



MISSISSIPPI STATE UNIVERSITY™
**COLLEGE OF AGRICULTURE
AND LIFE SCIENCES**

Department of Food Science, Nutrition, and Health Promotion

**Food Science, Nutrition, and Health Promotion (124 Hours)
Food Processing Concentration**

Major Advisor: Professor Wes Schilling

FSTP combines food science and business courses to prepare students for careers in the food industry, government, or private business.

Fall Semester- Freshman

Symbol	Number	Credits	Name	Prerequisites
CH	1213	3	Fundamentals of Chemistry I	ACT Math subscore of 24 or C in MA 1313
CH	1211	1	Investigations of Chemistry I (Lab)	ACT Math subscore of 24 or C in MA 1313
CO	1003	3	Fundamentals of Public Speaking	None
EN	1103	3	English Composition I	ACT English Subscore of 17 or EN 0103
MA	1313	3	College Algebra	ACT math subscore of 19 or a grade of C or better in MA 0103
		3	Elective: Humanities	
		Total:16		

Spring Semester- Freshman

Symbol	Number	Credits	Name	Prerequisites
CH	1223	3	Fundamentals of Chemistry II	CH 1213 and CH 1211
CH	1221	1	Investigations of Chemistry II	CH 1213 and CH 1211
BIO	1134	4	Biology I	None
EN	1113	3	English Composition II	EN 1103
AEC	2713	3	Intro. To Ag. Economics (Soc. Sci. Elective)	
FNH	2112	2	Food Products Evaluation	None
		Total:16		

Fall Semester- Sophomore

Symbol	Number	Credits	Name	Prerequisites
PH	1113	3	General Physics	MA 1313 and MA 1323 or registration in MA 1723
FNH	2293	3	Individual/Family Nutrition	
FNH	2011	1	Career Planning and Success Skills in FSNHP	None
ST	2113	3	Introduction to Statistics	MA 1313
		3	Elective: Social/Behavioral Sciences	
		3	Elective: Humanities	
		Total:16		

Spring Semester- Sophomore

Symbol	Number	Credits	Name	Prerequisites
FNH	3111	1	FSNHP Seminar	None
AIS	3203	3	Professional Writing in Ag., Natural Resources, and Human Sciences	
MGT	3513	3	Introduction to Human Resources	
CH	2503	3	Elementary Organic Chemistry	CH 1223
CH	2501	1	Elementary Organic Chemistry Lab	CH 1221
		3	Business Elective	
		2-3	Free elective	
		Total:16-17		

Summer- Internship

Fall Semester- Junior

Symbol	Number	Credits	Name	Prerequisites
MKT	3013	3	Principles of Marketing	Junior Standing
FNH	4114	4	Analysis of Food Products	
FNH	4333	3	Food Law	
FNH		3-4	Processing Elective	
		3	Business Elective	
		Total:16-17		

Spring Semester- Junior

Symbol	Number	Credits	Name	Prerequisites
FNH	4164	4	Quality Assurance of food Products	
AIS	4203	3	Applications of Computer Technology	
FNH		3-4	Processing Elective	
BIO	3304	4	General Microbiology	
		Total:14		

Summer- Internship (6 credits required: either 2 summers or 1 semester)

Fall Semester- Senior

Symbol	Number	Credits	Name	Prerequisites
FNH	4593	3	New Food Product Development	
FNH	4573 or 4583	3	Food Engineering or Food Preservation	
FNH		3	Elective	
FNH		3	Elective	
		3	Fine Arts Elective	
		Total:15		

Spring Semester- Senior

Symbol	Number	Credits	Name	Prerequisites
FNH	4243	3	Composition and Chemical Reaction of Foods	
FNH	4241	1	Applied Food Chemistry	
FNH	4414	4	Microbiology of Foods	
FNH		3	Elective	
		3	Business Elective	
		Total:14		

A minor in AgEcon, Marketing, Finance, Management or Business Administration will satisfy the requirement for 12 credits of business electives. In lieu of a minor, students should select 12 credit hours from the following: [ACC 2013](#) Principles of Financial Accounting, [MKT 3013](#) Principles of Marketing, [AEC 3133](#) Introductory Agribusiness Management, [AEC 3213](#) International Trade in Agriculture, [AEC 3413](#) Introduction to Food Marketing, [AEC 4113](#) Agribusiness Firm Management, [AEC 4123](#) Financial and Commodity Futures Marketing, [AEC 4133](#) Analysis of Food Markets and Prices, [AEC 4343](#) Advanced Farm Management; all classes listed under the minors for Marketing, Finance, Business Administration, and Management are also acceptable business electives.

Food Processing Electives:

FNH	4314	Meats Processing	3
FNH	4513	Poultry Processing	3
FNH	4123	Fermented Foods Processing	3
FNH	4143	Dairy Foods Processing	3
FNH	4583	Food Preservation Tech.	3

FNH Electives

FNH	4314	Meats Processing	3
FNH	4513	Poultry Processing	3
FNH	4123	Fermented Foods Processing	3
FNH	4143	Dairy Foods Processing	3
FNH	4583	Food Preservation Tech.	3
FNH	4573	Food Engineering	3
FNH	4393	Prevention and Control, of Disease	3