



Required Coursework for Admission

Course Name	Hrs.	TCCNS	TAMU
CHEMISTRY I	4	CHEM 1411 (1311/1111)	CHEM 119
CHEMISTRY II	4	CHEM 1412 (1312/1112)	CHEM 120

- CHEMISTRY I, and II must be completed with grades of C or better for admission consideration.
- All courses listed should be completed with a grade of C or better.
- Having completed the minimum requirements above does not guarantee transfer admission.
- Strongly recommend advising appointment with Department of Nutrition and Food Science prior to applying for transfer.
- An essay is used in the transfer review process when considering applicants for approval

Recommended Coursework for Admission

Course Name	Hrs.	TCCNS	TAMU
MATH	3	MATH 1324	MATH 140
MATH	3	MATH 1325	MATH 142
BIOLOGY I	4	BIOL 1406	BIOL 111
BIOL II	4	BIOL 1407	BIOL 112

- MATH I, II, BIOL I and PHYS I are not required courses for admission consideration. Completing these courses are recommended for competitive applicants.

The recommendations below represent what a typical TAMU student's schedule looks like during the first four semesters. If working to complete an associate degree before transferring, please align your degree plan to satisfy TAMU FSTC degree requirements.

You may not have to complete the coursework in the sequence below, as certain courses may not be offered at your institution, but this major requires or recommends specific coursework to be completed.

First Year

FALL SEMESTER

TCCNS	TAMU	Course Name	Hrs.
BIOL 1406 (1306/1106)	BIOL 111	Biology I	4
CHEM 1411 (1311/1111)	CHEM 119	Chemistry I	4
MATH 1324	MATH 140	Business Math I	3
ENGL 1301	ENGL 103	Composition and Rhetoric	3
Total			13

SPRING SEMESTER

TCCNS	TAMU	Course Name	Hrs.
ANTH 2351	ANTH 210	Social and Cultural Anthropology	3
CHEM 1412 (1312/1112)	CHEM 120	Chemistry II	4
MATH 1325	MATH 142	Business Math II	3
HIST 1301	HIST 105	American History	3
Total			13

- ENGL 1301 OR 1302 (ENGL 103 or 104) will satisfy the Core Curriculum requirements for this degree plan.
- Community colleges may have prerequisites for CHEMISTRY, MATH and PHYSICS which may prohibit taking CHEM 1411, MATH 1324, 1325; PHYS 1401 immediately.

Second Year

FALL SEMESTER

TCCNS	TAMU	Course Name	Hrs.
ENGL 2311	ENGL 210	Technical Writing	3
ACCT 2301	ACCT 229	Principles of Accounting I	3
PHYS 1401	PHYS 201	College Physics	4
GOVT 2305	POLS 206	American National Government	3
Total			13

SPRING SEMESTER

TCCNS	TAMU	Course Name	Hrs.
CHEM 2423	CHEM 227/237	Organic Chemistry I	4
ARTS 1304	ARTS 150	Art History II	3
AGRI 2317 ECON 2301 ECON 2302	AGEC 105 ECON 202 ECON 203	Agricultural Economics, or Principles or Economics 1 or 2	3
GOVT 2306	POLS 207	State & Local Government	3
Total			13



- GEOG 1303 **or** ARTS 1303 can satisfy the 3 hours of International and Cultural Diversity requirement at Texas A&M University *as well as* the Language, Philosophy, and Culture **or** the Creative Arts Core Curriculum requirements respectively. NOTE: TAMU requires a 3 hour course in Cultural Discourse that must be completed at TAMU (see <https://core.tamu.edu> for more information).

Coursework Timeline

- Competitive applicants will have the Required coursework completed by the application deadline.
- Applicants to the summer/fall term **may be** asked to submit spring final grades, this is not a guarantee.
- Summer coursework **will not** be considered for summer/fall applicants.
- Fall coursework **will not** be considered for spring applicants.
- Applicants to the spring term should have the Required coursework completed by the end of Summer II semester before applying.

Additional Transfer Requirements

- The Department of Nutrition and Food Science is looking for students who are interested in pursuing our degree as a focus. Students should indicate our department as the primary major they are interested in if they wish to be admitted. The essay and supporting materials should reflect that the student is interested in pursuing our degree.
- Meeting minimum requirements does not guarantee admission. The entire record is reviewed for consistency in coursework and grades.

Additional Information

- Applicants should be serious about earning a degree in Food Science & Technology.
- Transfer applicants are instructed NOT to accept transfer admission to any major with the expectation of later applying for an on-campus change of major.
- Contacting an academic advisor in this department is strongly recommended prior to application.

Career & Educational Opportunities

This major is concerned with all technical aspects of foods, beginning with harvesting or slaughtering, and ending with its cooking and consumption, an ideology commonly referred to as "from field to fork." It prepares you to develop new food products, design innovative processing technologies, improve the nutritional value of foods, and enhance the safety of our food supply. Food Science and Technology majors apply the principles learned in the basic sciences such as food chemistry, biochemistry, genetics, microbiology, food engineering and nutrition to provide consumers with safe, wholesome and attractive food products that contribute to their health and well-being. The undergraduate curriculum is approved by the Institute of Food Technologists (IFT) and offers two tracks, a **Food Science Option** and an **Industry Option**.

The **Food Science Option** provides a strong knowledge base and fundamental understanding of chemistry, biology, engineering, physics, statistics, genetics, biochemistry, microbiology and nutrition that is applied toward the preservation, processing, packaging and distribution on foods that are wholesome, affordable and safe. The goal of the curriculum is to prepare Food Scientists for career opportunities in the food and allied industries or for further studies in graduate or professional schools.

The **Industry Option** integrates knowledge from the basic disciplines of chemistry, microbiology, physics and biology and applies scientific principles from food engineering, food processing operations, sensory evaluation, food safety, HACCP, quality assurance and management to produce foods that are wholesome, affordable and safe. The goal of the curriculum is to prepare Food Technologists for careers in the food and related industries. These careers may involve food processing, manufacturing, technical service, food product development, operations management, regulatory oversight and other technology-based opportunities. For more information please visit careercenter.tamu.edu.

Transfer Course Sheet Notes

1. Admission preference is given to applicants with the highest GPA and the most appropriate courses completed.
2. Transfer applicants are encouraged to complete University Core Curriculum coursework found in the Undergraduate Catalog unless specified above.
3. This Transfer Course Sheet was supported in a partnership between the Office of Admissions and the College of Agriculture & Life Sciences at Texas A&M University with the Undergraduate Catalog having the most extant and definitive information.