

## CONCURRENT MAJOR

152 credits: 30 Freshman + 80 credits required + 30 credits complementary + 12 credits electives

NAME:

I.D. NUMBER:

Entered Program From:

\_\_\_\_\_ credits given on entrance

YEAR	GRADE	FRESHMAN 1 FALL	14.5 CREDITS REQUIRED	EQUIVALENCIES	COMMENTS
		AEBI 120	General Biology (3)	BIOL 111 or 101-NYA/OOUK with lab	
		AECH 110	General Chemistry 1 (4)	CHEM 110 or 202-NYA/OOUL with lab	
		AEMA 101	Calculus 1 (3)	MATH 139 or MATH 140 or 201-NYA/OOUN	
		AEPH 112	Introductory Physics 1 (4)	PHYS 101 or 203-NYA/OOUR with lab	
		AGRI 195	Freshman Seminar 1 (0.5)		
		<b>FRESHMAN 2 WINTER</b>	<b>15.5 CREDITS REQUIRED</b>		
		AEBI 122	Cell Biology (3)	BIOL 112 or OOXU	
		AEMA 102	Calculus 2 (4)	MATH 141 or 201-NYB/OOUP	
		AEPH 114	Introductory Physics 2 (4)	PHYS 102 or 203-NYB + 203-NYC/OOUS + OOUT	
		FDSC 230	Organic Chemistry (4)	CHEM 212 or OOXV	
		AGRI 196	Freshman Seminar 2 (0.5)		
		<b>U1 FALL</b>	<b>16 CREDITS REQUIRED</b>	<b>PREREQUISITES</b>	
		FDSC 200	Introduction to Food Science (3)		
		FDSC 213	Analytical Chemistry (3)		
		LSCI 211	Biochemistry 1 (3)	FDSC 230 (coreq; offered F & W)	
		NUTR 207	Nutrition and Health (3)	FDSC 230 (coreq; offered F & W)	
		NUTR 214	Food Fundamentals (4)	FDSC 230 (pre/coreq), LSCI 211 (coreq), NUTR 207 (coreq)	
		<b>U1 WINTER</b>	<b>12 CREDITS REQUIRED</b>		
		AEMA 310	Statistical Methods 1 (3)	(offered F & W)	
		ANSC 234	Biochemistry 2 (3)	LSCI 211	
		FDSC 251	Food Chemistry 1 (3)	LSCI 211	
		LSCI 230	Introductory Microbiology (3)		
		<b>U2 FALL</b>	<b>12 CREDITS REQUIRED</b>		
		ANSC 323	Mammalian Physiology (3)	LSCI 202 or LSCI 204 or ANSC 234 or permission	
		FDSC 300	Principles of Food Analysis (3)	FDSC 251 (prereq or coreq)	
		FDSC 305	Food Chemistry 2 (3)	FDSC 251	
		NUTR 307	Metabolism and Human Nutrition (3)	ANSC 234 and ANSC 323 or NUTR 207 (coreq.)	
		<b>U2 WINTER</b>	<b>12 CREDITS REQUIRED</b>		
		FDSC 319	Food Commodities (3)	FDSC 251 or permission of instructor	
		FDSC 330	Food Processing (3)	FDSC 251	
		FDSC 334	Analysis of Food Toxins & Toxicants (3)	FDSC 213 or permission of instructor	
		NUTR 337	Nutrition Through Life (3)	ANSC 234 or BIOC 311, and NUTR 307	
		<b>U3 FALL</b>	<b>6 CREDITS REQUIRED</b>		
		FDSC 310	Post Harvest Fr&Veg Technology (3)		
		FDSC 442	Food Microbiology (3)	MICR 230 or LSCI 230	
		<b>U3 WINTER</b>	<b>13 CREDITS REQUIRED</b>		
		ANSC 424	Metabolic Endocrinology (3)	ANSC 323	
		FDSC 315	Separation Technique Food Analysis (3)		
		FDSC 400	Food Packaging (3)	FDSC 305	
		NUTR 344	Clinical Nutrition1 (4)	ANSC 234 or BIOC 311, and ANSC 323 and NUTR 307	
		<b>U4 FALL</b>	<b>4.5 CREDITS REQUIRED</b>	<b>(At least 6 credits from the following courses)</b>	
		NUTR 497	Professional Seminar: Nutrition (1.5)	Minimum 75 credits in Concurrent degree	
		NUTR 512	Herbs, Foods and Phytochemicals (3)		
		<b>U4 WINTER</b>	<b>4.5 CREDITS REQUIRED</b>		
		FDSC 497	Professional Seminar: Food (1.5)	Minimum 75 credits in Concurrent degree	
		FDSC 525	Food Quality Assurance (3)	AEMA 310	
		<b>U4</b>	<b>12 CREDITS REQUIRED</b>		
		FDSC 480	Food Industry Internship (12)	Minimum 60 credits in Concurrent degree	Fall, Winter, Summer
		<b>OR</b>			
		NUTR 480	Nutrition Industry Internship (12)	Minimum 60 credits in Concurrent degree	Fall, Winter, Summer

COMPLEMENTARY COURSES			
9 CREDITS FROM THE FOLLOWING		PREREQUISITES	
AGEC 200	Principles of Microeconomics (3)		Fall
AGEC 201	Principles of Macroeconomics (3)	AGEC 200	Winter, alt yrs
AGEC 330	Agriculture and Food Markets (3)	AGEC 200	Fall, alt yrs
AGEC 430	Agric, Food & Resource Policy (3)	AGEC 200	Winter
AGEC 442	Econ of Int'l Agric Development (3)	AGEC 200 or AGEC 201	Winter
AGEC 450	Agric Business Management (3)	AGEC 231, AGEC 330 AGEC 332 and an accounting course	Winter, alt yrs
NUTR 342	Applied Human Resources (3)		Fall
9 CREDITS FROM THE FOLLOWING		PREREQUISITES	
ANSC 551	Carbohydrate & Lipid Metabolism (3)	ANSC 234 or permission from instructor	Fall
ANSC 552	Protein Metabolism & Nutrition (3)	ANSC 234 or permission from instructor	Winter
ENVR 203	Knowledge, Ethics & Environment (3)		F:Mac, W: dt
FDSC 516	Flavour Chemistry (3)	FDSC 305	Winter
FDSC 535	Food Biotechnology (3)	MICR 230 or LSCI 230	Fall, odd yrs
FDSC 536	Food Traceability (3)	FDSC 425	Winter, odd yrs
FDSC 537	Nutraceutical Chemistry (3)	FDSC 211 or LSCI 211, FDSC 230 and FDSC 233 or permission	Fall
NUTR 322	Applied Science Communications (3)	Completion of 15 credits of a BSc program	Winter
NUTR 341	Global Food Security (3)	Coreq: NUTR 207 or permission	Fall
NUTR 503	Nutrition and Exercise (3)	Undergraduate Biochem 3 cr, EDKP 331 or PHGY 210 or ANSC 323, and EDKP 392 or NUTR 207 or NUTR 307	Winter
ELECTIVES (12 CREDITS)			