



DELAWARE VALLEY  
UNIVERSITY

# FOOD TECHNOLOGY (B.S.) WITH NUTRITION SCIENCE SPECIALIZATION

## 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 on 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

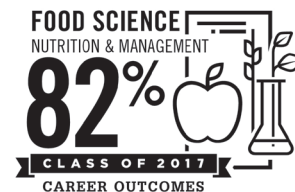
*"I chose DelVal because of the hands on learning and small class sizes. The professors are always there to support and help you in any way possible. DelVal gave me the confidence and strength to believe that anything is possible if you put your mind to it." — Michelle Handal '19*

## 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

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[delval.edu/food-science](http://delval.edu/food-science)

# FOOD TECHNOLOGY WITH NUTRITION SCIENCE SPECIALIZATION

## CURRICULUM

### Freshman Year

#### First Semester

BY 1113 - Biology I 4 credits  
BY 1116L - Biology 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: 15 Credits**

#### Second Semester

CH 1203 - General Chemistry II 3 credits  
CH 1203L - General Chemistry II Laboratory 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 1214 - Biology II 4 credits  
BY 1217L - Biology 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  
FS 2212 - Sanitation Management 2 credits  
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

**Total: 14 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  
LA 2005 - Speech 3 credits

**Total: 17 Credits**

### Junior Year

#### First Semester

BY 3002 - General Microbiology 4 credits  
BY 3002L - General Microbiology Lab  
FS 3110 - Macronutrients, Vitamins and Minerals 3 credits  
BA 2028 - Macroeconomics 3 credits  
Electives 5 credits

**Total: 15 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  
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  
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 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  
Elective 6 credits

**Total: 16 Credits**

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