cultural Perspectives Requirement Refer to catalog for list of courses that satisfy this requirements. Course may also satisfy major, minor, GE, or unrestricted elective requirements.		4
The following required support courses should be taken to satisfy the indicated GE Requirements to achieve the minimum units to degree listed at the top of this sheet.		
Course		GE Area
Freshman English I	ENG 104	A2
Freshman English I	ENG 105	A3
General Chemistry	CHM 121/121L	B1, B3
or General Chemistry	CHM 122/122L	(B1, B3)
or General Chemistry	CHM 123/123L	(B1, B3)
or College Physics	PHY 121/121L	(B1, B3)
Basic Biology	BIO 115/115A/115L	B2, B3
or Foundations of Biology	BIO 121/121L	(B2, B3)
Calculus for the Life Sciences	MAT 120	B4
or Statistics with Applications	STA 120	(B4)
Nutrition, Science, and Health	FN 305	B5
Ethnic Issues in Food, Agricultural, Apparel Industries	AG 401	C4 or D4
Agriculture in the Modern World	AG 101	D2
General Psychology	PSY 201	E
The remaining GE requirements may be satisfied by any course approved for that area.		

No more than 105 community college quarter units or 36 extension credit quarter units may be applied toward a Bachelor's degree.

A minimum 2.0 cumulative GPA is required in core (including option) courses, Cal Poly Pomona courses, and overall work completed in order to receive a degree in this major.

ID # _____

2010-2011

Food Science and Technology Career Tracks

Select one of the *four* FST Career Tracks listed in the boxes below, in consultation with your advisor.

Business Track

FST 318/318L Sensory Evaluation of Foods - (2/2)
FST 421/421L Food Product Development - (2/2)

Select **22** units from 300 or 400 level FST/FMAM/TOM or other business courses approved by your academic advisor.

Pre-Professional Track

CHM 315/318L Organic Chemistry - (3/1)
CHM 316/319L Organic Chemistry - (3/1)
BIO 122/122L Foundations of Biology: Reproduction & Dev. - (3/2)
BIO 123/123L Foundations of Biology: Biodiversity - (3/2)
PHY 122/122L College Physics - (3/1)
PHY 123/123L College Physics - (3/1)

Select **4** units from AVS/BIO/ZOO courses approved by your academic advisor.

Medical, Veterinary, Pharmacy and Dental School Admission Requirements

This curriculum meets the requirements of many, but not all, schools. The requirements of individual schools may vary and should be determined by the student in consultation with the department advisor within two years of beginning the application process.

Culinology Track

FST 318/318L Sensory Evaluation of Foods - (2/2)
FST 421/421L Food Product Development - (2/2)
HRT 225 Sanitation Practices in the Hospitality Industry - (1)
HRT 281/281L Professional Cooking I - (2/2)
HRT 324/324L World Cuisine - (2/2)
HRT 325/325L Professional Healthy Cooking - (2/2)
HRT 381/381L Professional Cooking II - (2/2)

Select **5** units from the following:

FN 121/121L Introduction to Foods - (2/2)
FN 328/328L Culture and Meal Patterns - (2/2)
FST 442 Internship in FST - (2-4)
HRT 255 Healthy American Cuisine - (4)
HRT 485 Culinary Product Development & Evaluation - (4)
PLT 222 Culinary Produce Technology - (4)

Science and Technology Track

FST 318/318L Sensory Evaluation of Foods - (2/2)
FST 421/421L Food Product Development - (2/2)

Select **22** units from 300 or 400 level AVS/BIO/CHM/FST/MAT/MIC/PHY/PLT or STA courses approved by your academic advisor.

Student Name (Print): _____

Student Signature: _____

Date: _____

Advisor Name (Print): _____

Advisor Signature: _____

Date: _____