

**Bachelor of Science**  
**Major: Dairy Manufacturing**  
**Specialization: Microbiology**  
**2023-2024 Sample 4-Year Plan**  
**Total Degree Requirements: 120 credits**

Student \_\_\_\_\_ Student ID# \_\_\_\_\_ Student Phone # \_\_\_\_\_  
 Advisor \_\_\_\_\_ Minimum GPA \_\_\_\_\_ Minor/Career Interest(s) \_\_\_\_\_

Students are not limited to this plan; it is meant to be used as a guide for planning purposes in consultation with your advisor. The sample schedule is one possible path to completing your degree within four years. For official program requirements, please refer to the [Undergraduate Catalog](#).

**First Year**

<b>Fall</b>					
<b>Prefix + Number</b>	<b>Course Title</b>	<b>Prerequisites/Comments</b>	<b>Credits</b>	<b>Term</b>	<b>Grade</b>
BIOL 101-101L or	Biology Survey I and Lab (3 cr) or	BIOL 151/L preferred	2,1	F/S	
BIOL 151-151L	General Biology I and Lab (4 cr)		4,0	F/S(I)	

### Third Year

#### Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Term	Grade
ACCT 210	Principles of Accounting I		3	F/S/SU	
AST 443-443L	Food Processing and Engineering Fundamentals and Lab		2,1	F	
CHEM 464	Biochemistry I	p. CHEM 328/L	3	F	
DS 321-321L	Dairy Products Processing I and Lab	p. DS 130 and MICR 231/L or MICR 233/L	4,1	F odd	
MICR 311-311L	Food Microbiology and Lab	p. MICR 231/L or MICR 233/L	2,2	F	
<b>Total Credit Hours</b>			18		

#### Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Term	Grade
CHEM 466	Laboratory Methods ó Biochemistry	p. CHEM 464	1	S	
DS 322-322L	Dairy Products Processing II and Lab	p. DS 130 and MICR 231/L or MICR 233/L	4,1	S even	
ECON 201 or ECON 202	Principles of Microeconomics or Principles of Macroeconomics (SGR #3)		3	F/S F/S	
MICR 310-310L	Environmental Microbiology and Lab	p. MICR 231/L or MICR 233/L	3,1		
General elective		If needed to maintain credits for scholarships	2		
<b>Total Credit Hours</b>			15		

#### Summer

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Term	Grade
DS 494	Internship				