Restricted Electives 18 units required (must be taken for letter grade) 192, 198, 199 are P/NP grading

	Food Science & Technology (FST)	**Prerequisites**	**Units**		**Offer**
3	Introduction To Brewing and Beer		3		F, W, S
55	Food in American Culture		4		S, SS II
102A	Malting and Brewing Science	BIS 102 and 103	4		F
102B	Practical Malting and Brewing	FST 102A; CHE 2A, 2B and 2C	4		W
107	Food Sensory Science (127 for depth)	PLS 120, or FST 117	4		F
109	Principles of Quality Assurance in Food Processing	STA 13 or STA 100	3		S
115	Fermented Foods	BIS 103; MIC 102 or consent of instructor	4		S
119	Che. & Tech. Of Milk and Dairy Products	BIS 2A, BIS 102	4		S (odd yr)
123	Introduction to Enzymology	BIS 102 and 103	3		S
123L	Enzymology Laboratory	BIS 102, 103 and FST 123 (concurrently)	2		S
128	Food Toxicology	BIS 102, BIS 103	3		S
159	New Food Product Ideas	UD standing with FST background	3		F
160	Food Product Development	FST 50; FST 103; FST 104; FST 110	4		S
192	Internship for Advanced UG	consent of instructor	1-3		All
198	Directed Group Study		1-4		All
199	Special Study for Advanced UG		1-3		All
213	Flavor Chemistry of Foods and Bevs.	CHE 8A, 8B, VEN 123/L, or FST 103 or consent of instructor	3		S
219	Cheeses of the World	FST 119 and BIS 103, CHEM 107B, 128B or consent of instructor	4		S (ev. Yr.)
	Agricultural and Resource Economics (ARE)				
18	Business Law	Sophmore Standing/45+ units	4		F, W
100A	Interm Microecon: Theory of Prod. And Consumption	ECN 1A, 1B; MAT 16A, 16B, &16C or MAT 17A & 17B, or MAT 21A &	4		All
100B	Interm Microecon:Imperfect Competition, Markets and Welfare Econ	ARE 100A	4		All
112	Fundamentals of Business Organization	UD Standing or consent of instructor	4		All
136	Managerial Marketing	ARE 100A; STA 103	4		W,S
146	Government Regulation of Business	ARE 100B	3		F
155	Quantitive Analysis for Business Decisions	ARE 100A; STA 103	4		All
157	Analysis for Production Management	ARE 155	4		F,W
	American Studies (AMS)				
55	Food in American Culture		4		W
	Applied Biological Systems Technology (ABT)				
110L	Experiments in Food Engineering	FST 110B? (FST 110L?)	2		W
	Biological Sciences (BIS)				
101	Genes and Gene Expression	Bis 2A, 2B; CHE 8A or 118A or 128A; STA 100 or 13 or 102 or 130A	4		All/Sum

101D	Genes and Gene Expression Disc.	BIS 101 (conc)	1		All
104	Regulation of Cell Function	BIS 101; 102 or 105	3		All

Biotechnology (BIT)

171	Professionalism and Ethics in Genomics and Biotechnology	Upper Division Standing in a Natural Science Major	3		All

Cell Biology and Human Anatomy (CHA)

101	Human Gross Anatomy	BIS 2A; concurrent enrollment in Exercise Biology 106L or course 101L strongly recommended	4		W

Chemistry (CHE)

107A	Physical Chemistry for Life Sciences	CHE 2C, MAT 16C or 21C, 1 yr. College PHY	3		S, SS
107B	Physical Chemistry for Life Sciences	CHE 107A	3		W, SS
108	Physical Chemistry of Macromolecules	CHE 118C or 128C	3		S
124A	Inorganic Chemistry: Fundamentals	CHE 2C or 2CH	3		F, W, S
124B	Inorganic Chemistry Main Group Block	CHE 124A	3		W
124C	Inorganic Chem; d & f Block Elements	CHE 124A	3		S
129B	Organic Chemistry Lab	CHE 128B (con)	2		WS
129C	Organic Chemistry Lab	CHE 128C (con) and 129B	2		FS
131	Modern Methods of Org Synthesis	CHE 118C or 128C	3		W
150	Chemistry of Natural Products	128C	3		F

Communication (CMN)

3	Interpersonal Communication		4		F,W,S
120	Interpersonal Communication	CMN 1 or 3 (or equivalent)	4		All
122	Nonverbal Communication		4		All
136	Organizational Communication		4		F,W
140	The Media Industry		4		All

Consumer Sciences (CNS)

100	Consumer Behavior		3		SS

Engineering, Chemistry, and Materials (ECM)

1	Design of Coffee		3		F, W, S
5	Analysis in Biochemical, Chemical and Materials Engineering	MAT 21A and 21B (concurrently)	3		W

Economics (ECN)

1A	Principles of Microeconomics		4		All
1B	Principles of Macroeconomics		4		All

Management (MGT)

11A	Elementary Accounting		4		FW
11B	Elementary Accounting	MGT 11A	4		S

Microbiology (MIC)

105	Microbial Diversity	MIC 102 or 104, Biological Sciences 101; BIS 103 or 105 (recommended)	3		W

120	Microbial Ecology	MIC 105, BIS 102 or 105	3		S
140	Bacterial Physiology	BIS 101,102,103 or BIS 101,105	3		Not offered e
150	Bacterial Genetics	BIS 102; Biological Science 101	3		Not offered e
155L	Bacterial Physiology Lab	MIC 140 or 150, 102L	4		Not offered e
162	General Virology	BIS 101; 102 or 105 (recommended)	4		W
170	Yeast Molecular Genetics	BIS 101;102 or 105 (recommended)	3		S

Molecular and Cellular Biology (MCB)

120L	Molecular Biology and Biochemistry Lab	BIS 102 (conc)	6		All
121	Advanced Molecular Biology	BIS 101 and one course from 102 or 105 or ABI 102	3		All
123	Behavior & Analysis of Enzyme and Receptor Systems	BIS 103	3		FS
126	Plant Biochemistry	BIS 103 or 105	3		W
140L	Cell Biology Lab	BIS 104 (conc)	5		W
150	Developmental Biology	BIS 101	4		F
160L	Principles of Genetics Lab	BIS 101	4		All

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Neurobiology, Physiology, and Behavior (NPB)

101	Systemic Physiology	BIS 1A, or 2A and CHE 2B; Physics 1b or 7C strongly recommended	5		All
101L	Systemic Physiology Lab	NPB 101	3		All

Nutrition (NUT)

105	Nutrition and Aging	NUT 111AV or 111AY, ABI 103 (or equivalent)	3		S
111AY	Intro to Nutrition and Metabolism	CHE 8B, NPB 101(or equivalent)	3		S
111B	Recs. and Stds. for Human Nutrition	CHE 8B, NPB 101(or equivalent)	2		S
112	Nutritional Assessment: Dietary, Anthropometric, and clinical Measures	ABI 102 & 103 or NUT 101; NUT 111AV or 111AY; STA 13	3		S
116A	Clinical Nutrition	NUT 111AV or 111AY, 111B,112; NPB 101(or equivalent)	3		F
116B	Clinical Nutrition	NUT 111AV or 111AY, 111B,112; NPB 101(or equivalent)	3		W
118	Community Nutrition	NUT 111AV or 111AY, 111B and 116A	4		W
120AN	Nutritional Anthropology	NUT 10 and ANT 2 recommended	4		SS

Pathology, Microbiology and Immunology (PMI)

126	Fundamentals of Immunology	BIS 102 (or equivalent)	3		W
127	Medical Bacteria and Fungi	Any microbiology course with lab	5		S

Plant Biology (PLB)

105	Developmental Plant Anatomy	BIS 2C (or equivalent)	5		F
111	Plant Physiology	BIS 2A, 2B, 2C; CHE 118B or 8B and PHE 7C; Plant Biology 105 recommended	3		F
119	Pop. Bio. of Invasive Plants and Weeds	BIS 1A, 1B, 1C, or 2A, 2B, 2C	3		S
126	Plant Biochemistry	BIS 103 or 105	3		W

148	Introductory Mycology	BIS 1A, 1B, 1C	4		F

Plant Pathology (PLP)

40	Edible Mushroom Cultivation	BIS 10 or MIC 20 recommended	2		W
130	Fungal Biotechnology and Biochem	PLB 119, BIS 103	3		W
140	Agricultural Biotechnology and Public Policy (or BIT 171)		4		S
148	Introductory Mycology	BIS 1A, 1B, 1C	4		F (od. Yr)

Plant Sciences (PLS)

172	Postharvest Physiology & Technology		4		F
174	Mic. And Safety of Fresh Fruits & Vegs.	PLS 2 or BIS 2C	3		F
196	Postharvest Tech. Of Horticultural Crops		3		S

Psychology (PSC)

41	Research Methods in Psychology	PSC 1	4		F, W, S

Sociology (SOC)

139	Corporations and Society	SOC 1 or 2 or 3 (recommended)	4		All

Viticulture & Enology (VEN)

123	Analysis of Musts and Wines	CHE 2C, 8B, PLS 21 (or equivalent)	2		F
124	Wine Production	VEN 3, 123 (may be concurrent), BIS 102	2		F
125	Wine Types and Sensory Evaluation	VEN 124; PLS 120 or STA 106	2		S
128	Wine Microbiology	VEN 123 and 124; MIC 102 and 102L or FST 104 and 104L	2		W
140	Distilled Beverage Technology	CHE 8B, FST 110A	3		S (ev. Yr.)