FOOD SCIENCE (B.S.)

“[DelVal] is a family. There is a great connection with the students and the professors. Anything is possible as long as you want to put in the effort.” — Eddie Fronckwicz ’16

ABOUT THE PROGRAM

The Department of Food Science, Nutrition and Management offers two very similar majors in food science and food technology. Both majors prepare students for careers as scientists working in food manufacturing in the food industry or with local, state or federal government agencies, such as the Food and Drug Administration. Food science is ideal for those students who like to be challenged academically and who are considering graduate school. This major follows the Institute of Food Technologists undergraduate curriculum guidelines. While the food technology major does not exclude the possibility of attending graduate school, this major allows for more flexibility for students wanting to take minors and/or more electives outside of their major.

CAREER OPPORTUNITIES

With 100 percent of our students having real-world, hands-on experience, graduates with a degree in food science are able to work in:

• Quality assurance
• Research and development
• Production management
• Food marketing and sales
• Food packaging
• Food policy and regulations
• Food service management

FACILITIES

• Farm retail market with commercial kitchen and ice cream processing
• Dedicated food science classroom with food preparation area
• Food science teaching and research lab
• New Life Sciences Building with seven classrooms and four multipurpose labs

THE EXPERIENCE360 PROGRAM

The Experience360 Program (E360) is central to a DelVal education and embraces a full range of activities and opportunities that give our students well-rounded experiences that can’t be found anywhere else. This approach prepares our students for a life of meaningful work, service and career growth. Integrating knowledge and experience, they’ll be prepared to put their skills into action as globally responsible citizens. One hundred percent of our students will gain real-world competencies through internships, career exploration, student research, study abroad, leadership development, community service or civic engagement.

ABOUT DELVAL

Delaware Valley University, an independent, comprehensive university of more than 1,000 acres in Bucks and Montgomery counties, features individualized attention and emphasizes experiential and interdisciplinary learning. Located in Doylestown, Pennsylvania, DelVal offers more than 25 undergraduate majors, six master’s programs, a doctoral program, and a variety of adult education courses.
## Food Science Curriculum

This is a recommended course sequence. It is not a complete course listing and is subject to change.

### Freshman Year

**First Semester**
- BY 1116 - Biological Science I 3 credits
- BY 1116L - Biological Science I Lab
- CH 1103 - General Chemistry I 3 credits
- CH 1103L - General Chemistry I Lab 1 credit
- CH 1103S - General Chemistry I Supplemental Instruction
- EN 1101 - English I 3 credits
- FS 1203 - Introduction to Food Science and Technology 3 credits
- FS 1203L - Introduction to Food Science and Technology Lab
- FY 9900 - DelVal Experience I 1 credit

Total: 14 Credits

**Second Semester**
- CH 1203 - General Chemistry II 3 credits
- CH 1203L - General Chemistry II Lab 1 credit
- CH 1203S - General Chemistry II Supplemental Instruction
- EN 1201 - English II 3 credits
- FS 1130 - Food Culture and Cuisine 3 credits
- FS 1130L - Food Culture and Cuisine Lab
- BY 1217 - Biological Science II 3 credits
- BY 1217L - Biological Science II Lab
- FY 9901 - DelVal Experience II 1 credit

Total: 14 Credits

### Sophomore Year

**First Semester**
- CH 2003 - Principles of Organic Chemistry 3 credits
- CH 2003L - Principles of Organic Chemistry Lab 1 credit
- CH 2003S - Principles of Organic Chemistry Supplemental Instruction
- EN 1201 - English II 3 credits
- FS 1130 - Food Culture and Cuisine 3 credits
- FS 1130L - Food Culture and Cuisine Lab
- BY 1217 - Biological Science II 3 credits
- BY 1217L - Biological Science II Lab
- FY 9901 - DelVal Experience II 1 credit

Total: 14 Credits

**Second Semester**
- CH 2003 - Principles of Organic Chemistry 3 credits
- CH 2003L - Principles of Organic Chemistry Lab 1 credit
- CH 2003S - Principles of Organic Chemistry Supplemental Instruction
- EN 2212 - Sanitation Management 3 credits
- FS 2212L - Sanitation Management Lab
- IT 1101 - Information Technology Concepts 1.5 credits
- IT 1012 - Computer Applications 1.5 credits
- MP 1204 - Calculus I 4 credits
- MP 1204S - Calculus I Supplemental Instruction
- EN 2028 - Introduction to Literature 3 credits

Total: 17 Credits

### Junior Year

**First Semester**
- BY 3002 - General Microbiology 4 credits
- BY 3002L - General Microbiology Lab
- MP 2119 - Physics I 4 credits
- MP 2119L - Physics I Lab
- FS 2116 - Physical Science and Food 3 credits
- FS 2116L - Physical Science and Food Lab
- MP 3231 - Statistics for Science 3 credits
- Total: 14 Credits

**Second Semester**
- FS 3218 - Food Microbiology 4 credits
- FS 3218L - Food Microbiology Lab
- FS 3211 - Food Chemistry 4 credits
- FS 3211L - Food Chemistry Lab
- FS 3122 - Food Engineering I 3 credits
- FS 3122L - Food Engineering I Lab
- LA 1060 - Introduction to Arts 3 credits
- Elective 4 credits
- Total: 18 Credits

### Senior Year

**First Semester**
- BA 2028 - Macroeconomics 3 credits
- LA 4037 - Non-Western Societies 3 credits
- FS 4149 - Quality Assurance and Regulation 3 credits
- FS 4149L - Quality Assurance and Regulation Lab
- FS 4126 - Food Analysis 3 credits
- FS 4126L - Food Analysis Lab
- Humanities elective 3 credits
- Total: 15 Credits

**Second Semester**
- FS 4223 - Food Science Senior Seminar 1 credit
- FS 4224 - Food Product Development 3 credits
- FS 4224L - Food Product Development Lab
- FS 4112 - Food Processing and Preservation 3 credits
- Social science elective 3 credits
- Elective 5 credits
- Total: 15 Credits

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