

Name: _____
 Plan: Food Science and Technology, B.S.
 SubPlan/Option: _____
 Min. Units Required: **120 units**

Major Required	80-81 units	Major Electives	15-16 units	General Education Requirements	48 Units															
Core courses include food chemistry, food analysis, food microbiology, unit operations in food processing, food engineering, and food laws and regulations. AG1010 - Agriculture & The Modern World (3) (D3) AG4010 - Ethical Issues in Food, Agricultural and Apparel Industries (3) (C3 or D4)		Select 15-16 units from one of the emphasis areas: Business, Culinary, Pre-Professional, or Science and Technology.		Students should consult the Academic Programs website https://www.cpp.edu/~academic-programs/general-education-course-listings.shtml																
BIO1150 - Basic Biology (3) (B2) and BIO1150L - Basic Biology Laboratory (1) (B3) OR BIO1210 - Foundations of Biology: Energy, Matter, and Information (3) (B2) and BIO1210L - Foundations of Biology: Energy, Matter, and Information Laboratory (1) (B3)	Business Emphasis 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)	16 units for current information regarding this requirement. Unless specific courses are required, please refer to the list of approved courses under General Education Requirements, Areas A through E. Area A. English Language Communication and Critical Thinking (9 units) <i>At least 3 units from each sub-area</i> <ol style="list-style-type: none"> Oral Communication Written Communication Critical Thinking 																		
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)	Culinary® Emphasis 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)	16 units Area B. Scientific Inquiry and Quantitative Reasoning (12 units) <i>At least 3 units from B1, B2, B4, and B5 including 1 unit of lab from B1 or B2 to fulfill B3</i> <ol style="list-style-type: none"> Physical Sciences Life Sciences Laboratory Activity Mathematics/Quantitative Reasoning Science and Technology Synthesis Area C. Arts and Humanities (12 units) <i>At least 3 units from each sub-area and 3 additional units from sub-areas 1 and/or 2</i> <ol style="list-style-type: none"> Visual and Performing Arts Literature, Modern Languages, Philosophy and Civilization Arts and Humanities Synthesis 																		
CHM2010 - Elements of Organic Chemistry (3) and CHM2010L - Elements of Organic Chemistry Laboratory (1) OR CHM3140 - Organic Chemistry I (4) and CHM3140L - Organic Chemistry Laboratory I (1)	Select 1 unit from the following courses: 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) HRT3240 - World Cuisine (2) HRT3240L - World Cuisine Laboratory (1) HRT4850 - Culinary Product Development and Evaluation (3) PLT2220 - Culinary Produce Technology (3)	15 units Area D. Social Sciences (12 units) <i>At least 3 units from each sub-area</i> <ol style="list-style-type: none"> U.S. History and American Ideals U.S. Constitution and California Government Social Sciences: Principles, Methodologies, Value Systems, and Ethics Social Science Synthesis 																		
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) 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) 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) NTR2280 - Food and Culture (3) (D3) 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) STA1300 - Biostatistics (3) (B4)	Pre-Professional Emphasis 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)	16 units Area E. Lifelong Learning and Self-Development (3 units) Interdisciplinary General Education 21 Units 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. How IGE fulfills General Education Requirements: <table border="1"> <thead> <tr> <th>Year</th> <th>Completion of IGE Courses</th> <th>Satisfies GE Requirements</th> </tr> </thead> <tbody> <tr> <td>First</td> <td>IGE 1100, IGE 1200</td> <td>A2 and C2</td> </tr> <tr> <td>Second/Third</td> <td>IGE 2100, IGE 2200</td> <td>C1 and C2</td> </tr> <tr> <td></td> <td>IGE 2300, IGE 2400</td> <td>D1 and D3</td> </tr> <tr> <td>Third/Fourth</td> <td>IGE 3100</td> <td>C3 or D4</td> </tr> </tbody> </table>	Year	Completion of IGE Courses	Satisfies GE Requirements	First	IGE 1100, IGE 1200	A2 and C2	Second/Third	IGE 2100, IGE 2200	C1 and C2		IGE 2300, IGE 2400	D1 and D3	Third/Fourth	IGE 3100	C3 or D4			
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	Science and Technology Emphasis 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) FST4271L - Unit Operations in Food Processing Laboratory (1) FST4290 - Food Product Development (1) FST4290L - Food Product Development Laboratory (2) 3000 or 4000-level course in Science fields (1)	6 Units Courses that satisfy this requirement may also satisfy GE Area D1 and D2.																		
		American Cultural Perspectives Requirement 3 Units 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.																		
		Graduation Writing Test 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.																		