Department of Nutrition and Food Science
FOOD SCIENCE MAJOR
CORE Curriculum

Freshman

	Fall Semester
3	ENGL 101 Introduction to Writing (CORE WRITING)
3	MATH 113 College Algebra with Applications or 115 Precalculus (CORE FUND MATH)
4	CHEM 131/132 General Chemistry I (CORE PL)
3	NFSC 112 Food: Science and Technology (FALL ONLY)
3	CORE Social or Political History (SH)
	Spring Semester
4	CHEM 231/232 Organic Chemistry I with Lab
4	BSCI 105 Principles of Biology I (CORE LL)
3	NFSC 100 Elements of Nutrition (CORE LS)
3	MATH 220 Elementary Calculus I (CORE MS)

Sophomore

	Fall Semester
4	CHEM 241/242 Organic Chemistry II with Lab
3	MATH 221 Elementary Calculus II (CORE MS)
3	CORE Behavioral and Social Sciences (SB)
4	BSCI 223 General Microbiology (CORE LL)
	Spring Semester
4	PHYS 121 Fundamentals of Physics I (CORE PL)
3	CORE History or Theory of Arts (HA)
4	CHEM 271/272 General Chemistry & Energetics
3	NFSC 250 Science of Food (SPRING ONLY)

***Restricted Electives**-Choose one from
BMGT 360 –Human Resource Management; BMGT 362-Labor Relations; BMGT 364-Management and Organization Theory

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Junior

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

Senior

	Fall Semester
3	NFSC 421 Food Chemistry (FALL ONLY)
3	NFSC 422 Food Product Research & Development (CORE Capstone) (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 year – alternates with NFSC 414)
3	NFSC 431 Food Quality Control (SPRING ONLY)
3	CORE Diversity (D)
1	NFSC 398 Seminar
3	NFSC 450 Food and Nutrient Analysis (SPRING ONLY)

NOTES ON THE FOOD SCIENCE MAJOR

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, and in a few instances only once every four semesters. 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, the 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.

5. Students must received a grade of "C" or better in all listed courses in MATH, CHEM, BCHM, BSCI, NFSC, PHYS 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).

6. PRE-MED/PRE-DENTAL: Students wishing to complete the requirements for the pre-medical school curriculum must also take MATH 221 (Calculus II) and PHYS 122 (Physics II). BSCI 441 (Mammalian Physiology Laboratory) and BSCI 445 (Neurophysiology) are suggested for optimizing MCAT or DCAT performance but are not required for admittance to medical or dental schools.

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 major 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, preparing meals for homeless Shelter field trips, faculty/student potluck dinners, and participating in Visit Maryland Day. For information about the Food Science Club, contact Dr. Martin Lo at ymlo@umd.edu. For information regarding the FAN Club you may contact Nancy Brenowitz Katz at nbkatz@umd.edu.