FOOD SCIENCE OPTION WORKSHEET
CALIFORNIA STATE UNIVERSITY, LONG BEACH
BACHELOR OF SCIENCE IN DIETETICS AND FOOD ADMINISTRATION
Code: FCS_BS02
Catalog Year: 2007-2008

Student: __________________________________________________________   Student ID Number: _____________________
Last   First   Maiden/Middle
Address: __________________________________________________________ Telephone No.: _________________________
No.      Street     Apt. No.     E-mail Address: ________________________
City     State    ZIP
Date Entered CSULB: _______________________________________________Standing: ______________________________
Transfer From: 1)____________________ 2) ____________________ 3) _____________________ 4) ____________________

<table>
<thead>
<tr>
<th>CSULB Unit Value</th>
<th>CSULB Grade</th>
<th>Course Number</th>
<th>Course Name</th>
<th>Need to Take</th>
<th>Transfer or Substitute</th>
<th>Transfer From</th>
<th>Transfer Units/Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td></td>
<td>FCSE 486</td>
<td>Instructional Strategies for FCS Professionals</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>HFHM 235</td>
<td>Principles of Food Preparation</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>NUTR 132</td>
<td>Introductory Nutrition</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>NUTR 234</td>
<td>Orientation to Dietetics &amp; Food Adm.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>NUTR 331A</td>
<td>Fundamentals of Human Nutrition</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>NUTR 336</td>
<td>Cultural Aspects of Food &amp; Nutrition</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>FSCI 330</td>
<td>Dairy Science</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>FSCI 332</td>
<td>Food Science</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>FSCI 338</td>
<td>Introduction to Food Processing</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>FSCI 432</td>
<td>Food Analysis</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>FSCI 435</td>
<td>Food Processing, Preservation &amp; Packaging</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>FSCI 469</td>
<td>Food Production Development</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>FSCI 492F</td>
<td>Internship in Food Science</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Family and Consumer Sciences Core Requirements

| 3                | CAFF 3211♦ | Family & Consumer Resource Mgmt.                  |              |                        |               |                     |
| 1                | FCSE 299   | Introduction to FCS                               |              |                        |               |                     |
| 2                | FCSE 499   | Professionalism and Leadership in FCS             |              |                        |               |                     |

Advising Sessions:
Advisor: _____________________________ Date: __________  Advisor: _____________________________ Date: __________
Advisor: _____________________________ Date: __________  Advisor: _____________________________ Date: __________
Advisor: _____________________________ Date: __________  Advisor: _____________________________ Date: __________
Advisor: _____________________________ Date: __________  Advisor: _____________________________ Date: __________
### Supporting Professional Course Requirements

<table>
<thead>
<tr>
<th>CSULB Unit Value</th>
<th>CSULB Grade</th>
<th>Course Number</th>
<th>Course Name Need to Take</th>
<th>Transfer or Substitute</th>
<th>Transfer From</th>
<th>Transfer Units/Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td></td>
<td>BIOL 207</td>
<td>Human Physiology</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>BIOL 260 or EDP 419 or HSC 403</td>
<td>Biostatistics Educational Statistics Community Health Statistics</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td></td>
<td>CHEM 111A</td>
<td>General Chemistry</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>CHEM 327</td>
<td>Fundamentals of Organic Chemistry</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>CHEM 448</td>
<td>Fundamentals of Biological Chemistry</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>COMM 110</td>
<td>Interpersonal Communication</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>ENGL 101 or ENGL 317</td>
<td>Composition Technical Communication</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>MATH 119A</td>
<td>Survey of Calculus I</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>MICR 200</td>
<td>General Microbiology for Health Prof.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>MKTG 300</td>
<td>Marketing</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4</td>
<td></td>
<td>PHYS 100A</td>
<td>General Physics</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>PSY 100 or SOC 100</td>
<td>General Psychology Principles of Sociology</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Select 12 Units from the Following Courses

<table>
<thead>
<tr>
<th>CSULB Unit Value</th>
<th>CSULB Grade</th>
<th>Course Number</th>
<th>Course Name Need to Take</th>
<th>Transfer or Substitute</th>
<th>Transfer From</th>
<th>Transfer Units/Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>5</td>
<td></td>
<td>CHEM 111B</td>
<td>General Chemistry</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td></td>
<td>FCSE 287 and FCSE 387 or IS 233 or IS 300</td>
<td>FCS Computer Applications Electronic Portfolio Dev. for FCS Professionals Intro to Computer Systems &amp; Applications Management Information Systems</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>FCSE 497</td>
<td>Directed Studies</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>HFHM 477</td>
<td>Foodservice Administration</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>MICR 473</td>
<td>Food &amp; Industrial Microbiology</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>NUTR 331B or NUTR 433</td>
<td>Fundamentals of Human Nutrition Nutrition in the Life Cycle</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td></td>
<td>FSCI 464</td>
<td>Sensory Analysis of Foods</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Additional Information

1. Some 100 and 200 level courses may be taken at a community college. Check the articulation agreements distributed in FCSE 299 and meet with an advisor for verification of substitute courses.
2. Some of the courses required for this degree option may also satisfy General Education requirements. Refer to the 2007-2008 CSULB Catalog for G.E. requirements.
3. Some courses in this program may be used to satisfy requirements for minors or certificates such as a minor in Chemistry or a minor in Marketing. Refer to the 2007-2008 CSULB Catalog for further information.
4. Students should see a program advisor for more information and for a Program Planner (which is completed one year before graduation).
5. Use this worksheet as a guide to plan your academic schedule and refer to the 2007-2008 CSULB Catalog for further details.

### Minimum Units for the Degree:

BS: 130 total units, 40 upper division units, 51 general education units, 40 units in the major, 24 upper division units in the major. The Writing Proficiency Examination must be taken by the 1st semester of the junior year and passed prior to the graduation date.

* = GE Human Diversity Course.