California State Polytechnic University, Pomona
Degree Curriculum Sheet

Plan (Major) **FOOD SCIENCE & TECHNOLOGY, B.S.**
Subplan/Option

<table>
<thead>
<tr>
<th>Required Core Courses</th>
<th>Required Support Courses Con't.</th>
<th>Total Units 69</th>
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</thead>
<tbody>
<tr>
<td>Core courses include food chemistry, food analysis, food microbiology, unit operations in food processing, food engineering, and food laws and regulations.</td>
<td>CHM 121 - General Chemistry (3) (B1) and</td>
<td><strong>Total Units 53</strong></td>
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<tr>
<td>AG 100 - Orientation to the College of Agriculture (1)</td>
<td>CHM 121L - General Chemistry Laboratory (1) (B3)</td>
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<tr>
<td>FST 100 - Orientation and Careers in Food Science and Technology (1)</td>
<td>CHM 122 - General Chemistry (3) (B1) and</td>
<td></td>
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<tr>
<td>FST 125 - Introduction to Food Science and Technology (4)</td>
<td>CHM 122L - General Chemistry Laboratory (1) (B3)</td>
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<tr>
<td>FST 232/232L - Food Process Engineering I (3/1)</td>
<td>CHM 123 - General Chemistry (3) (B1) and</td>
<td></td>
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<tr>
<td>FST 322 - Food Laws and Regulations (4)</td>
<td>CHM 123L - General Chemistry Laboratory (1) (B3)</td>
<td></td>
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<tr>
<td>FST 325 - Food Safety and Current Issues (4)</td>
<td>CHM 201 - Elements of Organic Chemistry (3) and</td>
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<tr>
<td>FST 332/332L - Food Process Engineering II (2/1)</td>
<td>CHM 250L - Elements of Organic Chemistry Laboratory (1)</td>
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<tr>
<td>FST 417/417L - Unit Operations in Food Processing I (3/1)</td>
<td>or</td>
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<tr>
<td>FST 420/420L - Food Chemistry I (3/1)</td>
<td>CHM 316 - Organic Chemistry (3) and</td>
<td></td>
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<tr>
<td>FST 426/426L - Food Chemistry II (3/1)</td>
<td>CHM 319L - Organic Chemistry Laboratory (1)</td>
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<tr>
<td>FST 427/427L - Unit Operations in Food Processing II (3/1)</td>
<td>CHM 321/321L - Elements of Biochemistry (3/1)</td>
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<tr>
<td>FST 428/428L - Food Analysis (3/1)</td>
<td>ENG 130 - Freshman English II (4) (A3)</td>
<td></td>
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<tr>
<td>FST 430/430A - Principles of HACCP (3/1)</td>
<td>ENG 107 - Stretch Composition III (4) (A2) or</td>
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<tr>
<td>FST 441 - Internship in Food Science and Technology (2-4) ** (2 units required)</td>
<td>ENG 109 - Advanced Stretch Composition II (4) (A2) or</td>
<td></td>
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<tr>
<td>FST 390 - Food Science Colloquium (2) **</td>
<td>ENG 110 - First-Year Composition (4) (A2)</td>
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<tr>
<td>MIC 300/300L - Food Microbiology (3/1)</td>
<td>FN 228 - Food and Culture (4) (D3)</td>
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<td><strong>Note: Denotes Capstone Experience.</strong></td>
<td>FN 305 - Nutrition, Science and Health (4) (B5)</td>
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<tr>
<td><strong>Total Units 30</strong></td>
<td>MAT 120 - Calculus for the Life Sciences (4) (B4)</td>
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<tr>
<td>Elective Emphasis Courses</td>
<td>MIC 201/201L - Basic Microbiology (3/1)</td>
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<tr>
<td>Select 30 units from one of the emphasis areas (see reverse side):</td>
<td>PHY 121 - College Physics (3) (B1) and</td>
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<tr>
<td>Business</td>
<td>PHY 121L - College Physics Laboratory (1) (B3)</td>
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<tr>
<td>Culinary Arts</td>
<td>PSY 201 - General Psychology (4) (E)</td>
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<tr>
<td>Pre-Professional</td>
<td>* Note: If BIO 121/121L is chosen, BIO 122/122L and BIO 123/123L must be taken as</td>
<td></td>
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<tr>
<td>Science and Technology</td>
<td>part of Elective Emphasis Courses.</td>
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<tr>
<td>Select 18 units from 300 or 400 level FST/ABM/TOM or other business courses approved by your academic advisor.</td>
<td><strong>Total Units 68</strong></td>
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<td><strong>Total Units 8</strong></td>
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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) (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

Intercalibration General Education

See intercalibration General Education Courses on the back of the Curriculum Sheet.

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 300/300L - Food Microbiology (3/1)

**Note: Denotes Capstone Experience.

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)

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

American Cultural Perspectives Requirement
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.
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)
- CHM 318L - Organic Chemistry Laboratory (1)
- CHM 316 - Organic Chemistry (3)
- 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)
- PHY 122L - College Physics Laboratory (1)
- PHY 123 - College Physics (3)
- 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.

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**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/FST/MAT/MIC/PHY/PLT or STA courses approved by your academic advisor.

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**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:**

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

**Total Units 68**