University Core and Graduation Requirements

### University Core Requirements:

<table>
<thead>
<tr>
<th>Requirements</th>
<th>Classes</th>
<th>Hours</th>
<th>Classes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Religion Cornerstones</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Teachings and Doctrine of The Book of Mormon</td>
<td>1</td>
<td>2.0</td>
<td>REL A 275</td>
</tr>
<tr>
<td>Jesus Christ and the Everlasting Gospel</td>
<td>1</td>
<td>2.0</td>
<td>REL A 250</td>
</tr>
<tr>
<td>Foundations of the Restoration</td>
<td>1</td>
<td>2.0</td>
<td>REL C 225</td>
</tr>
<tr>
<td>The Eternal Family</td>
<td>1</td>
<td>2.0</td>
<td>REL C 200</td>
</tr>
<tr>
<td><strong>The Individual and Society</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>American Heritage</td>
<td>1-2</td>
<td>3-6.0</td>
<td>from approved list</td>
</tr>
<tr>
<td>Global and Cultural Awareness</td>
<td>1</td>
<td>3.0</td>
<td>from approved list</td>
</tr>
<tr>
<td><strong>Skills</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>First Year Writing</td>
<td>1</td>
<td>3.0</td>
<td>from approved list</td>
</tr>
<tr>
<td>Advanced Written and Oral Communications</td>
<td>1</td>
<td>3.0</td>
<td>WRTG 316 Recommended</td>
</tr>
<tr>
<td>Quantitative Reasoning</td>
<td>1</td>
<td>3-4.0</td>
<td>from approved list</td>
</tr>
<tr>
<td>Languages of Learning (Math or Language)</td>
<td>1</td>
<td>3.0</td>
<td>STAT 121*</td>
</tr>
<tr>
<td><strong>Arts, Letters, and Sciences</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Civilization 1</td>
<td>1</td>
<td>3.0</td>
<td>from approved list</td>
</tr>
<tr>
<td>Civilization 2</td>
<td>1</td>
<td>3.0</td>
<td>from approved list</td>
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<tr>
<td>Arts</td>
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<td>3.0</td>
<td>from approved list</td>
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<tr>
<td>Letters</td>
<td>1</td>
<td>3.0</td>
<td>from approved list</td>
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<tr>
<td>Biological Science</td>
<td>1</td>
<td>3.0</td>
<td>BIO 100 or PDBIO 120</td>
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<tr>
<td>Physical Science</td>
<td>2</td>
<td>7.0</td>
<td>PHSCS 105* and CHEM 105*</td>
</tr>
<tr>
<td>Social Science</td>
<td>1</td>
<td>3.0</td>
<td>ECON 110 recommended</td>
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<tr>
<td><strong>Core Enrichment: Electives</strong></td>
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<td></td>
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<tr>
<td>Religion Electives</td>
<td>3-4</td>
<td>6.0</td>
<td>from approved list</td>
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<tr>
<td>Open Electives</td>
<td>Variable</td>
<td>Variable</td>
<td>personal choice</td>
</tr>
</tbody>
</table>

### Graduation Requirements:

- Minimum residence hours required: 30.0
- Minimum hours needed to graduate: 120.0

### Suggested Sequence of Courses

<table>
<thead>
<tr>
<th>Year</th>
<th>Semester</th>
<th>Courses</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRESHMAN YEAR</td>
<td>1st Semester</td>
<td>CHEM 105 (FWSpSu) 4.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>First Year Writing or American Heritage 3.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Quantitative Reasoning (if needed) 3.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>REL A 351 1.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Religion Cornerstone course 2.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>General Elective 2.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Total Hours 15.0</td>
</tr>
</tbody>
</table>

The following semester recommendations are for the Food Science Technical Track.

| SOPHOMORE YEAR | 2nd Semester | CHEM 106, 107 (FWSpSu) 4.0 |
|               |             | NDFS 100 (FWSpSu) 3.0 |
|               |             | PHSCS 105 (FWSpSu) 3.0 |
|               |             | Religion Cornerstone course 2.0 |
|               |             | Total Hours 15.0 |

| JUNIOR YEAR   | 5th Semester | Arts or Letters elective 3.0 |
|               |             | WRTG 316 (FWSpSu) (Adv. Writing) 3.0 |
|               |             | NDFS 351 (FWSpSu) 3.0 |
|               |             | NDFS 362 (F) 2.0 |
|               |             | Religion elective 2.0 |
|               |             | General electives 2.0 |
|               |             | Total Hours 15.0 |

| SENIOR YEAR   | 6th Semester | NDFS 350 (W) 4.0 |
|               |             | NDFS 355 (W) 3.0 |
|               |             | NDFS 363 (W) 2.0 |
|               |             | Religion electives 2.0 |
|               |             | General elective 3.0 |
|               |             | Total Hours 14.0 |

|               | 7th Semester | NDFS 450 (F) 3.0 |
|               |             | NDFS 462 (F) 3.0 |
|               |             | Civilization 1 elective 3.0 |
|               |             | Arts or Letters elective 3.0 |
|               |             | Total Hours 15.0 |

|               | 8th Semester | NDFS 464 (W) 2.0 |
|               |             | NDFS 465 (W) 3.0 |
|               |             | Social Science elective 3.0 |
|               |             | Religion elective 2.0 |
|               |             | Civilization 2 elective 3.0 |
|               |             | Global & Cultural Awareness elective 3.0 |
|               |             | Total Hours 16.0 |

Note: Students are encouraged to complete an average of 15 credit hours each semester or 30 credit hours each year, which could include spring and/or summer terms. Taking fewer credits substantially increases the cost and the number of semesters to graduate.
BS in Food Science (284320)
2021-2022 Program Requirements (66 - 69 Credit Hours)

Consult with a faculty advisor prior to finalizing your curriculum plan.

REQUIREMENT 1 Complete 15 courses

CORE REQUIREMENTS:

- STAT 121
- PHSCS 105
- NDFS 462
- NDFS 363
- NDFS 362
- NDFS 355
- NDFS 350
- NDFS 251
- NDFS 250
- NDFS 191
- NDFS 100
- MMBIO 222
- MMBIO 221
- CHEM 105

OPTION 2.1 Complete 1 course

B. FOOD INDUSTRY MANAGEMENT TRACK:

- Food Regulations and Quality Assurance
- Food Processing 1
- Food Process Engineering
- Food Analysis
- Principles of Statistics
- General Physics 1

GROUP 2.1.1 Complete 10 courses

- CHEM 351 - Organic Chemistry 1
- CHEM 352 - Organic Chemistry 2
- CHEM 353 - Organic Chemistry Laboratory-Nonmajors
- CHEM 481 - Biochemistry
- NDFS 450 - Food Chemistry
- NDFS 465 - Food Product Development

GROUP 2.1.2 Complete 1 course

- MATH 112 - Calculus 1
- MATH 119 - Introduction to Calculus

OPTION 2.2 Complete 4 groups

B. FOOD INDUSTRY MANAGEMENT TRACK:

GROUP 2.2.1 Complete 7 courses

- Food Product Development
- Food Sensory Evaluation
- Food Chemistry
- Food Analysis
- Principles of Statistics
- General Physics 1

GROUP 2.2.2 Complete 1 hour from the following course(s)

- NDFS 399R - Academic Internship

GROUP 2.2.3 Complete 1 course

- ENT 381 - Entrepreneurship Lecture Series
- ENT 382 - Technology Entrepreneurship Lecture Series
- MSB 380 - Executive Lectures

GROUP 2.2.4 Complete 1 course

- ENT 301 - Business Model Ideation & Validation
- NDFS 200 - Nutrient Metabolism
- NDFS 450 - Food Chemistry
- NDFS 465 - Food Product Development

REQUIREMENT 2 Complete 1 option

COMPLETE ONE OF THE FOLLOWING TRACKS:

OPTION 2.1 Complete 2 groups

A. FOOD SCIENCE TECHNICAL TRACK:

GROUP 2.1.1 Complete 10 courses

- CHEM 106 - General College Chemistry 2
- CHEM 107 - General College Chemistry Laboratory
- CHEM 351 - Organic Chemistry 1
- CHEM 352 - Organic Chemistry 2
- CHEM 353 - Organic Chemistry Laboratory-Nonmajors
- CHEM 481 - Biochemistry
- NDFS 450 - Food Chemistry
- NDFS 465 - Food Product Development

GROUP 2.1.2 Complete 1 course

- MATH 112 - Calculus 1
- MATH 119 - Introduction to Calculus

OPTION 2.2 Complete 4 groups

B. FOOD INDUSTRY MANAGEMENT TRACK:

GROUP 2.2.1 Complete 7 courses

- Food Product Development
- Food Sensory Evaluation
- Food Chemistry
- Food Analysis
- Principles of Statistics
- General Physics 1

GROUP 2.2.2 Complete 1 hour from the following course(s)

- NDFS 399R - Academic Internship

GROUP 2.2.3 Complete 1 course

- ENT 381 - Entrepreneurship Lecture Series
- ENT 382 - Technology Entrepreneurship Lecture Series
- MSB 380 - Executive Lectures

GROUP 2.2.4 Complete 1 course

- ENT 301 - Business Model Ideation & Validation
- NDFS 200 - Nutrient Metabolism
- NDFS 450 - Food Chemistry
- NDFS 465 - Food Product Development

REQUIREMENT 3 DURING THE JUNIOR YEAR OR UPON DECLARING FOOD SCIENCE AS A MAJOR, STUDENTS ARE STRONGLY ENCOURAGED TO SELECT ONE OF THE FOLLOWING OPTIONS TO ENHANCE CAREER PREPARATION (STUDENTS IN FOOD INDUSTRY MANAGEMENT TRACK MUST TAKE 1 CREDIT HOUR OF NDFS 399R TO GRADUATE):

A. Choose a research topic and faculty mentor. Working in a research laboratory for 10-20 hours per week over the course of eight months, the student has daily contact with graduate students, technicians, and fellow undergraduate colleagues and frequent interactions with a faculty mentor. Student research often leads to participation in a publication and/or a presentation at a professional meeting. NDFS 494R credit is available.

B. Produce a senior thesis in collaboration with a faculty mentor, derived primarily from library study that extensively explores the relevant questions. The thesis is written in the format of a scientific review paper. NDFS 494R credit is available.

WORKING IN A RESEARCH LABORATORY:

- Food Regulations and Quality Assurance
- Food Processing 1
- Food Process Engineering
- Food Analysis
- Principles of Statistics
- General Physics 1

GROUP 2.1.1 Complete 10 courses

- CHEM 106 - General College Chemistry 2
- CHEM 107 - General College Chemistry Laboratory
- CHEM 351 - Organic Chemistry 1
- CHEM 352 - Organic Chemistry 2
- CHEM 353 - Organic Chemistry Laboratory-Nonmajors
- CHEM 481 - Biochemistry
- NDFS 450 - Food Chemistry
- NDFS 465 - Food Product Development

GROUP 2.1.2 Complete 1 course

- MATH 112 - Calculus 1
- MATH 119 - Introduction to Calculus

OPTION 2.2 Complete 4 groups

B. FOOD INDUSTRY MANAGEMENT TRACK:

GROUP 2.2.1 Complete 7 courses

- Food Product Development
- Food Sensory Evaluation
- Food Chemistry
- Food Analysis
- Principles of Statistics
- General Physics 1

GROUP 2.2.2 Complete 1 hour from the following course(s)

- NDFS 399R - Academic Internship

GROUP 2.2.3 Complete 1 course

- ENT 381 - Entrepreneurship Lecture Series
- ENT 382 - Technology Entrepreneurship Lecture Series
- MSB 380 - Executive Lectures

GROUP 2.2.4 Complete 1 course

- ENT 301 - Business Model Ideation & Validation
- NDFS 200 - Nutrient Metabolism
- NDFS 450 - Food Chemistry
- NDFS 465 - Food Product Development

RECOMMENDED Complete 13 courses

A. FOOD SCIENCE TECHNICAL TRACK - RECOMMENDED COURSES (CONSULT WITH A FACULTY ADVISOR BEFORE SELECTING):

- CHEM 223 - Quantitative and Qualitative Analysis
- ECON 110 - Economic Principles and Problems
- IAS 220 - Introduction to Development Studies
- MFGEN 355 - Plastics Materials and Processing
- NDFS 200 - Nutrient Metabolism
- PHSCS 106 - General Physics 2
- PHSCS 107 - General Physics Lab 1
- PHSCS 108 - General Physics Lab 2
- PWS 100 - Plants in the Environment
- STDEV 150 - Public Speaking
- STDEV 317 - Career Strategies for Employment and Internships
- TECH 201 - (Not currently offered)
- TECH 202 - (Not currently offered)
- WRTG 316 - Technical Communication

B. FOOD INDUSTRY MANAGEMENT TRACK - RECOMMENDED COURSES (CONSULT WITH A FACULTY ADVISOR BEFORE SELECTING):

- M COM 320 - Communication in Organizational Settings
- WRTG 316 - Technical Communication

RECOMMENDED Complete 1 course

- M COM 320 - Communication in Organizational Settings
- WRTG 316 - Technical Communication

RECOMMENDED Complete 11 courses

- IAS 220 - Introduction to Development Studies
- MATH 119 - Introduction to Calculus
- MFGEN 479 - Innovation and Entrepreneurship
- NDFS 200 - Nutrient Metabolism
- NDFS 464 - Food Sensory Evaluation
- PHSCS 106 - General Physics 2
- PWS 100 - Plants in the Environment
- STDEV 150 - Public Speaking
- TECH 201 - (Not currently offered)
- TECH 202 - (Not currently offered)
**THE DISCIPLINE:**
Food Science is the multidisciplinary study of food and the application of knowledge thus gained to developing food products and processes, preserving and storing food, and assuring food safety and quality. Food science addresses the conversion of raw agricultural products into a nutritious, convenient, and economical food supply. Most of the food products available in grocery stores were developed, produced and tested by food scientists. Students graduating in Food Science are well prepared for immediate employment in the food industry. The technical track curriculum also provides excellent preparation as a premedical, preprofessional major. With one additional credit hour, students graduating in the technical track are able to obtain a minor in chemistry. Students pursuing the management track are eligible to apply for a business minor and are well prepared for graduate studies in a Master of Business Administration (MBA) program.

**PRACTICAL EXPERIENCE AND INTERNSHIPS:**
Students can get hands-on experience working several semesters with faculty on research projects. Summer work opportunities are available with many food companies in numerous cities. The department has developed ongoing summer internships with several food companies.

**PROFESSIONAL ASSOCIATION:**
BYU’s food science technical track curriculum has been reviewed and approved by the Institute of Food Technologists (IFT), the professional society of food scientists.

**HONORARY SOCIETIES AND CLUBS:**
Students and faculty interact in the various social, service and career-related activities of the Food Science Club. The Food Science Club is a student chapter of IFT and participates in the statewide IFT Bonneville Section, which helps students develop a network of professional contacts. Students may also participate in Food Science College Bowl and other student competitions sponsored by IFT.

**CAREERS:**
Food Science provides excellent career prospects in the worldwide, multibillion dollar food industry. The food industry is consistently looking for graduates to fill all of the unique and challenging opportunities available. Potential careers include:

<table>
<thead>
<tr>
<th>Position</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food research and development scientist</td>
<td>Develops new food products according to market demand. Improves and modifies existing foods to meet current consumer wants. Participates in manufacturing scale-up and commercialization of lab prototypes.</td>
</tr>
<tr>
<td>Food plant production manager</td>
<td>Manages and supervises food processing plant. Uses technical and business skills to ensure economical production. Manages personnel and solves food production problems.</td>
</tr>
<tr>
<td>Food ingredient technical salesperson</td>
<td>Contacts industrial customers or potential users of food ingredients. Provides technical insight and assistance. Extends the company’s products among consuming companies.</td>
</tr>
<tr>
<td>Basic research scientist</td>
<td>Conducts basic and applied food research. Works in industry, academia, or government.</td>
</tr>
</tbody>
</table>

See faculty advisor for additional career choices.

**FINANCING:**
Scholarships are available from the department, the college, and IFT. University and federal sources of scholarships and financing are also available. Many students work part time to help with finances. Research opportunities and summer work are available for most students. Work in the department as research or teaching assistants is available for some qualified students.

**MAP DISCLAIMER**
While every reasonable effort is made to ensure accuracy, there are some student populations that could have exceptions to listed requirements. Please refer to the university catalog and your college advisement center/department for complete guidelines.

**DEPARTMENT INFORMATION**
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Provo, UT 84602
Telephone: (801) 422-3912
FAX: (801) 422-0258
E-Mail: frost_steele@byu.edu

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lifesciences@byu.edu