### University Core Requirements:

<table>
<thead>
<tr>
<th>Requirements</th>
<th>#Classes</th>
<th>Hours</th>
<th>Classes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Religion Cornerstones</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>
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<td>2.0</td>
<td>REL A 250</td>
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<tr>
<td>Foundations of the Restoration</td>
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<tr>
<td>The Eternal Family</td>
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<td>REL C 225</td>
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<tr>
<td>BYU Foundations for Student Success</td>
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<td>The Individual and Society</td>
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<tr>
<td>American Heritage</td>
<td>1</td>
<td>3.0</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>Skills</td>
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<tr>
<td>First Year Writing</td>
<td>1</td>
<td>3.0</td>
<td>from approved list</td>
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<tr>
<td>Advanced Written and Oral Communications</td>
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<td>3.0</td>
<td>WRTG 316</td>
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<tr>
<td>Quantitative Reasoning</td>
<td>1</td>
<td>3.0</td>
<td>from approved list</td>
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<tr>
<td>Languages of Learning (Math or Language)</td>
<td>1</td>
<td>3.0</td>
<td>STAT 121*</td>
</tr>
<tr>
<td>Arts, Letters, and Sciences (complete 6 of 7)</td>
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<tr>
<td>Civilization 1</td>
<td>1</td>
<td>3.0</td>
<td>from approved list</td>
</tr>
<tr>
<td>Civilization 2</td>
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<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>
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<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>
</tr>
<tr>
<td>Physical Science</td>
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<td>7.0</td>
<td>PHSCS 105* and CHEM 100*</td>
</tr>
<tr>
<td>Social Science</td>
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<td>3.0</td>
<td>ECON 110 recommended</td>
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<td>Core Enrichment: Electives</td>
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<tr>
<td>Religion Electives</td>
<td>3-4</td>
<td></td>
<td>from approved list</td>
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<tr>
<td>Open Electives</td>
<td>Variable</td>
<td></td>
<td>personal choice</td>
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</tbody>
</table>

### Graduation Requirements:

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

### Freshman Year

**1st Semester**
- UNIV 101: 2.0
- CHEM 105 (FWSpSu): 4.0
- First Year Writing or American Heritage: 3.0
- Quantitative Reasoning (if needed): 3.0
- NDFS 361 (F): 3.0
- NDFS 362 (F): 2.0
- Religion Cornerstone course: 2.0
- General Elective: 2.0
- Total Hours: 17.0

**2nd Semester**
- UNIV 101: 3.0
- CHEM 105 (FWSpSu): 4.0
- First-year Writing or American Heritage: 3.0
- CHEM 106, 107 (FWSpSu): 4.0
- NDFS 100 (FWSu): 3.0
- PHSCS 105 (FWSp): 3.0
- Religion Cornerstone course: 2.0
- Total Hours: 15.0

### Junior Year

**5th Semester**
- Arts or Letters elective: 3.0
- NDFS 361 (F): 3.0
- NDFS 362 (F): 2.0
- Religion elective: 2.0
- General electives: 2.0
- Total Hours: 17.0

**6th Semester**
- Arts or Letters elective: 3.0
- NDFS 355 (W): 2.0
- Religion electives: 2.0
- General elective: 3.0
- Total Hours: 13.0

### Senior Year

**7th Semester**
- Global & Cultural Awareness Elective: 3.0
- 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
- Total Hours: 17.0

### Suggested Sequence of Courses

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.
Program Requirements
Requirement 1 — Complete 14 Courses Core requirements:
CME 105 - Gen Chem 1+Lab Integr 4.0
CMBIO 211 - General Microbiology 3.0
CMBIO 222 - Gen Micro Lab 1.0
NDFS 100 - Essentials of Human Nutrition 3.0
NDFS 191 - Careers in Food Science 1.0
NDFS 250 - Essentials of Food Science 3.0
NDFS 251 - Essentials of Food Sci Lab 1.0
NDFS 350 - Food Analysis 4.0
NDFS 355 - Food Process Engineering 3.0
NDFS 361 - Food Microbiology 3.0
NDFS 362 - Food Processing 2.0
NDFS 482 - Food Reg & Qual Assr 3.0
PHSCS 105 - General Physics 1.3.0
STAT 121 - Intro to Stat Data Analysis 3.0
Requirement 2 — Complete 1 of 2 Options
Complete one of the following tracks:
Option 2.1 — Complete 2 Requirements
A. Food Science Technical Track:
Requirement 2.1.1 — Complete 25 hours
CELL 120 - Science of Biology 3.0
CHEM 106 - General College Chemistry 2 3.0
CHEM 107 - Gen Coll Chem Lab 1.0
CHEM 351 - Organic Chemistry 1.3.0
CHEM 352 - Organic Chemistry 2.3.0
CHEM 353 - Organic Chem Lab-Nonmajors 1.0v
CHEM 481 - Biochemistry 3.0
NDFS 450 - Food Chemistry 3.0
NDFS 464 - Food Sensory Evaluation 2.0
NDFS 485 - Food Product Development 3.0
Requirement 2.1.2 — Complete 1 Course
MATH 112 - Calculus 1 4.0
Option 2.2 — Complete 5 Requirements
B. Food Industry Management Track:
Requirement 2.2.1 — Complete 5 Courses
ACC 200 - Principles of Accounting 3.0
ECON 110 - Econ Principles & Problems 3.0
FIN 201 - Principles of Finance 3.0
HRM 300 - Organizational Behavior 3.0
STRAT 486 - Agribusiness Management 1.3.0
Requirement 2.2.2 — Complete 1 hour
More than 1.0 hours counts for elective credit only.
NDFS 399R - Academic Internship - You may take once 0.5v
Requirement 2.2.3 — Complete 1 of 3 Courses
ENT 381 - Entrep Lecture Series 1.0
ENT 382 - Tech Entrep Lecture Series 1.0
MSB 380 - Executive Lectures 1.0
Requirement 2.2.4 — Complete 1 of 4 Courses
ENT 301 - Business Model Validation 3.0
NDFS 200 - Nutrient Metabolism 3.0
NDFS 450 - Food Chemistry 3.0
NDFS 465 - Food Product Development 3.0
Requirement 2.2.5 — Complete 1 Course
CHEM 285 - Intro Bio-organic Chemistry 4.0
Recommended Courses are not required to complete the program
A. Food Science Technical Track - recommended courses (consult with a faculty advisor before selecting):
CHEM 201 - Chem Handling & Safe Lab Prac 0.5
ECON 110 - Econ Principles & Problems 3.0
IAS 220 - Intro Devel Stu 3.0
MGEN 355 - Plastics Materials &Processing 3.0
NDFS 200 - Nutrient Metabolism 3.0
PHSCS 106 - General Physics 2 3.0
PHSCS 107 - General Physics Lab 1 1.0
PHSCS 108 - General Physics Lab 2 1.0
PWS 100 - Plants in the Environment 3.0
STDEV 150 - Public Speaking 3.0
STDEV 317 - Career Strategies 2.0
WRTG 316 - Technical Communication 3.0
Recommended Courses are not required to complete the program
B. Food Industry Management Track - recommended courses (consult with a faculty advisor before selecting):
M COM 320 - Comm in Organiztn Settings 3.0
WRTG 316 - Technical Communication 3.0
IAS 220 - Intro Devel Stu 3.0
MGEN 479 - Innovation & Entrepreneurship 3.0
NDFS 200 - Nutrient Metabolism 3.0
NDFS 450 - Food Chemistry 3.0
NDFS 464 - Food Sensory Evaluation 2.0
PHSCS 106 - General Physics 2 3.0
PWS 100 - Plants in the Environment 3.0
STDEV 150 - Public Speaking 3.0
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 premelal, premedical or other 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:
Food research and development scientist - 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.
Food plant production manager - Manages and supervises food processing plant. Uses technical and business skills to ensure economical production. Manages personnel and solves food production problems.
Food ingredient technical salesperson - Contacts industrial customers or potential users of food ingredients. Provides technical insight and assistance. Extends the company’s products among consuming companies.
Basic research scientist - Conducts basic and applied food research. Works in industry, academia, or government. 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 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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