



Cornell Institute of Food Science

Bachelor of Science Program in Food Science

Food Safety Option

Curriculum Outline

Freshman Year

<i>Fall Semester</i>	<i>Credits</i>	<i>Spring Semester</i>	<i>Credits</i>
FDSC 1101 Sci & Tech of Foods	1	FDSC 1102 Leadership & Career Skills in FS	2
CHEM 2070 General Chemistry	4	CHEM 2080 General Chemistry	4
MATH 1110* Calculus	4	MATH 1120* Calculus	4
BIOG ** Biology	3	BIOG ** Biology	3
Freshman Writing Seminar	3	Freshman Writing Seminar	3
	(15)		(16)

Sophomore Year

<i>Fall Semester</i>	<i>Credits</i>	<i>Spring Semester</i>	<i>Credits</i>
FDSC 2000 Intro Food Science	3	FDSC 2100 Food Analysis	3
PHYS 1101* General Physics	4	BIOMI 2900 General Microbiology Lec	3
NS 1150 Nutrition and Health	3	BIOMI 2910 Gen Microbiology Lab	2
CHEM 3570 Organic Chemistry	3	CHEM 3580 Organic Chemistry	3
***Soc Science or Humanities	3	***Soc Science or Humanities	3
	(16)		(14)

Junior Year

<i>Fall Semester</i>	<i>Credits</i>	<i>Spring Semester</i>	<i>Credits</i>
FDSC 4210 Food Engineering Principles	3	FDSC 4170 Food Chemistry I	3
FDSC 3940 Food Microbiology Lecture	3	Oral Expression ****	3
FDSC 3950 Food Microbiology Lab	2	BIOMS 4040 Pathogenic Bacteriology	3
BIOMI 4090 Principles of Virology	3	Statistics*****	4
***Soc Sci, Humanities or Electives	3	***Soc Sci, Humanities or Elective	3
	(14)		(16)

Senior Year

<i>Fall Semester</i>	<i>Credits</i>	<i>Spring Semester</i>	<i>Credits</i>
FDSC 4100 Sensory Evaluation	3	FDSC 4000 Capstone Project in Food Sci	2
FDSC 4180 Food Chemistry II	3	FDSC 3960 Food Safety Assurance	2
VTPMD 6640 Intro to Epidemiology	3	FDSC 4250 Unit Operations & Dairy Foods Processing	3
*****BIOMI 6100 - Introduction to		TOX 4970 Risk Analysis & Management	3
Chemical and Environmental Toxicology	3	**Soc Sci, Humanities, and Electives	6
**Soc Sci, Humanities, or Electives	3		
	(15)		(17)

Requirements/ Recommendations

* Engineering Math 1910-1920 can be substituted for Math 1110-1120, and Calculus based Physics 2207 can be substituted for Physics 1101 for students interested in Food Process Engineering.

** BIO courses suggested BIOG 1140, 1440 or 1500; BIOEE 1610 or 1780; BIOAP 1100; PLBIO 2410; PLHRT 1115

*** Suggested electives: BIOPL 1120 – Issues in Social Biology: from Diet to Diseases, DNA to Deforestation; BIOMI 3210 – Normal Microbes in Health and Disease; PAM 3280 - Fundamentals of Population Health

**** Oral expressions suggested courses: COMM 2010, ILRLR 3300

***** Statistic courses suggested: AEM 2100; STSCI 2100, 2150 or 2200; MATH 1710; PSYCH 3500

***** BIOMI 6100 is taught every other year. Make adjustments to your schedule as needed.