BIOLOGICAL SYSTEMS ENGINEERING CURRICULUM
FOOD ENGINEERING OPTION
A total of 128 credits required for graduation
(2019-2020 Catalog)

I. Communications (10 credits)
3 cr. ENGL 150 (FSSS) Critical Thinking and Communication
3 cr. ENGL 250 (FSSS) Written, Oral, Visual, and Electronic Composition
3 cr. Comm. Elective Select one of the courses below:
   ENGL 309 (FS) Report and Proposal Writing
   ENGL 314 (FSSS) Technical Communication
   MKT 450 (FS) Advanced Professional Selling
   SP CM 212 (FSSS) Fundamentals of Public Speaking
   AG EDS 311 (FS) Presentation and Sales Strategies for Ag Audiences
1 cr. LIB 160 (FSSS) Information Literacy

II. Mathematical Sciences (15 credits)
4 cr. MATH 165 (FSSS) Calculus I
4 cr. MATH 166 (FSSS) Calculus II
4 cr. MATH 267 (FSSS) Elementary Differential Equations and Laplace Transforms
3 cr. STAT 305 (FSSS) Engineering Statistics

III. Biological, Chemical and Physical Science Common Core (25 credits)
3 cr. BIOL 212 (FSSS) Principles of Biology II
4 cr. CHEM 167 (FS) General Chemistry for Engineering Students
   or CHEM 177 and 178 (FS) General Chemistry I and II
1 cr. CHEM 167L (FS) Laboratory in General Chemistry for Engineers
   or CHEM 177L (FS) Laboratory in General Chemistry I
8 cr. Recommendations for Chemistry Sequence I and II with labs
Food Engineering Option
Chem Seq I w/ Lab (4 cr.)
   CHEM 231 (3 cr.) + Elementary Organic Chemistry +
   231L (1 cr.) (FSSS) Elementary Organic Chemistry Lab
Chem Seq II w/ Lab (4 cr.)
   FS HN 311 (3 cr.) + Food Chemistry +
   311L (1cr.) (F) Food Chemistry Lab (preferred for Food Engineering option)
Bioenvironmental and Biorenewable Resources Engineering Option
Chem Seq I w/ Lab (4 cr.)
   CHEM 211 (2 cr.) + Quantitative & Environmental Analysis +
   211L (2 cr.) (FS) Quantitative & Environmental Analysis Lab
Chem Seq II w/ Lab (4 cr.)
   CHEM 331 (3 cr.) + Organic Chemistry I +
   331L (1 cr.) (FSSS) Organic Chemistry I Lab
   CHEM 332 (3 cr.) + Organic Chemistry II +
   332L (1 cr.) (FSSS) Organic Chemistry II Lab
Open Option
Chem Seq I w/ Lab (4 cr.)
   CHEM 331 (3 cr.) + Organic Chemistry I +
   331L (1 cr.) (FSSS) Organic Chemistry I Lab
Chem Seq II w/ Lab (4 cr.)
   CHEM 332 (3 cr.) + Organic Chemistry II +
   332L (1 cr.) (FSSS) Organic Chemistry II Lab
3 cr. MICRO 302 (FS) Biology of Microorganisms
1 cr. MICRO 302L (FS) Microbiology Laboratory
IV. Social Sciences and Humanities (12 credits)
3 cr. U. S. Diversity Course
3 cr. International Perspective Course
6 cr. Social Science and Humanities Electives (Select from departmental-approved list).

V. Engineering Core (27 credits)
R cr. ENGR 101 (FS) Engineering Orientation
1 cr. A B E 110 (S) Experiencing Biological Systems Engineering
3 cr. A B E 160 (FS) Engineering Problems with Computer Applications Laboratory
3 cr. A B E 170 (FS) Engineering Graphics and Introductory Design
3 cr. E M 274 (FSSS) Statics of Engineering
3 cr. E M 324 (FSSS) Mechanics of Materials
1 cr. E M 327 (FSSS) Mechanics of Materials Laboratory
3 cr. E M 378 (FSSS) Mechanics of Fluids
3 cr. I E 305 (FSSS) Engineering Economic Analysis
3 cr. M E 231 (FSSS) Engineering Thermodynamics I
4 cr. M E 436 (FSSS) Heat Transfer

VI. Biological Systems Engineering Core (30 credits)
1 cr. A B E 201 (FS) Preparing for Workplace Seminar
3 cr. A B E 216 (F) Fundamentals of Agricultural and Biosystems Engineering
2 cr. A B E 218 (S) Project Management & Design in Agricultural and Biosystems Engr
1 cr. A B E 273 (FS) CAD for Process Facilities and Land Use Planning
3 cr. A B E 316 (FS) Applied Numerical Methods for Agricultural and Biosystems Engr
4 cr. A B E 363 (FS) Agri-Industrial Applications of Electric Power and Electronics
3 cr. A B E 380 (S) Principles of Biological Systems Engineering
3 cr. A B E 404 (F) Instrumentation for Agricultural and Biosystems Engineering
2 cr. A B E 415 (FS) Agricultural and Biosystems Engineering Design I
2 cr. A B E 416 (FS) Agricultural and Biosystems Engineering Design II
3 cr. A B E 451 (S) Food and Bioprocess Engineering
3 cr. A B E 480 (F) Engineering Analysis of Biological Systems

VII. Food Engineering Option (9 credits)
3 cr. A B E 469 (S) Grain Processing and Handling
3 cr. FS HN 420 (F) Food Microbiology
3 cr. Food Elective Select one of the courses below
   FS HN 471 (F) Food Processing I
   SCM 301 Supply Chain Management

*Please check the current catalog and Schedule of Classes for most recent offerings*