

Food Science and Industry - Science Option

- 63 hours transferred from Barton Community College, as outlined below, can be applied to the bachelor's degree.
- All K-State courses can be obtained through distance learning.
- K-State Food Science courses are preliminary choices; advising should be completed by a Food Science Distance Advisor.
- Students may apply to K-State's Bachelor's Degree Completion Program once they earn 60 hours at Barton with a 2.0 GPA.
- The Barton Transfer Equivalency Page is located at: www.k-state.edu/admit/dars/states/kansas.html

Associate of Science

<input type="checkbox"/> ENGL 1204 English Composition I	_____	3
<input type="checkbox"/> ENGL 1206 English Composition II	_____	3
<input type="checkbox"/> COMM 1230 Public Speaking	_____	3
<input type="checkbox"/> MATH 1828 College Algebra	_____	3
<input type="checkbox"/> ACCT 1614 Accounting I	_____	3
<input type="checkbox"/> ACCT 1616 Accounting II	_____	3
<input type="checkbox"/> AGRI 1156 Principles of Meat Evaluation	_____	3
<input type="checkbox"/> BSTC 1036 Computer Concepts/App.	_____	3
<input type="checkbox"/> CHEM 1806 College Chemistry I	_____	5
<input type="checkbox"/> CHEM 1808 College Chemistry II	_____	5
<input type="checkbox"/> ECON 1610 Principles of Macroecon.	_____	3
<input type="checkbox"/> LIFE 1402 Principles of Biology	_____	5
<input type="checkbox"/> LIFE 1412 Principles of Microbiology	_____	5
<input type="checkbox"/> MATH 1829 Elements of Statistics	_____	3
<input type="checkbox"/> PHYS 1600 Physics I*	_____	5
<input type="checkbox"/> Humanities Electives	_____	6
<input type="checkbox"/> Physical Education, Health, Perform.	_____	2
<input type="checkbox"/> Social Science Elective	_____	3

Total Credit Hours **66**

* MATH 1830 Trigonometry is the prerequisite class for PHYS 1600



Bachelor of Science in Food Science and Industry, Science Option

<input type="checkbox"/> BIOCH 521 General Biochemistry	_____	3
<input type="checkbox"/> BIOCH 522 General Biochemistry Lab**	_____	2
<input type="checkbox"/> CHM 350 General Organic Chemistry	_____	3
<input type="checkbox"/> CHM 351 General Organic Chem Lab	_____	2
<input type="checkbox"/> FDSCI 302 Intro. to Food Science	_____	3
<input type="checkbox"/> FDSCI 305 Fund. of Food Processing	_____	3
<input type="checkbox"/> FDSCI 307 Applied Micro. Meat/Poultry	_____	3
<input type="checkbox"/> FDSCI 500 Seminar	_____	1
<input type="checkbox"/> FDSCI 501 Food Chemistry	_____	3
<input type="checkbox"/> FDSCI 600 Microbiology of Food	_____	2
<input type="checkbox"/> FDSCI 690 Principles of HACCP	_____	2
<input type="checkbox"/> FDSCI 725 Food Analysis	_____	3
<input type="checkbox"/> GRSC 540 Engin. Appl. Grain/Fd Prod**	_____	3
<input type="checkbox"/> GRSC 541 Eng. Appl. Grain/Fd Prod Lab**	_____	1
<input type="checkbox"/> MATH 220 Analytical Geometry & Calc I	_____	4
<input type="checkbox"/> Communications Course	_____	3
<input type="checkbox"/> STAT 325 Intro to Statistics	_____	3
<input type="checkbox"/> FDSCI Capstone Course*	_____	3-4
<input type="checkbox"/> Nutrition Course (HN 132 or ASI 318)	_____	3
<input type="checkbox"/> 300+ Processing Electives***	_____	5
<input type="checkbox"/> 300+ Professional Electives***	_____	4
<input type="checkbox"/> Electives	_____	3-4

Total Credit Hours **63**

* Student can choose one FDSCI Capstone Course
FDSCI 695, FDSCI 740
** Consult with K-State Advisor to select course from another 4-year distance school
***Consult K-State Advisor for approved FDSCI elective courses



Total Credit Hours Taken: 129
Total Credit Hours Applied to FDSCI Degree: 126

Student name

Last updated

Associate start date _____ Associate completion date _____

Advisor contact:
Name _____
Phone _____
E-mail _____

Bachelor's start date _____ Bachelor's completion date _____

Advisor contact:
Name _____
Phone _____
E-mail _____

Food Science and Industry - Science Option

Your Degree Option

Food Science is a field that brings the science of food to life. Students learn the fundamental properties of food raw materials and their importance in designing and processing safe, wholesome, and attractive food products. This degree completion program is designed primarily for students who have completed the equivalent of the first two years of the Food Science and Industry program outlined by the College of Agriculture. The curriculum balances fundamental principles and practical applications of food science within a flexible program that permits students to tailor their education to personal career goals.



Your Career

Kansas State University's Food Science graduates are needed to manage and supervise sophisticated food manufacturing industries that produce fresh and processed meat and poultry, dairy products, bakery goods, frozen and canned fruits and vegetables, confections, and snack foods. Positions also may be in areas such as food safety and microbiology, quality assurance, processing and operations management, technical service, research and development, sales and public relations.

Get started!

The degree map on the reverse page will show you a listing of classes you need to take from Barton Community College and K-State to complete the Food Science 2+2. This degree map has been reviewed and accepted by both schools as an illustration, which is subject to change. Many other combinations of courses may be possible, so students should contact a K-State representative or their community college advisor before committing to a particular transfer program.

To get started, contact the K-State 2+2 representative by calling 620-786-1188 or e-mail bartondce@k-state.edu.

To learn more about the Food Science and Industry degree:

- Phone: 785-532-5575 or 1-800-622-2KSU
- E-mail: informationdce@k-state.edu
- Website: www.foodsci.k-state.edu/DesktopDefault.aspx?tabid=719

Note: Kansas Board of Regents requirements have been incorporated into this degree plan, including the following rules governing bachelor's degrees:

- a. A bachelor's degree must include at least 124 credit hours;
- b. It must have at least 60 credit hours earned from an institution where the majority of degrees granted are at the bachelor's degree level or higher;
- c. It must include at least 45 credit hours at the junior level (numbered 300) or higher;
- d. It must include at least 45 credit hours of general education in defined areas.

Kansas State University College of Agriculture requires a minimum of 126 credit hours to complete this degree and will accept up to one half of the required credit hours (or 63 credit hours) from a community college.



Disability Support Services

A student with a disability who wishes to request accommodations for a credit course should notify the course instructor or contact the Disability Support Services Office, <http://www.k-state.edu/dss/>, 785-532-6441, or e-mail dss@k-state.edu. Early notification is requested to ensure that accommodations can be provided in a timely manner.

Notice of Nondiscrimination

Kansas State University is committed to nondiscrimination on the basis of race, color, ethnic or national origin, sex, sexual orientation, gender identity, religion, age, ancestry, disability, military status, veteran status, or other nonmerit reasons, in admissions, educational programs, or activities and employment, including employment of disabled veterans and veterans of the Vietnam Era, as required by applicable laws and regulations. Responsibility for coordination of compliance efforts and receipt of inquiries concerning Title VI of the Civil Rights Act of 1964, Title IX of the Education Amendments of 1972, Section 504 of the Rehabilitation Act of 1973, the Age Discrimination Act of 1975, and the Americans With Disabilities Act of 1990 has been delegated to the director of Affirmative Action, Kansas State University, 214 Anderson Hall, Manhattan, KS 66506-0124, 785-532-6220 or TTY: 785-532-4807. July 2009