

# FOOD SCIENCE, BS

## REQUIREMENTS

### UNIVERSITY GENERAL EDUCATION REQUIREMENTS

All undergraduate students at the University of Wisconsin–Madison are required to fulfill a minimum set of common university general education requirements to ensure that every graduate acquires the essential core of an undergraduate education. This core establishes a foundation for living a productive life, being a citizen of the world, appreciating aesthetic values, and engaging in lifelong learning in a continually changing world. Various schools and colleges will have requirements in addition to the requirements listed below. Consult your advisor for assistance, as needed. For additional information, see the university Undergraduate General Education Requirements (<https://guide.wisc.edu/undergraduate/#requirementsforundergraduatestudytext>) section of the Guide.

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|-------------------|--|
| General Education | <ul style="list-style-type: none"> <li>• Breadth–Humanities/Literature/Arts: 6 credits</li> <li>• Breadth–Natural Science: 4 to 6 credits, consisting of one 4- or 5-credit course with a laboratory component; or two courses providing a total of 6 credits</li> <li>• Breadth–Social Studies: 3 credits</li> <li>• Communication Part A &amp; Part B *</li> <li>• Ethnic Studies *</li> <li>• Quantitative Reasoning Part A &amp; Part B *</li> </ul> |
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\* The mortarboard symbol appears before the title of any course that fulfills one of the Communication Part A or Part B, Ethnic Studies, or Quantitative Reasoning Part A or Part B requirements.

### COLLEGE OF AGRICULTURAL AND LIFE SCIENCES REQUIREMENTS

In addition to the University General Education Requirements, all undergraduate students in CALS must satisfy a set of college and major requirements. Courses may not double count within university requirements (General Education and Breadth) or within college requirements (First-Year Seminar, International Studies, Science, and Capstone), but courses counted toward university requirements may also be used to satisfy a college and/or a major requirement; similarly, courses counted toward college requirements may also be used to satisfy a university and/or a major requirement.

### COLLEGE REQUIREMENTS FOR ALL CALS BS DEGREE PROGRAMS

Code	Title	Credits
Quality of Work: Students must maintain a minimum cumulative grade point average of 2.000 to remain in good standing and be eligible for graduation.		
Residency: Students must complete 30 degree credits in residence at UW–Madison after earning 86 credits toward their undergraduate degree.		

First year seminar ( <a href="https://guide.wisc.edu/undergraduate/agricultural-life-sciences/#CALSThirdYearSeminarCourses">https://guide.wisc.edu/undergraduate/agricultural-life-sciences/#CALSThirdYearSeminarCourses</a> )	1						
International studies ( <a href="https://guide.wisc.edu/undergraduate/agricultural-life-sciences/#CALSIInternationalStudiesCourses">https://guide.wisc.edu/undergraduate/agricultural-life-sciences/#CALSIInternationalStudiesCourses</a> )	3						
Physical science fundamentals	4-5						
<table border="0" style="width: 100%;"> <tr> <td style="padding-left: 20px;">CHEM 103</td> <td>General Chemistry I</td> </tr> <tr> <td style="padding-left: 40px;">or CHEM 108</td> <td>Chemistry in Our World</td> </tr> <tr> <td style="padding-left: 40px;">or CHEM 109</td> <td>Advanced General Chemistry</td> </tr> </table>	CHEM 103	General Chemistry I	or CHEM 108	Chemistry in Our World	or CHEM 109	Advanced General Chemistry	
CHEM 103	General Chemistry I						
or CHEM 108	Chemistry in Our World						
or CHEM 109	Advanced General Chemistry						
Biological science	5						
Additional science (biological, physical, or natural)	3						
Science breadth (biological, physical, natural, or social)	3						
CALC Capstone Learning Experience: included in the requirements for each CALS major (see "major requirements") ( <a href="https://guide.wisc.edu/undergraduate/agricultural-life-sciences/#CALSCapstoneRequirement">https://guide.wisc.edu/undergraduate/agricultural-life-sciences/#CALSCapstoneRequirement</a> )							

### MAJOR REQUIREMENTS

NUTR SCI/A A E 350 World Hunger and Malnutrition is recommended to fulfill the CALS international studies requirement.

Code	Title	Credits
<b>Mathematics and Statistics</b>		
This major requires calculus. Prerequisites may need to be taken before enrollment in calculus.		
Complete one of the following:		5
MATH 217	Calculus with Algebra and Trigonometry II	
MATH 221	Calculus and Analytic Geometry I	
Complete one of the following:		3
STAT 301	Introduction to Statistical Methods	
STAT 371	Introductory Applied Statistics for the Life Sciences	
<b>Chemistry</b>		
<i>General Chemistry</i>		
Complete one of the following:		5-9
CHEM 103 & CHEM 104	General Chemistry I and General Chemistry II	
CHEM 109	Advanced General Chemistry	
<i>Organic Chemistry</i>		
CHEM 343	Organic Chemistry I	3
<b>Physics</b>		
Complete one of the following:		4-5
PHYSICS 103	General Physics	
PHYSICS 201	General Physics	
PHYSICS 207	General Physics	
<b>Biology</b>		
<i>Introductory Biology</i>		
BIOLOGY/BOTANY/ ZOOLOGY 151	Introductory Biology	5
<i>Fundamental Biological Sciences</i>		
MICROBIO 101	General Microbiology	3
or MICROBIO 303	Biology of Microorganisms	
MICROBIO 102	General Microbiology Laboratory	2

or MICROBIO 304 Biology of Microorganisms Laboratory		
BIOCHEM 501	Introduction to Biochemistry	3
<b>Nutritional Science</b>		
NUTR SCI/ BIOCHEM 510	Nutritional Biochemistry and Metabolism	3
or NUTR SCI 332 Human Nutritional Needs		
<b>Core</b>		
FOOD SCI 301	Introduction to the Science and Technology of Food	3
AN SCI/FOOD SCI 321	Food Laws and Regulations	1
FOOD SCI/ MICROBIO 324	Food Microbiology Laboratory	2
FOOD SCI/ MICROBIO 325	Food Microbiology	3
FOOD SCI 410	Food Chemistry	3
FOOD SCI 412	Food Analysis	4
FOOD SCI 432	Principles of Food Preservation	3
FOOD SCI 440	Principles of Food Engineering	3
FOOD SCI 514	Integrated Food Functionality	4
FOOD SCI 532	Integrated Food Manufacturing	4
<i>Integrated Food Product Elective</i>		
Complete one of the following (2 credits minimum):		2
FOOD SCI 511	Chemistry and Technology of Dairy Products	
FOOD SCI/ AN SCI 515	Commercial Meat Processing	
FOOD SCI 535	Confectionery Science and Technology	
<b>Capstone</b>		
FOOD SCI 602	Senior Project	2
FOOD SCI 603	Senior Seminar	1
<b>Total Credits</b>		<b>71-76</b>

## UNIVERSITY DEGREE REQUIREMENTS

**Total Degree** To receive a bachelor's degree from UW–Madison, students must earn a minimum of 120 degree credits. The requirements for some programs may exceed 120 degree credits. Students should consult with their college or department advisor for information on specific credit requirements.

**Residency** Degree candidates are required to earn a minimum of 30 credits in residence at UW–Madison. "In residence" means on the UW–Madison campus with an undergraduate degree classification. "In residence" credit also includes UW–Madison courses offered in distance or online formats and credits earned in UW–Madison Study Abroad/Study Away programs.

**Quality of Work** Undergraduate students must maintain the minimum grade point average specified by the school, college, or academic program to remain in good academic standing. Students whose academic performance drops below these minimum thresholds will be placed on academic probation.