

Sample FE schedule - Food Engineering (General)

	Fall	Winter	Spring		
First Year					
MAT 21A	4	MAT 21B	4	MAT 21C	4
EBS 1	4	ENG 6 or ECS 32A	4	CHE 2B	5
UWP 1	4	CHE 2A	5	PHY 9A	5
GE	4	GE	4		
	16		17	14	Total Units
Second Year					
MAT 21D	4	*MAT 22A	3	*MAT 22B	3
PHY 9B	5	PHY 9C	5	ENG 17	4
BIS 2A	5	EBS 75	4	GE	4
ENG 35	4	ENG 3	4	STA 100	4
	18		16	15	Total Units
Third Year					
CHE 8A/118A	2	CHE 8B/118B	4	EBS 125	4
ENG 105	4	ENG 100	3	ENG 104	4
FST117	4	ENG 103	4	UD Comp	4
ENG 102	4	EBS 130	4	GE	4
	14		15	16	Total Units
Fourth Year					
EBS 165	4	EBS 170 B/BL	3	EBS 170 C/CL	3
EBS 170A	3	ENG 106	3	EBS 135	4
EBS 127	4	EBS 161	4	EBS 189A*	4
FST100A	4	FST100B	4	GE	4
				GE	4
	15		14	19	Total Units

Total Units with GEs = 189 or 191
165

Bio/Life Sci Electives (9 units required)

FST100A	Food Chemistry	4	*CHE8B prereq
FST100B	Food Properties	4	*FST100A prereq
FST117	Design and Analysis for Sensory Food Sci	4	*STA100 prereq
		<u>12</u>	units

EBS/ENG Elective (12 units required)

EBS 189A**	Special Topics: Machine Learning for Biological Systems	4
EBS 135	Bioenvironmental Engineering	4
EBS 161	Kinetics and Bioreactor Design	4
		<u>12</u>
		units

*MAT 27A and MAT 27B are encouraged in place of MAT 22A and MAT 22B

** Slated to be a regular course with a new course number