

ASSOCIATE IN SCIENCE FOR BACHELOR OF SCIENCE IN FOOD SCIENCE

Completion of the following curriculum will satisfy both the requirements for an Associate in Science at KCTCS as well as UK Core requirements for the University of Kentucky and pre-major requirements for a bachelor of science degree in Food Science.

KCTCS students planning to transfer to the University of Kentucky should work closely with the UK Transfer Advisor each semester to ensure both KCTCS and UK requirements are met.

1st Semester	
ENG 101: Writing I (3)	
CHE 170 + 175: General Chemistry I & Lab (5)	
BIO 150 or 114: Principles of Biology I (3)	
First-Year Experience course (3)	
MAT 150: College Algebra (3)	
Semester Hours	17

2nd Semester	
ENG 102: Writing II (3)	
MAT 170: Brief Calculus with Applications (3)	
CHE 180 + 185: General Chemistry II & Lab (5)	
BIO 152 or 116: Principles of Biology II (3)	
Semester Hours	14

First Summer Option	
Semester Hours	

3rd Semester	
BIO 226 + 209: Principles of Microbiology & Lab (4)	
CHE 270: Organic Chemistry I (3)	
STA 296: Statistical Methods and Motivations (3)	
*Heritage course (3)	
ECO 201: Principles of Microeconomics (3)	
Semester Hours	16

4th Semester	
*Humanities course (3)	
*Social and Behavioral Science course (3)	
Digital Literacy course (3)	
+Elective course (3)	
Oral Communication course (3)	
Semester Hours	15

Total Credit Hours: 62

Notes: *One course must satisfy the Cultural Studies requirement.
+Elective courses should be chosen in consultation with a UK Transfer Advisor and may be used to complete major or minor requirements.

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Second Summer Option	
WRD 203 Business Writing (3)	
Semester Hours	3

5 th Semester	
DHN 212 Introductory Nutrition (3)	
FSC 107 Introduction to Food Science (3)	
FSC 306 Introduction to Food Processing (3)	
Specialty Support (3-4)	
BCH 401G (3) Fundamentals of Biochemistry	
Semester Hours	16-17

6 th Semester	
PHY 211 General Physics (5)	
FSC 434G Food Chemistry (4)	
UK Core (3)	
Specialty Support (3-4)	
Semester Hours	15-16

Third Summer Option	
FSC 395/399 or EXP 396 (3) Experiential Learning	
Semester Hours	3

7 th Semester	
AEN 340 Principles of Food Engineering (4)	
FSC 530 Food Microbiology (5)	
FSC Major Course (3-4)	
FSC 535 Food Analysis (4)	
Semester Hours	15-16

8 th Semester	
FSC 536 Advanced Food Technology (4)	
FSC Major Course (3-4)	
Elective (3)	
Elective (3)	
Semester Hours	13-14

Total Credit Hours: 65-69

Notes:

Student must complete a minimum of 128 semester hours to earn the Bachelor of Science in Food Science.