



UHC Curriculum Guide for Bachelor of Science in Food Science - Beverage Science Track (2017 - 2018)

A Ministry of the Marianites of Holy Cross



Course	Description	Hrs	Gr.	Sem.	Course	Description	Hrs	Gr.	Sem.
General Education Core Curriculum					Major Area Courses				
BIO 101	General Biology	4			CHE 141	General College Chemistry I	4		
ECO 201	Principles of Economics I (Macro)	3			CHE 142	General College Chemistry II	4		
ENG 101	English Composition I	3			CHE 201	Organic Chemistry I	4		
ENG 102	English Composition II	3			BIO/CHE 360	Biochemistry	4		
HIS	History Elective	3			FSI 101	Fundamentals of Food Science	3		
MAT 105	College Algebra	3			FSI 270	Human Nutrition	3		
PHI 207	Intro to Logic & Critical Thinking	3			FSI 295	Certification of Standing in Food Science	0		
SPE 101	Fundamentals of Public Speaking	3			FSI 310	Food Laws, Standards & Regulations	2		
THE	Theology Elective	3			FSI 330	Food Safety & Hazard Analysis Critical Control Point Systems	3		
Additional General Education Requirements					FSI 350	Food Microbiology	4		
ART/FNA/MUS	Fine Arts Elective	3			FSI 360	Commercial Beverage Production	4		
BIO 370	Microbiology	4			FSI 409	Senior Seminar I	1		
ENG	Literature Elective	3			FSI 410	Senior Seminar II	1		
HIS	History Elective	3			FSI 425	Food Compositional Analysis & Quality Assurance	4		
MAT 160	Introductory Statistics	3			FSI 431	Fermentation I	4		
PHI 306	Philosophical Ethics	3			FSI 432	Fermentation II	4		
THE	Theology Elective	3			FSI 433	Distillation	4		
	Psychology or Sociology Elective	3			FSI 457	Product Development	4		
					FSI 495	Graduation Certification	0		
					FSI	Food Science Electives	4		
					Other Required Courses				
					BUS 205	Principles of Accounting I	3		
					BUS 252	Principles of Marketing	3		

Total General Education Core

53

Total Curriculum

120