

Bachelor of Science – Food Science & Industry

SUBPLAN: Business & Op Mgmt (FDSCI-FB)

CATALOG YEAR: Fall 2025 (Fall 25 | Spring 26)

Name: _____

ID: _____ Date: _____

GENERAL EDUCATION K-STATE CORE*			34 Hrs
#1 – English			
	ENGL 100	Expository Writing I	3
	ENGL 200	Expository Writing II	3
#2 – Communications**			
			3
#3 – Math / Statistics (FDSCI Math Pathway=STAT 225)			
	STAT 225	Introduction to Statistics	3
#4 – Natural / Physical Science**			
			4
#5 – Social & Behavioral Sciences			
			3
			3
#6 – Arts & Humanities			
			3
			3
#7 – Electives** (any 100 or 200 level course)			
			3
			3
*General Education course list available at: https://www.k-state.edu/general-education/			
**Applicable courses from Degree Requirements can be applied in GE; doing so creates Unrestricted Elective hours in Degree Requirements.			

DEGREE REQUIREMENTS			86 Hrs
COMMUNICATIONS			6 Hrs
	COMM 106	Public Speaking I	3
Communication Elective (300+): Select from list.#			
			3
QUANTITATIVE STUDIES			3 Hrs
	MATH 205	Gen. Calculus & Linear Alg.	3
	STAT 225	Introduction to Statistics	in GE#3
NATURAL SCIENCES			21 Hrs
	BIOL 198	Principles of Biology	4
	BIOL 255	General Microbiology	4
	CHM 210	Chemistry I	4
	CHM 230	Chemistry II	4
	BIOCH 265	Intr Organic & Biochemistry	5
BUSINESS, MANAGEMENT & ECONOMICS			15 Hrs
Min 12 hrs at 300-level or above. Select from list.#			

DEGREE REQUIREMENTS, cont.			
FOOD SCIENCE CORE			29-30
Must have 2.0 GPA average in core food science courses.			
	FDSCI 101	Foundations in Food Sci. – OR–	1 (F)
	FDSCI 301	Transfer Foundations in FDSCI	0
	FNDH 132	Basic Nutrition	3
	FDSCI 202	Introduction to Food Science	3
	FDSCI 305	Fund. of Food Processing	3 (S)
	FDSCI 310	Professional Preparation	1 (S)
	FDSCI 335	Food Product Evaluation	2 (F)
	FDSCI 500	Food Sci Senior Seminar	1 (F)
	FDSCI 501	Food Chemistry	3 (S)
	FDSCI 600	Food Microbiology	2 (F)
	FDSCI 601	Food Microbiology – Lab	2 (F)
	FDSCI 640	Research & Dev. of Food Prod.	4 (F)
	FDSCI 690	Princ. HACCP and Prev. Cont.	3
Select one option:			
	FDSCI 625	Food Analysis	3 (F)
	FDSCI 695	Quality Assurance	3 (S)
	GRSC 540	Process Calculations Food Sys.	3 (S)
PROCESSING ELECTIVES			min. 8
Processing Electives:			
Min. 8 hrs from at least 2 commodity areas. When lecture and lab components are separate course numbers, both are required. Select from Dept. list.#			
UNRESTRICTED ELECTIVES**			Var.
As needed to achieve 120 total credits.			(3 - 17)

Additional general requirements for degree completion:

- ___ At least 120 total hours
- ___ At least 45 hours at 300-level or above
- ___ No more than 75 hours from 2-year institution
- ___ At least 30 of 120 hours at K-State
- ___ At least 15 of last 30 hours at K-State
- ___ Minimum 2.0 K-State GPA

For course descriptions and pre-requisites: catalog.k-state.edu
 Requirements subject to change by catalog year; contact
 mentor/advisor for guidance.

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#ELECTIVE & DEPT LISTS

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COMMUNICATION ELECTIVE (300+)

COMM 311 – Bus and Professional Speaking (3)
ENGL 417 – Written Communication for Workplace (3)
ENGL 516 – Written Communication for Sciences (3)

The following courses can be applied, but are not typically offered:

COMM 321 – Public Speaking II (3)
ENGL 510 – Intro to Professional Writing (3)

BUSINESS, MANAGEMENT & ECONOMICS ELECTIVES

Any course from the following prefixes:

ACCTG, AGECE, BUS, ECON, ENTRP, FINAN, MANGT, MIS, MKTG, SALES

Students pursuing the Business & Oper. Management sub-plan are strongly encouraged to complete a business-related minor (e.g., Ag Business, Ag Economics, Ag Sales, Entrepreneurship, Marketing, Management, etc.) or certificate (e.g., Data Analytics, Professional Strategic Selling, Supply Chain Management, etc.).

PROCESSING ELECTIVES (Dept List)

Min. 8 hrs from at least 2 commodity areas. When lecture and lab components are separate course numbers, both are required.

ASI 308 – Dairy Foods Processing & Technology (3), S
ASI 310 – Poultry Products Evaluation (2), F
ASI 350 – Meat Science (3), F, S
ASI 370 – Principles of Meat Evaluation (2), F
ASI 405 – Fundamentals of Milk Processing (3), F
ASI 495 – Advanced Meat Evaluation (2), F
ASI 610 – Processed Meat Operations (2), S
ASI 640 – Poultry Products Technology (3), Var.
GRSC 150 – Principles of Milling (2), F, S -- **AND** --
GRSC 151 – Principles of Milling Lab 1
GRSC 602 – Cereal Science (3), F, S
GRSC 620 – Extrusion Processing (4), F even
GRSC 635 – Baking Science I (2), F -- **AND** --
GRSC 636 – Baking Science I Lab (2),
GRSC 637 – Baking Science II (3), S -- **AND** --
GRSC 638 – Baking Science II Lab (1)
GRSC 645 – Pet Food Processing (3), Var.