

Department of Nutrition and Food Science
BS in Nutrition and Food Science: FOOD SCIENCE OPTION
CORE Curriculum

Freshman

Fall Semester	
3	MATH 220/140 Elementary Calculus I (CORE FM/MS) <i>*Must be eligible for MATH220/140 or higher to register for CHEM131/132, BSCI105</i>
3	NFSC 112 Food: Science and Technology (FALL ONLY)
4	CHEM 131/132 General Chemistry I (CORE PL)
3	ENGL 101 Introduction to Writing (CORE WRITING)
3	CORE Social or Political History (SH)
Spring Semester	
3	MATH 221 Elementary Calculus II (CORE MS)
3	NFSC 100 Elements of Nutrition (CORE LS)
4	CHEM 231/232 Organic Chemistry I with Lab
4	BSCI 105 Principles of Biology I (CORE LL)

Sophomore

Fall Semester	
3	CORE Literature (HL)
4	CHEM 241/242 Organic Chemistry II with Lab
4	BSCI 223 General Microbiology (CORE LL)
3	CORE Behavioral and Social Sciences (SB)
Spring Semester	
4	CHEM 271/272 General Chemistry and Energetics (CHEM272 must be taken at UMCP)
4	PHYS 121 Fundamentals of Physics I (CORE PL)
3	CORE History or Theory of Arts (HA)
3	Elective
1	Elective

***Restricted Electives:** NFSC498L, NFSC450, NFSC425, EDCP 310, BSCI 222, BSCI422, COMM200, KNES360, BMGT360, BMGT364, BMGT220, ENST333, AREC250, AREC365, PLSC361 or alternate course by approval of advisor

Junior

Fall Semester	
3	BCHM 463 Biochemistry of Physiology
3	ENGL 393 Technical Writing (CORE PROF WRITING)
3	COMM 200 Critical Thinking and Speaking or INAG110 (CORE HO)
3	BIOM 301 Introduction to Biometrics
3	CORE Advanced Studies (AS)
Spring Semester	
4	NFSC 414 Mechanics of Food Processing (Every other Spring– alternates with NFSC 412)
3	NFSC 430 Food Microbiology (SPRING ONLY) (Pre-req BSCI223)
3	NFSC 434 Food Microbiology Laboratory (SPRING ONLY)
3	Elective
3	CORE Behavioral and Social Sciences (SB)

Senior

Fall Semester	
3	NFSC 421 Food Chemistry (FALL ONLY)
3	NFSC 422 Food Product Research & Development (CORE Capstone) (AS) (FALL ONLY)
3	NFSC 423 Food Chemistry Laboratory (FALL ONLY)
3	Restricted Elective*
3	Elective
Spring Semester	
4	NFSC 412 Food Processing Technology (Every other Spring– alternates with NFSC 414)
4	NFSC 431 Food Quality Control (SPRING ONLY)
1	NFSC 398 Seminar (SPRING ONLY)
3	NFSC 450 Food and Nutrient Analysis (SPRING ONLY)
3	CORE Diversity (D)

NOTES ON THE FOOD SCIENCE OPTION

1. Advising is mandatory for all NFSC students each semester. Students are responsible for arranging the necessary advising appointments, and for making certain that all requirements have been met for graduation. Ask your advisor about career planning and opportunities.
2. Certain required courses are given only once a year. These should be noted as they may be prerequisites for other courses. Students should consult carefully with an advisor each semester.
3. In some cases the same course may count for two requirements. When a course is “double counted”, however, student only earns credit for one course. An elective may be needed to make up the required credits.
4. Students must have Junior standing (at least 56 credits) to register for 300 or 400 level courses (with the exception of NFSC315 which can be taken sophomore year).
5. Students must receive a grade of “C-” or better in all listed courses in MATH, CHEM, BSCI, BCHM, BMGT, NFSC and Restricted Electives. A grade below a “C-” is not considered a passing grade in these classes and thus a student will not be allowed to move to the next course in a course sequence if they have a grade of lower than a “C-” in the prerequisite course(s). Only two attempts at a course will be allowed.
6. Students in the Nutrition and Food Science major are required to take Junior English regardless of their grade in ENGL101.
7. Fieldwork and internship opportunities are available with such organizations as McCormick and Co., Food Products Association, Fairfield Farm Kitchens, the Food and Drug Administration, Highs Ice Cream Corp., Strasburger and Siegel, Inc., Johanna Foods, and the Joint Institute for Food Safety and Applied Nutrition.
8. The Food Science option offers opportunities for a number of scholarships and achievement awards. Consult your advisor for more information.
9. Student organizations include the Food Science Club, the Student Association of Food Engineering, Science and Technology, and the Food and Nutrition (FAN) Club. Activities have included sponsoring speakers, community service events, field trips, faculty/student potluck dinners, and participating in Visit Maryland Day. For information about the Food Science Club, contact Dr. Abani Pradhan at akp@umd.edu. For information regarding the FAN Club contact Margaret Udahogora at mudahogo@umd.edu.