

# FOOD SCIENCE, ASSOCIATE IN SCIENCE DEGREE

**Banner Code:** 1\_AS\_CULN

**Control Number:** 04013

**Financial Aid Eligible**

Orange Coast College's Food Science program is designed for students who are interested in working in the field of food research and development, product development, recipe development, product duplication, quality assurance, sensory, or flavor chemistry. The Food Science degree requires an Associate in Science; see Catalog for additional course requirements. This Food Science degree is articulated with the Food Science and Technology program, Department of Nutrition and Food Science at Cal Poly Pomona. Students should certify their General Education coursework before transfer.

## Program Outcomes

1. Be competent entry-level Food Science graduates, meeting the employment needs of the community.
2. Be prepared to transfer to selected colleges in Food Science.

Review Graduation Requirements (<https://catalog.cccd.edu/orange-coast/graduation-requirements/associate-degree/>) and General Education (<https://catalog.cccd.edu/orange-coast/general-education-patterns/>).

Course	Title	Units
<b>Required Courses</b>		
BIOL A180	Introduction to Biology for Majors 1: Cell and Molecular Biology	4
BIOL A210	General Microbiology	5
CHEM A180	General Chemistry A	5
CHEM A185	General Chemistry B	5
CHEM A220	Organic Chemistry A	3
CHEM A220L	Organic Chemistry A Lab	2
ENGL A100	Freshman Composition	3
ENGL A101	Critical Reasoning: Fiction	4
FN A195	Food Science	4
FN A286	Directed Practice Food Science	2
MATH A160	Introduction to Statistics	4
<b>Total Units</b>		<b>41</b>

Requirement	Units
Program Major Units	41
Degree-applicable Electives to meet 60-unit requirement	Varies
AS General Education Option 1, 2, or 3	Varies
<b>Total Minimum Degree Units</b>	<b>60</b>

Course	Title	Units
<b>Year 1</b>		
<b>Semester 1</b>		
CHEM A130	Preparation for General Chemistry	4
ENGL A100	Freshman Composition	3
FN A195	Food Science	4

Course	Title	Units
OCC AS GE AREA C1 - CHOOSE ONE		3
<b>Units</b>		<b>14</b>
<b>Semester 2</b>		
CHEM A180	General Chemistry A	5
BIOL A180	Introduction to Biology for Majors 1: Cell and Molecular Biology	4
MATH A160	Introduction to Statistics	4
<b>Units</b>		<b>13</b>
<b>Summer</b>		
BIOL A210	General Microbiology	5
<b>Units</b>		<b>5</b>
<b>Year 2</b>		
<b>Semester 1</b>		
CHEM A185	General Chemistry B	5
ENGL A101	Critical Reasoning: Fiction	4
OCC AS GE AREA C2 - CHOOSE ONE		3
<b>Units</b>		<b>12</b>
<b>Semester 2</b>		
CHEM A220	Organic Chemistry A	3
CHEM A220L	Organic Chemistry A Lab	2
FN A286	Directed Practice Food Science	2
OCC AS GE AREA D - CHOOSE ONE		3
ELECTIVE (DEGREE APPLICABLE) <sup>1</sup>		6
<b>Units</b>		<b>16</b>
<b>Total Units</b>		<b>60</b>

<sup>1</sup> VARIES TO REACH MINIMUM 60 DEGREE APPLICABLE UNITS