



DELAWARE VALLEY
UNIVERSITY

FOOD SCIENCE (B.S.)

"I chose DelVal because of the small campus feel—I really enjoy that because you have a personal connection with your professors and get a lot of hands-on experience. And the job placement rate is amazing after graduation." — Margaret Gadomski '19

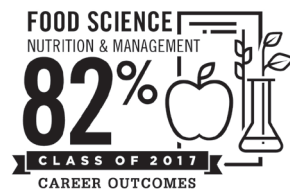
ABOUT THE PROGRAM

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 will give you well-rounded experiences that can't be found anywhere else. This approach will prepare you for a life of meaningful work, service and career growth. Integrating knowledge and experience, you'll be prepared to put your 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.

DELAWARE VALLEY UNIVERSITY

Office of Admission

700 E. Butler Ave. Doylestown, PA 18901

1.800.2.DELVAL (800.233.5825) | delval.edu

delval.edu/food-science

FOOD SCIENCE

FOOD SCIENCE

CURRICULUM

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 - College Writing 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

BY 1217 - Biological Science II 3 credits
BY 1217L - Biological Science II Lab
CH 1203 - General Chemistry II 3 credits
CH 1203L - General Chemistry II Lab 1 credit
CH 1203S - General Chemistry II Supplemental Instruction
EN 1201 - College Writing II 3 credits
FS 1130 - Food Culture and Cuisine 3 credits
FS 1130L - Food Culture and Cuisine 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
FS 2212 - Sanitation Management 2 credits
IT 1011 - 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: 16 Credits

Second Semester

CH 2203 - Biochemistry 3 credits
CH 2203L - Biochemistry Lab 1 credit
FS 3120 - Introduction to Nutrition 3 credits
LA 2005 - Speech 3 credits
MP 2121 - Calculus II 4 credits
Humanities elective 3 credits

Total: 17 Credits

Junior Year

First Semester

BY 3002 - General Microbiology 4 credits
BY 3002L - General Microbiology Lab
FS 2116 - Physical Science and Food 3 credits
FS 2116L - Physical Science and Food Lab
MP 2119 - Physics I 4 credits
MP 2119L - Physics I Lab
MP 3231 - Statistics for Science 3 credits

Total: 14 Credits

Second Semester

FS 3122 - Food Engineering I 3 credits
FS 3122L - Food Engineering I Lab
FS 3211 - Food Chemistry 4 credits
FS 3211L - Food Chemistry Lab
FS 3218 - Food Microbiology 4 credits
FS 3218L - Food Microbiology Lab
LA 1060 - Introduction to Arts 3 credits
Elective 4 credits

Total: 18 Credits

Senior Year

First Semester

BA 2028 - Macroeconomics 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
LA 4037 - Non-Western Societies 3 credits
Humanities elective 3 credits

Total: 15 Credits

Second Semester

FS 4112 - Principles of Food Processing & Preservation 3 credits
FS 4223 - Food Science Senior Seminar 1 credit
FS 4224 - Food Product Development 3 credits
FS 4224L - Food Product Development Lab
Social science elective 3 credits
Elective 6 credits

Total: 16 Credits

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