

cooperative research. This program is approved by the Institute of Food Technologists (IFT). Information on careers in food science and IFT contacts can be obtained at www.ift.org.

Faculty

The faculty members continue to be recognized for quality hands-on education as well as scholarly contributions to their academic disciplines. Each student is assigned to a faculty adviser to maximize the student's educational experience at California State University, Fresno. The faculty are noted for cooperation and activity within each industry to prepare and place graduates in their chosen career.

James Farrar, *Interim Chair*

Gour Choudhury, *Center for Food Science and Nutrition Research Director*

Erin S. Dormedy, *Food Science Program Director*

Erin S. Dormedy, *Graduate Program Coordinator*

Dennis Ferris

Lisa Herzig, *Dietetics and Food Administration Program Director*

Mollie Smith, *Dietetic Internship Director*

Klaus Tenbergen, *Culinology® Program Director*

Bachelor of Science Degree Requirements

Food and Nutritional Sciences Major

Major requirements **42-54**

Options (select one)

Culinology **54**

CULG 50, 55, 152; FSC 1, 41, 100, 112, 120, 125, 151, 178, 193 (3 units), 199; FSM 60, 131, 133, 134, 193 (3 units); NUTR 54

Dietetics and Food

Administration **47**

CULG 50, 152; FSC 1, 112, 199; FSM 60, 131, 133, 134; NUTR 54, 61, 149, 153, 156, 157, 160, 166

Food Science **42**

FSC 1, 41, 100, 112, 115, 120, 125, 141, 142, 144, 178, 199; NUTR 54

Additional requirements **15-27**

Culinology **(15)***

CHEM 1A, 8, 150; BIOL 20; MATH 11

Dietetics and Food Administration.....(22)**

CHEM 3A, 8, 150; BIOL 20; BIOL 65; PSYCH 10; COUN 174; approved statistics course

Food Science **(27)*****

CHEM 1A, 1B, 8, 150; MATH 11, 75; BIOL 20; PHYS 2A; 2 units of approved elective

General Education requirements..... 51

(Includes 12 upper-division units, to be taken no sooner than the term in which 60 units of coursework are completed.)

Total units **120**

* This total indicates that 3 units for CHEM 1A are being used to satisfy the General Education requirement of 51 units.

** This total indicates that 6 units for CHEM 3A and PSYCH 10 are being used to satisfy the General Education requirement of 51 units.

*** This total indicates that 6 units for MATH 75 and PHYS 2A or CHEM 1A are being used to satisfy the General Education requirement of 51 units.

Advising Notes

1. Students should contact the program coordinator to schedule an academic advising appointment each semester. Since many courses are sequential in nature, it is important for new, transfer, or returning students to contact the program coordinator one semester prior to intended enrollment.
2. *CR/NC* grading is not permitted for courses included in the major and additional requirements, except work experience (FSC 193; FSM 193; and NUTR 193).
3. Grade Policy — all courses listed under major and additional requirements require a grade of *C* or better.
4. General Education courses designated as required by the department are prerequisite to many courses in the program of study.
5. The upper-division writing skills requirement can be met by passing the university upper-division writing examination or by passing an approved upper-division writing skills course. One unit of credit (in ENGL 100W) may be earned for passing the examination if requested by the student; by obtaining a letter grade of *C* or higher in an approved course (e.g., PLANT 110W) the student meets the university writing skills requirement.

Food and Nutritional Sciences Minor

The Minor in Food and Nutritional Sciences consists of 21 units, of which 9 must be upper-division. All courses must be selected in consultation with the department chair. The minor program must be certified by the department chair. The certified minor program will be filed with the Office of Evaluations.

Note: The Food and Nutritional Sciences Minor also requires a 2.0 GPA and 6 upper-division units in residence.

Graduate Programs

The Master of Science in Food and Nutritional Sciences is a 30-unit degree program designed to provide the student with professional competence in the technology and science of food and nutrition-related disciplines: food science and nutrition.

Full-time graduate students may earn the degree within two years when working closely with an adviser. To accommodate part-time students, graduate courses are offered in the late afternoon or evenings.

Admission Materials. To be considered for admission to the graduate program, the candidate must submit the following materials: evidence of a baccalaureate degree in food science, nutrition, agricultural chemistry, or a related area from an accredited institution; official transcripts of all college work; official scores from the Graduate Record Examination Aptitude Test (GRE); a university application; three letters of reference from employers or faculty at the university most recently attended; and a statement of 500 words or less indicating reasons for pursuing a master's degree.

Admission Criteria. Candidates for admission will be evaluated using the following criteria: undergraduate coursework; grade point average of 3.0 or better (last 60 semester units); GRE scores (480V/580Q equivalent to the 50th percentile), 500-word or less statement of professional goals; and letters of reference. Admission by the university does not imply acceptance in the Master of Science in Food and Nutritional Sciences program. Applicants whose preparatory education was in a language other than English must earn a minimum TOEFL score of 550 and a minimum score of 4 on the Test of Written English (TWE).