

8-Semester Curriculum Plan after the Readiness Program
Department of Food Science and Nutrition
Bachelor of Science in Food Science
(Recommended Sequence)

Semester 1			Cr	Semester 2			Cr
Course 1	CLS 107: College Algebra	3	Course 1	FSN 106: Chemistry for Life Sciences	3		
Course 2	ELU 126: Academic Writing and Research Skills	3	Course 2	GE Elective (Leadership Comp. Domain)	3		
Course 3	ISC 111: Computers in Life Sciences	3	Course 3	ELU 146: Academic Oral Skills	3		
Course 4	FSN 110: Introduction to Human Nutrition and Food Science	3	Course 4	CLS 108: Applied Calculus	3		
Course 5	CLS 105: Chemistry	3	Course 5	CLS 100: Arabic Language	3		
Total Credits:			15	Total Credits:			15
Semester 3			Cr	Semester 4			Cr
Course 1	GE Elective (Sc., Health & Tech. Domain)	3	Course 1	HIS 102: His. Of Arabic and Islam Civil.	3		
Course 2	GE Electives (Language & Communication Domain)	3	Course 2	GE Elective (Culture and Soc. Domain)	3		
Course 3	FSN 206: Organic Chemistry	4	Course 3	FSN 207: Microbiology	4		
Course 4	CLS 104: Biology	3	Course 4	GE Elective (Creative Exp. Domain)	3		
Course 5	FSN 111: General Physics	3	Course 5	FSN220: Nutrition in Lifecycle	3		
Total Credits:			16	Total Credits:			16
Semester 5			Cr	Semester 6			Cr
Course 1	FSN 311: Food Microbiology	4	Course 1	CLS 130: Ethics & Practices	3		
Course 2	GE Elective (Creative Exp. Domain)	3	Course 2	CLS 103: Arabic Writ. & Res. Skills	3		
Course 3	FSN 352: Food Safety and Food Regulations	3	Course 3	FSN Food Science Elective	3		
Course 4	FSN 315: Food Chemistry	4	Course 4	FSN 330: Principle of Food Processing	3		
Course 5	FSN 202: Biochemistry	3	Course 5	CLS 203: Statistics for Life Sciences	3		
			Course 6	FSN 494: Seminar	1		
Total Credits:			17	Total Credits:			16
Semester 7			Cr	Semester 8			Cr
Course 1	FSN 432: Quality Control in Food Industry	3	Course 1	FSN 088: Portfolio Review	0		
Course 2	Free Elective	3	Course 2	FSN 499: Capstone Project	3		
Course 3	FSN 353: Food Processing Technology	4	Course 3	GE Elective (Leadership Comp. Domain)	3		
Course 4	GE Elective (Culture & Soc. Domain)	3	Course 4	FSN 495: Internship	3		
Course 5	FSN 331: Food Analysis	3	Course 5	FSN 455: Food Product Development	3		
			Course 6	FSN Food Science Elective	3		
Total Credits:			16	Total Credits:			15