

SUNY Broome - Cornell Food Science Transfer Agreement Course Schedule: *Food Operations & Management Option*

This agreement is designed to help students select courses in their academic program that will transfer effectively and will allow students to complete the Bachelor of Science degree at Cornell, in Food Science and Food Operations & Management, in two additional years of study. Highly qualified SUNY Broome students who express the goal of transfer to Cornell University's College of Agriculture and Life Sciences Food Science major and have met the CALS transfer requirements will be considered priority applicants during the admission process.

Freshman Year at SUNY Broome Community College

Fall SUNY Broome Course	Credits	Title
STM 105	1	Freshman Planning Seminar
ENG 110	3	College Writing I
BIO 117	4	Principles of Biology I
MAT 181	4	Calculus I
Gen Ed Elective	3	
Term Total	15	

Spring SUNY Broome Course	Credits	Title
BIO 118W	4	Principles of Bio II
Math/Science Elective	4	
ECO 110W (Gen Ed Social Science)	3	Microeconomics
BHM 101/BIO101	4	Basic Nutrition
Term Total	15	

Sophomore Year at Broome Community College

Fall SUNY Broome Course	Credits	Title
ENG 111	3	College Writing II
PHY 161 or 181	4	Physics
BUS 110	3	Introduction to Business
MAT 124	3	Statistics
CHM 145	4	Chemistry I
Term Total	17	

Spring SUNY Broome Course	Credits	Title
BIO Senior Capstone Course	1	
BUS 141	3	Marketing
BIO 150	4	Microbiology
SPK 111	3	Effective Speaking
CHM 146	4	General Chemistry II
Term Total	15	

**Students may be responsible for taking other courses each semester as required/or completion of the AAS degree with SUNY Broome Community College. Courses listed here are minimum requirements for priority transfer applicants to CALS and the Food Science major*

Cornell University**

BIOMI 2910	General Microbiology Laboratory
AEM 2480	Food and Consumer Packaged Goods
AEM 3430	Principles of Supply Chain Management
FDSC 2000	Introduction to Physiochemical and Biological Aspects of Foods
FDSC 2100	Food Analysis
FDSC 3940	Food Microbiology
FDSC 3960	Food Safety Assurance
FDSC 4000	Capstone Project in Food Science
FDSC 4010	Concepts in Product Development
FDSC 4100	Sensory Evaluation of Foods
FDSC 4170	Food Chemistry I
FDSC 4210	Food Engineering Principles
FDSC 4230	Physical Principles of Food Preservation and Manufacturing
NCC 5500	Financial Accounting (Alternatives: HADM 1121, AEM 2210)
Also required: One additional course or at least 3 credits from the following list → AEM 1230, 1260, 3040, 3250, 3340, 4310, 4400, 4420, 4460/4470	

***Students will need to take other courses as needed each semester to fulfill the CALS Distribution Requirements and reach the 120 credit minimum for graduation from Cornell University. Individual student course schedules are determined by the student and their academic advisor upon matriculation to Cornell University.*