BIOLOGICAL SYSTEMS ENGINEERING CURRICULUM FOOD AND BIOPROCESS ENGINEERING OPTION

A total of 128 credits required for graduation (2023-2024 Catalog)

.		(10 11)			
I.		cations (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)	Proposal and Report Writing		
		ENGL 314 (FSSS)	Technical Communication		
		MKT 450 (FS)	Advanced Professional Selling		
		SP CM 212 (FSSS)	Fundamentals of Public Speaking		
		SP CM 312 (FS)	Business and Professional Speaking		
		AG EDS 311 (FS)	Presentation and Sales Strategies for Ag Audiences		
	1 cr.	LIB 160 (FSSS)	Introduction to College Level Research		
II.	I. Mathematical Sciences (15 credits)				
11.		The state of the s	Calaulus I		
	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 Core (25 credits)				
	3 cr.	BIOL 212 (FS)	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		
	1 cr.	231L (1 cr.) (FSSS)	Elementary Organic Chemistry Lab		
	3 cr.	FS HN 311 (3 cr.)	Food Chemistry		
	1 cr.	FS HN 311L (F)	Food Chemistry Lab		
	3 cr.	MICRO 302 (FSSS)	Biology of Microorganisms		
	1 cr.	MICRO 302L (FS)	Microbiology Laboratory		
	4 cr.				
		PHYS 231 (FSSS)	Introduction to Classical Physics I		
	1 cr.	PHYS 231L (FS)	Introduction to Classical Physics I Lab		
IV.	Social Sciences and Humanities (12 credits)				
	3 cr. U. S. Diversity Course				
	3 cr.	International Perspective Co	urse		
	6 cr. Social Science and Humanities Electives (Select from departmental-approved l				
V.	Engineering Core (27 credits)				
	R cr.	ENGR 101 (FS)	Engineering Orientation		
	1 cr.	A B E 110 (S)	Experiencing Agricultural and Biosystems Engineering		
	3 cr.	A B E 160 (S)	Engineering Problems with Computer Programming		
	3 cr.	A B E 170 (FS)	Engineering Graphics and Introductory Design		
	3 cr.	A B E 378 (FS)	Mechanics of Fluids		
	3 cr.	C E 274 (FSSS)	Statics of Engineering		
	3 cr.	E M 324 (FSSS)	Mechanics of Materials		
	3 cr.	I E 305 (FSSS)	Engineering Economic Analysis		
	1 cr.	Lab Elective	Select one of the courses below:		
	1 61.				
		, , = -	Mechanics of Fluids Laboratory		
	2 00	E M 327 (FS) M E 221 (ESSS)	Mechanics of Materials Laboratory		
	3 cr.	M E 231 (FSSS)	Engineering Thermodynamics I		
	4 cr.	M E 436 (FSSS)	Heat Transfer		

VI.	Biological Systems Engineering Core (27 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 480 (F)	Engineering Analysis of Biological Systems	
VII.	Food and Bioprocess Engineering Option (12 credits)			
	3 cr.	A B E 450X (F)	Emerging Technologies in Biomanufacturing	
	3 cr.	A B E 451 (S)	Food and Bioprocess Engineering	
	3 cr.	A B E 469 (S)	Engineering for Grain Storage, Preservation, Handling, & Processing Systems	
	3 cr.	Option Electives		
		FS HN 420 (F)	Food Microbiology	
		A B E 325 (F)	Biorenewable Systems	
		SCM 301 (FS)	Supply Chain Management	
		FS HN 471 (F)	Food Processing	
		M E 373	Science and Practice of Brewing	

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