



**California State Polytechnic University, Pomona  
Degree Curriculum Sheet**

Plan (Major) **FOOD SCIENCE & TECHNOLOGY**  
Subplan/Option \_\_\_\_\_

Catalog Year **2015 - 2016**  
Minimum Units Required **180**

Name \_\_\_\_\_  
Student ID \_\_\_\_\_

Required Core Courses		
Course		Units
Orientation to the College of Agriculture	AG 100	1
Orientation and Careers in Food Science and Tech	FST 100	1
Intro to Food Science and Technology	FST 125	4
Food Process Engineering I	FST 232/232L	3/1
Food Laws and Regulations	FST 322	4
Food Safety and Current Issues	FST 325	4
Food Process Engineering II & Lab	FST 332/332L	2/1
Unit Operations in Food Processing I & Lab	FST 417/417L	3/1
Food Chemistry I & Lab	FST 420/420L	3/1
Food Chemistry II & Lab	FST 426/426L	3/1
Unit Operations in Food Processing II & Lab	FST 427/427L	3/1
Food Analysis & Lab	FST 428/428L	3/1
Principles of HACCP	FST 430/430A	3/1
Internship in Food Science and Technology**	FST 441	2
Food Science Colloquium**	FST 390	2
Food Microbiology & Lab	MIC 320/320L	3/1
**Denotes Capstone Experience		
<b>Total Units</b>		<b>53</b>

Elective Emphasis Courses	
Course	Units
<i>Select 30 units from one of the emphasis areas (see reverse side):</i>	30
Business	
Culinology	
Pre-Professional	
Science and Technology	
Select 18 units from 300 or 400 level ABM//FST/TOM or other business courses approved by your academic advisor.	
<b>Total Units</b>	<b>30</b>

Required Support Courses		
Course		Units
The following required support courses should be taken to satisfy the indicated GE requirements to achieve the maximum units to degree listed at the top of this sheet.		
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 & Lab (B2, B3) or Foundations of Biology (B2, B3)*	BIO 115/115A/115L	3/1/1
Biometrics & Lab	BIO 121/121L	(3/2)
General Chemistry & Lab (B1, B3)	BIO 211/211L	3/1
General Chemistry & Lab (B1, B3)	CHM 121/121L	3/1
General Chemistry & Lab (B1, B3)	CHM 122/122L	3/1
General Chemistry & Lab (B1, B3)	CHM 123/123L	3/1
Elements of Organic Chemistry & Lab or Organic Chemistry & Lab	CHM 201/250L	3/1
Elements of Biochemistry & Lab	CHM 316/319L	(3/1)
Freshman English II (A3)	CHM 321/321L	3/1
Stretch Composition III (A2) or Advanced Stretch Composition II (A2) or First-Year Composition (A2)	ENG 105	4
Food and Culture (D3)	ENG 107	4
Nutrition, Science, and Health (B5)	ENG 109	(4)
Calculus for the Life Sciences (B4)	ENG 110	(4)
Basic Microbiology & Lab	FN 228	4
College Physics & Lab (B1, B3)	FN 305	4
General Psychology (E)	MAT 120	4
	MIC 201/201L	3/1
	PHY 121/121L	3/1
	PSY 201	4
*If BIO 121/121L is chosen, BIO 122/122L and BIO 123/123L must be taken as part of Elective Emphasis Courses.		
<b>Total Units</b>		<b>69</b>

General Education Requirements	
Area	Units
<b>Area A Communication &amp; Critical Thinking</b>	12
1. Oral Communication	
2. Written Communication	
3. Critical Thinking	
<b>Area B Mathematics &amp; Natural Sciences</b>	16
<i>Select at least one lab course from subarea 1 or 2.</i>	
1. Physical Science	
2. Biological Science	
3. Laboratory Activity	
4. Math/Quantitative Reasoning	
5. Science & Technology Synthesis	
<b>Area C Humanities</b>	16
1. Visual and Performing Arts	
2. Philosophy and Civilization	
3. Literature and Foreign Language	
4. Humanities Synthesis	
<b>Area D Social Sciences</b>	20
1. U.S. History, Constitution, American Ideals	
a. United States History	
b. Introduction to American Government	
2. History, Economics and Political Science	
3. Sociology, Anthropology, Ethnic & Gender Studies	
4. Social Science Synthesis	
<b>Area E Lifelong Understanding &amp; Self Development</b>	4
<b>Total Units</b>	<b>68</b>

American Institutions	
Courses that satisfy this requirement may also satisfy GE Area D1	8

American Cultural Perspectives Requirement	
Refer to catalog for list of courses that satisfy this requirement. Course may also satisfy major, minor, GE, or unrestricted elective requirements.	4

All persons who receive undergraduate degrees from Cal Poly Pomona must pass the Graduation Writing Test (GWT). The test must be taken by the quarter following completion of 120 units for undergraduates.

**Food Science and Technology**  
**Elective Emphasis Courses: 30 Units**

Select 30 units from one of the track areas: Business, Culinary, Pre-Professional, or Science and Technology.

**Business**

**Emphasis Core and Elective Courses**

**Required Courses:**

FST 318/318L Sensory Evaluation of Foods (2/2)  
 FST 319/319A Food Packaging (3/1)  
 FST 429/429L Food Product Development (2/2)

Select 18 units from 300 or 400 level FST/ABM/TOM or other business courses approved by your academic advisor.

**Pre-Professional**

**Emphasis Core and Elective Courses**

**Required Courses:**

CHM 315/318L Organic Chemistry (3/1)  
 CHM 316/319L Organic Chemistry (3/1)  
 BIO 122/122L Foundations of Biology: Reproduction and Development (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.

**Culinary**

**Emphasis Core and Elective Courses**

**Required Courses:**

FST 318/318L Sensory Evaluation of Foods (2/2)  
 FST 429/429L 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 Food Science and Technology (2-4)  
 HRT 255 Healthy American Cuisine (4)  
 HRT 485 Culinary Product Development and Evaluation (4)  
 PLT 222 Culinary Produce Technology (4)

**Science and Technology**

**Emphasis Core and Elective Courses**

**Required Courses:**

FST 318/318L Sensory Evaluation of Food (2/2)  
 FST 319/319A Food Packaging (3/1)  
 FST 429/429L Food Product Development (2/2)

Select 18 units from 300 or 400 level AVS/BIO/CHM/FN/FST/MAT/MIC/PHY/PLT or STA courses approved by your academic advisor.