

# Bachelor of Science – Food Science & Industry

**SUBPLAN:** Science (FDSCI-SO)

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

Name: \_\_\_\_\_

ID: \_\_\_\_\_ Date: \_\_\_\_\_

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

DEGREE REQUIREMENTS			86 Hrs
<b>COMMUNICATIONS</b>			6 Hrs
	COMM 106	Public Speaking I	3
Communication Elective (300+): Select from list.#			
			3
<b>QUANTITATIVE STUDIES</b>			3 Hrs
	MATH 205	Gen. Calculus & Linear Alg.	3
	STAT 225	Introduction to Statistics	in GE#3
<b>NATURAL SCIENCES</b>			28 Hrs
	BIOL 198	Principles of Biology	4
	BIOL 255	General Microbiology	4
	CHM 210	Chemistry I	4
	CHM 230	Chemistry II	4
	CHM 350	General Organic Chemistry	3
	CHM 351	General Organic Chem - Lab	2
	BIOCH 521	General Biochemistry	3
	PHYS 113	General Physics I	4

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

DEGREE REQUIREMENTS, cont.			
<b>FOOD SCIENCE CORE</b>			33-34
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 625	Food Analysis	3 (F)
	FDSCI 690	Princ. HACCP and Prev. Cont.	3 (F)
	GRSC 540	Process Calculations Food Sys.	3 (S)
	GRSC 541	Process Calc. Food Sys. - Lab	1 (S)
Select one course:			
	FDSCI 640	Research & Dev. of Food Prod.	3 (F)
	FDSCI 695	Quality Assur. of Food Prod.	3 (S)
<b>PROCESSING &amp; PROFESSIONAL ELECTIVES</b>			14 Hrs
<b>Processing Electives:</b>			min. 8
Min. 8 hrs from at least 2 commodity areas. Both lecture and lab components are required. Select from Dept. list.#			
<b>Professional Electives:</b>			up to 6
Select from Dept. list.#			
<b>UNRESTRICTED ELECTIVES**</b>			Var.
As needed to achieve 120 total credits.			(1 - 14)

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

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## #ELECTIVE & DEPT LISTS

**CATALOG YEAR:** Fall 2025 (Fall 25 | Spring 26) | Subject to change; contact faculty mentor or advisor for guidance.

### 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.

### PROFESSIONAL ELECTIVES (Dept List) – any courses listed above, as well as:

AGCOM 222 – Ag. Business Communications (3)	FNDH 400 - Human Nutrition (3)	HM 442 - Introduction to Wines (1)
AGCOM - 590 - New Media Technology (3)	FNDH 450 – Nutritional Assessment (2)	HORT 300 – Plants and Society (3)
AGCOM - 610 - Crisis Communication (3)	FNDH 510 – Life Span Nutrition (2)	HORT 780 - Health Promoting Phytochemicals (2)
AGRON 335 Environmental Quality (3)	FNDH 540 - Nutrition Educ& Program Planning (2)	HORT 791 – Urban Agriculture (2)
ASI – Any course 200 level or above	FNDH 600 – Public Health Nutrition (3)	HORT 793 - Farm to Fork Produce Safety (2)
ATM 160 - Engineered Sys. & Technology in Ag (3)	FNDH 620 – Nutrient Metabolism (3)	KIN 360 - Anatomy and Physiology (8)
BIOL – Any course 200 level or above	FNDH 635 – Sports Nutrition (3)	KIN 361 – Anatomy and Physiology I (4)
CHM – Any course 371 or above	FNDH 643 - Food Writing (3)	KIN 362 – Anatomy and Physiology II (4)
CIS 102 – Intro to Spreadsheet Applications (1)	FNDH 701 - Sensory Analysis (3)	LEAD 212 - Intro to Leadership Concepts (3)
CNRES 300 – Introduction to Conflict Resolution (3)	GENAG 210 - Human and Cultural Diversity in Ag (3)	LEAD 350 – Culture and Context in Leadership (3)
COMM 326 - Group Communication (3)	GENAG/LEAD 225 – Fund Global Food Sys Lead (3)	LEAD 405 – Leadership in Practice (3)
COMM 535 - Communication and Leadership (3)	GENAG/LEAD 325 – Uncert. Glob. Food Sys Lead (3)	LEAD 450 – Senior Sem. in Leadership Studies (3)
ENGL 302 – Technical Writing (3)	GENAG/LEAD 425 – Global Food Sys Lead Action (3)	LEAD 502 – Independent Study in Lead Studies (0-3)
FDSCI – Any course	GENAG 505 - Comparative Agriculture (1-4)	MC 110 – Mass Communication in Society (3)
FNDH 301 - Food Trends, Laws and Reg. (3)	GRSC – Any course	PFP 105 – Intro to Personal Financial Planning (3)
FNDH 313 - Science of Food (4)	HM 220 - Environmental Issues in Hospitality (3)	PHYS 114 - General Physics II (4)
FNDH 342 - Food Production Management (3)	HM 341 - Principles of Food Production Mgmt (3)	Modern Languages – Any course (3-5)