

Undergraduate Curriculum in Biological Systems Engineering

Food Engineering Option

2009-2011 Catalog

Total Credits 127.5

First Year (31.5 cr.)

Semester 1 (15.5 cr.)		Semester 2 (16 cr.)			
R	Engr101	Orientation (FS)	1	BSE 110	Experiencing BSE (S)
3	Engr 170	Graphics and Design (FS)	3	Engr 160	Engineering Problems (FS)
4	Math 165	Calculus I (FS)	4	Math 166	Calculus II (FS)
4	Chem 167	General Chemistry (FS)	5	Phys 221	Classical Physics I (FSSS)
1	Chem 167L	General Chemistry Lab (FS)	3		SS&H Elective (FSSS)
3	Engl 150	Crit. Think. and Comm.(FSSS)			
.5	Lib 160	Library Instruction (FSSS)			

Second Year (33 cr.)

Semester 3 (17 cr.)		Semester 4 (16 cr.)			
3	EM 274	Statics of Engineering (FSSS)	1	BSE 201	Entrepreneurship Seminar (FS)
3	Stat 305	Engineering Statistics (FSSS)	3	BSE 216	Fund. Ag. and Biol. Engineering (S)
5	Phys 222	Classical Physics II (FSSS)	3	EM 324	Mechanics of Materials (FSSS)
3	Biol 212	Principles of Biology II (FS)	1	EM 327	Mechanics of Materials Lab (FSSS)
3	Engl 250	Writ/Oral/Vis/Elec Composition (FS)	4	Math 267	Differential Equations (FSSS)
			3	Chem 231	Organic Chemistry (FSSS)
			1	Chem 231L	Organic Chemistry Lab (FSSS)

Third Year (34 cr.)

Semester 5 (17 cr.)		Semester 6 (17 cr.)			
4	AE 363	Electric Power and Electronics (F)	1	BSE 301	Leadership and Ethics Seminar (FS)
3	BSE 316	Applications and Systems Modeling (F)	3	ChE 356	Transport Phenomena I (FS)
3	ME 330	Thermodynamics (FS)	3	Micro 302	Biology of Microorganisms (FS)
4	FSHN 311	Food Chemistry (F)	1	Micro 302L	Microbiology lab (FS)
3		Diversity Elective (FSSS)	3	BSE 380	Principles of BSE (S)
			3	AE 451	Food Engineering (S)
			3		SSH Elective (FSSS)

Fourth Year (29 cr.)

Semester 7 (15 cr.)		Semester 8 (14 cr.)			
1	BSE 401	Professionalism Seminar (FS)	2	BSE 416	BSE Design II (FS)
3	AE 404	Instrumentation for Ag and Bio Engr (F)	3	BSE 469	Grain Processing and Handling (S)
2	BSE 415	Biological Systems Engr. Design I (FS)	3	Ch E 357	Transport Phenomena II (FS)
3	BSE 480	Engineering Analysis of Bio Systems (F)	3		Communication Elective (FSSS)
3	FSHN 420	Food Microbiology (F)	3		International Perspective Elective (FSSS)
3	FSHN 471	Food Processing			