ABOUT THE PROGRAM

This major prepares students for a career in the food industry with an emphasis on the effects of food on health. Students follow a course of study that emphasizes nutrition while taking many food science and technology courses. This is an ideal course of study for students interested in the effect of food and health or athletic performance and yet want a career working in food manufacturing.

CAREER OPPORTUNITIES

With 100 percent of our students having real-world, hands-on experience, graduates with a degree in food technology 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.

“I have gained a level of confidence in myself that I have never felt before. This sense of achievement is very rewarding and has pushed me to be better not only as a student, but in all other areas of life as well.”
— Ryan O’Connor ’15

delval.edu/food-science
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 1 credit
- CH 1103 - General Chemistry I 3 credits
- CH 1103L - General Chemistry I Lab 1 credit
- CH 1103S - General Chemistry I Supplemental Instruction 3 credits
- 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 1 credit
- FY 9900 - DelVal Experience I 1 credit

**Second Semester**
- CH 1203 - General Chemistry II 3 credits
- CH 1203L - General Chemistry II Laboratory 1 credit
- CH 1203S - General Chemistry II Supplemental Instruction 3 credits
- EN 1201 - English II 3 credits
- FS 1130 - Food Culture and Cuisine 3 credits
- FS 1130L - Food Culture and Cuisine Lab 1 credit
- BY 1217 - Biological Science II 3 credits
- BY 1217L - Biological Science II Lab 1 credit
- 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
- FS 2212 - Sanitation Management 3 credits
- FS 2212L - Sanitation Management Lab 1 credit
- IT 1011 - Information Technology Concepts 1.5 credits
- IT 1012 - Computer Applications 1.5 credits
- MP 1102 - College Algebra 3 credits
- EN 2028 - Introduction to Literature 3 credits

**Second Semester**
- CH 2203 - Biochemistry 3 credits
- CH 2203L - Biochemistry Lab 1 credit
- FS 3120 - Introduction to Nutrition 3 credits
- MP 1203 - Elementary Functions 3 credits
- BY 2223 - Comparative Anatomy 4 credits
- BY 2223L - Comparative Anatomy Lab 1 credit
- LA 2005 - Speech 3 credits

**Total:** 17 Credits

**Junior Year**

*First Semester*
- BY 3002 - General Microbiology 4 credits
- BY 3002L - General Microbiology Lab 1 credit
- FS 3110 - Macronutrients, Vitamins and Minerals 3 credits
- BA 2028 - Macroeconomics 3 credits
- Electives 4 credits
- PE replacement 1 credit

**Total:** 15 Credits

*Second Semester*
- FS 3218 - Food Microbiology 4 credits
- FS 3218L - Food Microbiology Lab 1 credit
- FS 3211 - Food Chemistry 4 credits
- FS 3211L - Food Chemistry Lab 1 credit
- LA 1060 - Introduction to Fine Arts 3 credits
- Humanities Area Elective 3 credits
- Elective 3 credits

**Total:** 17 Credits

**Senior Year**

*First Semester*
- BY 4132 - Human Physiology 4 credits
- BY 4132L - Human Physiology Lab 1 credit
- LA 4037 - Non-Western Societies 3 credits
- FS 4149 - Quality Assurance and Regulation 3 credits
- FS 4149L - Quality Assurance and Regulation Lab 1 credit
- FS 4126 - Food Analysis 3 credits
- FS 4126L - Food Analysis Lab 1 credit
- Humanities Area Elective 3 credits

**Total:** 16 Credits

*Second Semester*
- FS 4223 - Seminar (Food Science) 1 credit
- FS 4200 - Medical Nutrition 3 credits
- FS 4112 - Food Processing and Preservation 3 credits
- Social Science Elective 3 credits
- PE Replacement 1 credit
- Elective 4 credits

**Total:** 15 Credits