

MSFS CURRICULUM STRUCTURE

FIRST YEAR/ FIRST SEMESTER

<i>Course No.</i>	<i>Course Title</i>	<i>Units</i>	<i>Prerequisite/s</i>
FST 202	Food Analysis*	3	CHEM 41 or COI
FST 210	Food Biochemistry*	3	CHEM 160 or COI
FST 221	Advanced Food Microbiology*	<u>3</u>	FST 110 or COI
		9	

FIRST YEAR/ SECOND SEMESTER

<i>Course No.</i>	<i>Course Title</i>	<i>Units</i>	<i>Prerequisite/s</i>
FST 235	Thermal Processing*	3	COI
FST 236	Other Major Course	3	
	Minor course 1	<u>3</u>	
		9	

SECOND YEAR/ FIRST SEMESTER

<i>Course No.</i>	<i>Course Title</i>	<i>Units</i>	<i>Prerequisite/s</i>
	Minor Course 2	3	
FST 300	Graduate Thesis	3	12 units of graduate credit
FST 299	Graduate Seminar	<u>1</u>	12 units of graduate credit
		7	

SECOND YEAR/ SECOND SEMESTER

<i>Course No.</i>	<i>Course Title</i>	<i>Units</i>	<i>Prerequisite/s</i>
FST 300	Graduate Thesis	3	
	Minor Course 3	<u>3</u>	
		6	
	Total Number of Units	31	

*Core Course