

# BACHELOR OF SCIENCE DEGREE IN FOOD SAFETY

CATALOG YEAR 2020

This checklist is intended as a guide and is not an official document.

Credit Type – EN=Enrollment at UA, IP=In Progress, TR=Transfer Credit, TE=Test Credit

NAME \_\_\_\_\_

SID # \_\_\_\_\_

DATE: \_\_\_\_\_

## GENERAL REQUIREMENTS

### Mathematics Requirement: (3- 5 Units)

Complete **one** of the following:

- MATH 113 – Elements of Calculus 3\_\_\_\_
- MATH 122A/B – Functions of Calculus /First-Semester Calculus 5\_\_\_\_
- MATH 125- Calculus I 3\_\_\_\_

### Composition Requirements: (3-6 Units)

- ENGL 101 – Freshman Composition 3\_\_\_\_
- ENGL 102 – Freshman Composition 3\_\_\_\_
- or
- ENGL 109H – Advanced First Year Composition 3\_\_\_\_

### Second Language Requirements: (0-8 Units)

Complete **one** of the following:

- Pass a language proficiency exam at 2nd semester level \_\_\_\_\_
- Complete courses through 2nd semester proficiency \_\_\_\_\_

### General Education Requirements:

Tier I Individuals and Societies (21-24 Units)

\_\_\_\_\_150 A, B, C or D 3\_\_\_\_

\_\_\_\_\_150 A, B, C or D 3\_\_\_\_

Tier I Tradition and Cultures

\_\_\_\_\_160 A, B, C or D 3\_\_\_\_

\_\_\_\_\_160 A, B, C or D 3\_\_\_\_

Tier II Individuals & Societies 3\_\_\_\_

Tier II Humanities 3\_\_\_\_

Tier II Arts 3\_\_\_\_

Diversity Emphasis Course 3\_\_\_\_

**Note:** Certain Tier I and Tier II courses can also be used to meet this requirement

Tier I and II Natural Sciences Requirement is satisfied by Food Safety major coursework.

### UNIVERSITY REQUIREMENTS:

\_\_\_\_\_ out of 120 units (Need: \_\_\_\_\_)

\_\_\_\_\_ out of 45 upper division units (Need: \_\_\_\_\_)

\_\_\_\_\_ out of 56 4-year institution units (Need: \_\_\_\_\_)

Mid-Career Writing Assessment Complete? \_\_\_\_\_

Cumulative GPA: \_\_\_\_\_

Major GPA: \_\_\_\_\_

For more information, please contact:  
Dari Trujillo, kdtrujil@email.arizona.edu  
(520) 621- 3058

## SUPPORTING COURSEWORK (45-47 Units)

- MCB 181R – Introductory Biology I 3\_\_\_\_
- MCB 181L – Introductory Biology I Lab 1\_\_\_\_
- ECOL 182R – Introductory Biology II 3\_\_\_\_
- ECOL 182L – Introductory Biology II Lab 1\_\_\_\_

Microbiology- Complete **one** of the following sequences:

- MIC 285R – Principles of Microbiology (SP only) 4\_\_\_\_
- MIC 285L – Principles of Microbiology Lab (SP only) 1\_\_\_\_
- OR**
- MIC 205A – General Microbiology 3\_\_\_\_
- MIC 205L – General Microbiology Lab 1\_\_\_\_

- CHEM 151 – General Chemistry I 4\_\_\_\_
- CHEM 152 – General Chemistry II 4\_\_\_\_
- CHEM 241A – Organic Chemistry I 3\_\_\_\_
- CHEM 243A – Organic Chemistry I Lab 1\_\_\_\_
- CHEM 241B – Organic Chemistry II 3\_\_\_\_
- CHEM 243B – Organic Chemistry II Lab 1\_\_\_\_
- BIOC 384 – Foundations in Biochemistry 3\_\_\_\_

Communication- Complete **one** of the following:

- COMM 101 – Introduction to the Study of Communication 3\_\_\_\_
- COMM 119 – Public Speaking 3\_\_\_\_
- ALC 422 – Communicating Knowledge in Agriculture and Life Sciences (F only) 3\_\_\_\_

- PHYS 102 – Introductory Physics I 3\_\_\_\_
- PHYS 181 – Introductory Physics I Lab 1\_\_\_\_
- PHYS 103 – Introductory Physics II 3\_\_\_\_
- PHYS 182 – Introductory Physics II Lab 1\_\_\_\_

Statistics: Complete **one** of the following:

- AREC 239 – Introduction to Statistics and Data Analysis 4\_\_\_\_
- MATH 263 – Introduction to Statistics and Biostatistics 3\_\_\_\_
- PSY 230 – Psychological Measurements and Statistics 3\_\_\_\_
- SBS 200 – Introduction to Statistics for the Social Sciences 3\_\_\_\_

## MAJOR CORE COURSEWORK (33 Units)

- ACBS 355 – Intro. to Food Processing & Food Safety Preventive Controls (F only) 3\_\_\_\_
- ACBS 380R - Food Safety & Microbiology (F only) 3\_\_\_\_
- ACBS 380L - Food Safety & Microbiology Lab (F only) 1\_\_\_\_
- ACBS 377 - Food Toxicology (F only) 3\_\_\_\_
- ACBS 437 - Food Safety Laws & Legal Policies (F only) 3\_\_\_\_
- ACBS 471 - Risk Assessment, Mgmt. & Comm. (SP only) 3\_\_\_\_
- MIC 430 - Food Microbiology and Biotechnology (SP only) 3\_\_\_\_
- MIC 430L – Adv. Food Sci. & Microbiology Lab (SP only) 2\_\_\_\_
- NSC 351R - Fundamentals of Food Science (F/Sum. only) 3\_\_\_\_
- NSC 351L - Food Studies Lab 1\_\_\_\_

ACBS Electives \_\_\_\_\_ out of 8

## FOOD SAFETY ELECTIVE COURSEWORK

\*Up to 3 units of Independent Study (ACBS 399/499), Directed Research (ACBS 492), Internship (ACBS 493), or Preceptorship (ACBS 491) can be counted as elective units. Must be food-safety related.

### Fall Semester

ACBS 320 Prin. of Dairy Product Processing & Safety (3)  
MIC 329A Microbial Diversity (3)  
MIC 419 General Immunology Concepts (4)  
MIC 420 Pathogenic Bacteriology (3)  
MIC 438 Ecology of Infectious Diseases (3)  
MIC 450 Veterinary Microbiology (3)  
MIC 452 Antibiotics: A Microbial Perspective (3)  
ENTO 468 Insect Pest Management (3)  
ENVS 425 Environmental Microbiology (3)  
ENVS 426 Environmental Micro Lab (2)  
PLP 305 Introductory Plant Pathology (3)  
PLP 427R General Mycology (3)

### Spring Semester

ACBS 317 One Health: A Microbial Perspective (3)  
ACBS 420 Meat Animal Composition (3)  
MIC 454 Host Pathogen Interactions (3)  
CPH 309 Introduction to Epidemiology (3)  
CPH 376 Introduction to Biostatistics (3)  
CPH 418 Introduction to Health Risk Assessment (3)  
CPH 479 Infections and Epidemics (3)  
ENTO 446 Insect Pathogens: Biocontrol Agents & Bio. Models (3)  
EPID 479 -Infections & Epidemics  
PLP 428R Microbial Genetics (3)  
PLS 467 Fresh Produce Safety (3) (UA Yuma Only)