Food Science and Technology option, Food Science and Industry option, or Consumer Food Science option.
Courses listed below are required for all of the options, except where specified by option below. Minimum of 120 total semester credits required for the degree. Course credits shown in parentheses.

(6) INT’L PERSPECTIVES/U.S. DIVERSITY*
(3) Select from International Perspectives (IP) approved list: http://www.registrar.iastate.edu/students/div-ip-guide
(3) Select from U.S. Diversity approved list: http://www.registrar.iastate.edu/students/div-ip-guide

(13) COMMUNICATIONS AND LIBRARY
(3) ENGL 150 Critical Thinking and Communication
(3) ENGL 250 Written, Oral, Visual, Electronic Comp.
(1) LIB 160 Information Literacy
(3) SP CM 212 Fundamentals of Public Speaking
(3) TSM 115 Solving Technical Problems

(11-15) HUMANITIES AND SOCIAL SCIENCES**
College of Agriculture & Life Sciences students, 11-12 credits
(3) Humanities course
(3) ECON 101 Principles of Microeconomics
(3) FS HN 342 World Food Issues
(This course can also meet the IP requirement)
(2-3) ENV S 120 or 201 Environmental course
OR, College of Human Sciences students, 15 credits
(6) Humanities courses
(3) ECON 101 Principles of Microeconomics
(3) FS HN 342 World Food Issues
(This course can also meet the IP requirement)
(3) Humanities or Social Science course

(7-12) MATHEMATICAL SCIENCES
Food Science and Technology option:
(8) MATH 165 and 166; or MATH 181 and 182 Calculus
(3-4) STAT 101, 104, or 105 Statistics course
Food Science and Industry option, and Consumer Food Science option:
(4) MATH 160, 165, or 181 Calculus course
(3-4) STAT 101, 104, or 105 Statistics course

(12-13) BIOLOGICAL SCIENCES
(3) BBMB 301 Survey of Biochemistry
(3) BIOL 211 Principles of Biology I
(3) BIOL 212 Principles of Biology II
Food Science and Technology option:
(3) MICRO 302 Biology of Microorganisms
(1) MICRO 302L Microbiology Laboratory
Food Science and Industry option, and Consumer Food Science option:
(2-3) MICRO 201 or 302 Microbiology course
(1) MICRO 201L or 302L Microbiology laboratory

(43-44) FOOD SCIENCE AND HUMAN NUTRITION
(3) FS HN 101 Food and the Consumer
(1) FS HN 110 Professional and Educational Preparation
(3) FS HN 167 Introduction to Human Nutrition
(1) FS HN 203 Contemporary Issues in FSHN
(3) FS HN 311 Food Chemistry
(1) FS HN 311L Food Chemistry Laboratory
(3) FS HN 351 Intro. to Food Engineering Concepts
(2) FS HN 403 Food Laws, Regulations, & Reg. Process
(3) FS HN 405 Food Quality Assurance
(3) FS HN 406 Sensory Evaluation of Food
(3) FS HN 410 Food Analysis
(2) FS HN 411 Food Ingredient Interactions & Formulations
(3) FS HN 412 Food Product Development
(3) FS HN 420 Food Microbiology
(3) FS HN 471 Food Processing I
(1) FS HN 480 Professional Communication in FSHN
(5-6) Additional FS HN courses based on option:
Food Science and Technology option, and Food Science and Industry option: FS HN 421 and 472
Consumer Food Science option:
Select 5-6 credits from FS HN (214 and 215), 265, 421, or 472

ADDITIONAL REQUIREMENTS
Food Science and Industry option:
Select 6 credits from the following business courses
ACCT 215, 284, 285; ECON 301, 320; MGMT 310, 370, 371, 414, 472; MKT 340, 447, 448
Consumer Food Science option:
Select 6 credits from the following consumer-focused courses
FS HN 308; P R 220, 305; MKT 340, 447, 448

(3-19) ELECTIVES – Select from any university coursework to earn ≥ 120 total credits prior to graduation.

NOTES:
* Students must fulfill the International Perspectives and U.S. Diversity requirements by selecting coursework from approved lists; these course may dual with other degree requirements.
** Links to approved humanities and social sciences courses:
http://www.fshn.hs.iastate.edu/undergraduate/advising/approved-courses/