Major Sheet for B.Sc. in Food Science

I. Readiness Program			
SUBJ	CRN	CRD	TITLE
ELU	96	0	Module 1
ELU	106	4	Module 2
II. General Education Requirements (48 Credits)	100		Wodule 2
SUBJ	CRN	CRD	TITLE
Culture & Society Domain (12 Credits)	CKIV	CND	THEE
CLS	130	3	Ethics & Practices
HIS	102	3	History of Arabic & Islamic Civilization [A]
Students select 2 courses (6 Credits) from the follo		3	ristory of Arabic & Islamic Civilization [A]
CLS	wilig 120	2	Humans & Their Environment
		3	
CLS	220 221	3	Social Responsitives on Environmental Issues
CLS		3	Social Perspectives on Environmental Issues
FSN	103	3	Psychology in Everyday Life
FSN	108	3	Nutrition & Food Safety Issues in Kuwait
Language & Communication Domain (15 Credits)		_	
CLS	100	3	Arabic Language [A]
CLS	103	3	Arabic Writing & Presentation Skills [A]
ELU	126	3	Academic Writing & Research Skills
ELU	146	3	Academic Oral Skills
Students select 1 course (3 credits) from the follow	ving		
CLS	131	3	Introduction to Communications & Media
CLS	230	3	Fundamentals of Interpersonal Communication
CLS	253	3	Technical Writing
CSL	211	3	Introduction to Linguistics
Leadership Competency Domain (6 Credits)			
Students select 2 courses (6 Credits) from the follo	wing		
CLS	135	3	Leadership Development
CLS	139	3	Introduction to Environmental Technology Management
CLS	161	3	Introduction to Entrepreneurship
CLS	260	3	Career Perspective
Science, Health, and Technology Domain (15 Cred	lits)		
CLS	107	3	College Algebra
CLS	108	3	Applied Calculus
CLS	203	3	Statistics for Life Sciences
CLS	111	3	Computers in Life Sciences
Students select 1 course (3 Credits) from the follow	ving		
CLS	101	3	Introduction to Environmental Sciences
CLS	109	3	Statistics
CLS	110	3	Personal Fitness & First Aid
CLS	125	3	Chemistry & Our World
CSL	131	3	Introduction to Communication Disorders
FSN	102	3	Foundations of Food Science and Nutrition
FSN	104	3	The Human Body
FSN	105	3	Personal Nutrition & Women's Health Issues
	103	,	- Croonal Hadridon & Women's Health issues

III. Nutrition & Food Science Core Requirements (44 Credits)					
<u>SUBJ</u>	<u>CRN</u>	<u>CRD</u>	<u>TITLE</u>		
CLS	104	3	Biology**		
CLS	105	3	Chemistry**		
FSN	106	3	Chemistry for Life Sciences		
FSN	110	3	Introduction to Human Nutrition & Food Science**		
FSN	202	3	Biochemistry		
FSN	207	4	Microbiology		
FSN	206	4	Organic Chemistry		
FSN	220	3	Nutrition in Life Cycle		
FSN	311	4	Food Microbiology		
FSN	315	4	Food Chemistry		
FSN	352	3	Food Safety & Food Regulations		
FSN	494	1	Seminar: Current Issues in Food & Nutrition		
FSN	495	3	Internship		
FSN	499	3	Capstone Project		
IV. Food Science Major Requirements (31 Credits)					
Required [22 Credits]					
SUBJ	<u>CRN</u>	<u>CRD</u>	<u>TITLE</u>		
	<u>CRN</u> 111	<u>CRD</u> 3	TITLE General Physics		
<u>SUBJ</u>					
<u>SUBJ</u> FSN	111	3	General Physics		
<u>SUBJ</u> FSN FSN	111 330	3	General Physics Principles of Food Processing		
SUBJ FSN FSN	111 330 331	3 3 3	General Physics Principles of Food Processing Food Analysis		
SUBJ FSN FSN FSN	111 330 331 353	3 3 3 4	General Physics Principles of Food Processing Food Analysis Food Processing Technology		
SUBJ FSN FSN FSN FSN	111 330 331 353 432	3 3 3 4 3	General Physics Principles of Food Processing Food Analysis Food Processing Technology Quality Control in Food Industry		
SUBJ FSN FSN FSN FSN FSN FSN FSN	111 330 331 353 432 433	3 3 3 4 3 3	General Physics Principles of Food Processing Food Analysis Food Processing Technology Quality Control in Food Industry Principles of Food Process		
SUBJ FSN FSN FSN FSN FSN FSN FSN FSN FSN	111 330 331 353 432 433	3 3 3 4 3 3	General Physics Principles of Food Processing Food Analysis Food Processing Technology Quality Control in Food Industry Principles of Food Process		
SUBJ FSN	111 330 331 353 432 433 455	3 3 4 3 3 3	General Physics Principles of Food Processing Food Analysis Food Processing Technology Quality Control in Food Industry Principles of Food Process Food Product Development Engineering Elementary Physical Chemistry Cultural, Social & Global Nutrition Issues		
SUBJ FSN	111 330 331 353 432 433 455	3 3 3 4 3 3 3	General Physics Principles of Food Processing Food Analysis Food Processing Technology Quality Control in Food Industry Principles of Food Process Food Product Development Engineering Elementary Physical Chemistry		
SUBJ FSN	111 330 331 353 432 433 455	3 3 4 3 3 3 3	General Physics Principles of Food Processing Food Analysis Food Processing Technology Quality Control in Food Industry Principles of Food Process Food Product Development Engineering Elementary Physical Chemistry Cultural, Social & Global Nutrition Issues Application of Information Systems in Food		
SUBJ FSN	111 330 331 353 432 433 455 203 345	3 3 4 3 3 3 3	General Physics Principles of Food Processing Food Analysis Food Processing Technology Quality Control in Food Industry Principles of Food Process Food Product Development Engineering Elementary Physical Chemistry Cultural, Social & Global Nutrition Issues Application of Information Systems in Food Science		
SUBJ FSN	111 330 331 353 432 433 455 203 345 451 454	3 3 4 3 3 3 3 3 3	General Physics Principles of Food Processing Food Analysis Food Processing Technology Quality Control in Food Industry Principles of Food Process Food Product Development Engineering Elementary Physical Chemistry Cultural, Social & Global Nutrition Issues Application of Information Systems in Food Science Enzyme Applications in Food Industry		
SUBJ FSN	111 330 331 353 432 433 455 203 345 451 454	3 3 4 3 3 3 3 3 3	General Physics Principles of Food Processing Food Analysis Food Processing Technology Quality Control in Food Industry Principles of Food Process Food Product Development Engineering Elementary Physical Chemistry Cultural, Social & Global Nutrition Issues Application of Information Systems in Food Science Enzyme Applications in Food Industry		

Students select 2 courses (6 credits) offered in the College or University

Requirements for Graduation: 129 – 133 credits

ELU = English Language Unit. CLS = College of Life Sciences. AAD = Art and Design. CSL= Communication Science and Languages. FSN = Food Science and Nutrition. ISC = Information Science. [A] = Taught in Arabic Language. **If this course is chosen as General Education, another course must be selected from the departmental electives.