

**College of Agriculture and Life Sciences**  
 Bachelor of Science in Food Science and Technology  
 Option Business (FDBS)  
 SAMPLE Academic Plan for students graduating calendar year 2022  
 Total of 120 credit hours needed for graduation

<b>Fall Semester Freshman 2018</b>		<b>Credits</b>	<b>Spring Semester Freshman 2019</b>		<b>Credits</b>
ALS 1234 CALS First-Year Seminar	1		BIOL 1106 Principles of Biology	3	
BIOL 1105 Principles of Biology	3		BIOL 1116 Principles of Biology Lab	1	
BIOL 1115 Principles of Biology Lab	1		CHEM 1036 General Chemistry Pre: CHEM 1035	3	
CHEM 1035 General Chemistry	3		CHEM 1046 General Chemistry Lab Pre: CHEM 1045	1	
CHEM 1045 General Chemistry Lab	1		ECON 2005 Principles of Economics OR AAEC 1006 Economics of Food & Fiber System	3	
ENGL 1105 First-Year Writing	3		ENGL 1106 First-Year Writing	3	
MATH 1524 Business Calculus	4				
<b>TOTAL</b>	<b>16</b>		<b>TOTAL</b>	<b>14</b>	
<b>Fall Semester Sophomore 2019</b>		<b>Credits</b>	<b>Spring Semester Sophomore 2020</b>		<b>Credits</b>
BIT 2405 Quantitative Methods I	3		BCHM 2024 Concepts of Biochemistry Pre: CHEM 2514 or 2535	3	
BIOL 2604 General Microbiology Pre: BIOL 1105, 1106, CHEM 1036	3		BIT 2406 Quantitative Methods II	3	
BIOL 2614 General Microbiology Lab	2		MGT 3304 Administrative Theory & Management OR AAEC 3454 Small Business Management & Entrepr.	3	
CHEM 2514 Survey of Organic Chemistry Pre: CHEM 1036	3		FST Food Business Restrictive Elective	3	
ECON 2006 Principles of Economics Pre ECON 2005 OR AAEC 1005 Economics of Food & Fiber Systems	3		Pathways Humanities	3	
<b>TOTAL</b>	<b>14</b>		<b>TOTAL</b>	<b>15</b>	
<b>Fall Semester Junior 2020</b>		<b>Credits</b>	<b>Spring Semester Junior 2021</b>		<b>Credits</b>
ACIS 2115 Principles of Accounting I	3		ACIS 2116 Principles of Accounting II	3	
FST 4304 Food Processing Pre: BIOL 2604, 2014	3		FIN 3104 Intro to Finance Pre: ACIS 2115, BIT 2405, ECON 2005	3	
MKGT 3104 Marketing Management OR AAEC 3504 Marketing Agricultural Products	4		FST 3514 Food Analysis Pre: BIT 2405	4	
FST Food Business Restrictive Elective	3		FST 3604 Food Microbiology Pre: BIOL 2604, 2614	4	
Pathways Design and the Arts	3				
<b>TOTAL</b>	<b>16</b>		<b>TOTAL</b>	<b>14</b>	
<b>Fall Semester Senior 2021</b>		<b>Credits</b>	<b>Spring Semester Senior 2022</b>		<b>Credits</b>
BIT 3414 Production Operations Management Pre: ACIS 2116, BIT 2406, ECON 2006	3		FST 4014 Food Product Development Pre: FST 3604, 4504	3	
ENGL 3764 Technical Writing Pre: ENGL 1106	3		FST 4524 Food Safety & Quality Assurance Pre: FST 3604, 4304	3	
FST 4504 Food Chemistry Pre: BCHM 2024	3		FST Food Business Restrictive Elective	3	
FST 4534 Food Chemistry Lab	1		Pathways Design and the Arts	3	
Pathways Humanities	3		Pathways Identity and Equity in the US	3	
Free Elective	3				
<b>TOTAL</b>	<b>16</b>		<b>TOTAL</b>	<b>15</b>	