



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

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

Catalog Year **2016 - 2017**
Minimum Units Required **180**

Name _____
Student ID _____

Required Core Courses
Core courses include food chemistry, food analysis, food microbiology, unit operations in food processing, food engineering, and food laws and regulations. AG 100 - Orientation to the College of Agriculture (1) FST 100 - Orientation and Careers in Food Science and Technology (1) FST 125 - Introduction to Food Science and Technology (4) FST 232/232L - Food Process Engineering I (3/1) FST 322 - Food Laws and Regulations (4) FST 325 - Food Safety and Current Issues (4) FST 332/332L - Food Process Engineering II (2/1) FST 417/417L - Unit Operations in Food Processing I (3/1) FST 420/420L - Food Chemistry I (3/1) FST 426/426L - Food Chemistry II (3/1) FST 427/427L - Unit Operations in Food Processing II (3/1) FST 428/428L - Food Analysis (3/1) FST 430/430A - Principles of HACCP (3/1) FST 441 - Internship in Food Science and Technology (2-4) ** (2 units required) FST 390 - Food Science Colloquium (2) ** MIC 320/320L - Food Microbiology (3/1) **Note: Denotes Capstone Experience.
Total Units 53

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

Required Support Courses
The following major support courses should be used to satisfy the indicated GE requirements. If these courses are not used to satisfy GE, the total units to degree may be more than 180 units. AG 101 - Agriculture and the Modern World (4) (D2) AG 401 - Ethical Issues in Food, Agricultural, and Apparel Industries (4) (C4 or D4) BIO 115/115A/115L - Basic Biology (3/1/1) (B2, B3) or BIO 121/121L - Foundations of Biology: Energy and Matter - Cycles and Flows (3/2) (B2, B3) * BIO 211/211L - Biometrics (3/1)
Continue next column

Required Support Courses
CHM 121 - General Chemistry (3) (B1) and CHM 121L - General Chemistry Laboratory (1) (B3) CHM 122 - General Chemistry (3) (B1) and CHM 122L - General Chemistry Laboratory (1) (B3) CHM 123 - General Chemistry (3) (B1) and CHM 123L - General Chemistry Laboratory (1) (B3) CHM 201 - Elements of Organic Chemistry (3) and CHM 250L - Elements of Organic Chemistry Laboratory (1) or CHM 316 - Organic Chemistry (3) and CHM 319L - Organic Chemistry Laboratory (1) CHM 321/321L - Elements of Biochemistry (3/1) ENG 130 - Freshman English II (4) (A3) ENG 107 - Stretch Composition III (4) (A2) or ENG 109 - Advanced Stretch Composition II (4) (A2) or ENG 110 - First-Year Composition (4) (A2) FN 228 - Food and Culture (4) (D3) FN 305 - Nutrition, Science and Health (4) (B5) MAT 120 - Calculus for the Life Sciences (4) (B4) MIC 201/201L - Basic Microbiology (3/1) PHY 121 - College Physics (3) (B1) and PHY 121L - College Physics Laboratory (1) (B3) PSY 201 - General Psychology (4) (E) * Note: If BIO 121/121L is chosen, BIO 122/122L and BIO 123/123L must be taken as part of Elective Emphasis Courses.
Total Units 69

Interdisciplinary General Education
See Interdisciplinary General Education Courses on the back of the Curriculum Sheet.
Total Units 68

General Education Requirements
Area A Communication & Critical Thinking (12 units) 1. Oral Communication 2. Written Communication 3. Critical Thinking
Area B Mathematics & Natural Sciences (16 units) 1. Physical Science 2. Biological Science 3. Laboratory Activity 4. Math/Quantitative Reasoning 5. Science & Technology Synthesis
Area C Humanities (16 units) 1. Visual and Performing Arts 2. Philosophy and Civilization 3. Literature and Foreign Language 4. Humanities Synthesis
Area D Social Sciences (20 units) 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
Area E Lifelong Understanding & Self Development (4 units)
Total Units 68

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

American Cultural Perspectives Requirement	4
Refer to the University Catalog General Education Program section for a list of courses that satisfy this requirement. Course may also satisfy major, minor, GE, or unrestricted elective requirements.	

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.

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

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)

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

Culinology® 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 courses:

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)

Pre-Professional Emphasis Core and Elective Courses

Required Courses:

CHM 315 - Organic Chemistry (3) and
CHM 318L - Organic Chemistry Laboratory (1)

CHM 316 - Organic Chemistry (3) and
CHM 319L - Organic Chemistry Laboratory (1)

BIO 122/122L - Foundations of Biology: Reproduction and Development (3/2)
BIO 123/123L - Foundations of Biology: Biodiversity (3/2)

PHY 122 - College Physics (3) and
PHY 122L - College Physics Laboratory (1)

PHY 123 - College Physics (3) and
PHY 123L - College Physics Laboratory (1)

* Note: 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.

Science and Technology 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)

* Note: 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.

Interdisciplinary General Education

An alternate pattern for partial fulfillment of GE Areas A, C, D, and E available for students is the Interdisciplinary General Education (IGE) program. Students should see an advisor for specific GE coursework required by their major. Students must be exempt from or score at least 147 on the EPT to qualify for IGE. Please refer to the University Catalog General Education Program section for additional information.

How IGE fulfills General Education Requirements:

Year	Completion of IGE Courses	Satisfies GE Requirements
Freshman	IGE 120, IGE 121, IGE 122	A2 as well as any 2 courses from C1-C3
Sophomore	IGE 220, IGE 221, IGE 222	D1 (8 units) and D3
Junior	IGE 223, IGE 224	D2 and Area E

Total Units 68