

## SUNY Broome - Cornell Food Science Transfer Agreement Course Schedule: *Food Science 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
CHM 145	4	Chemistry I
Term Total	16	

Spring SUNY Broome Course	Credits	Title
BIO 118W	4	Principles of Bio II
MAT 182	4	Calculus II
CHM 146	4	General Chemistry II
Gen Ed – US History, Western Civ, etc.	3	
Term Total	15	

### Sophomore Year at Broome Community College

Fall SUNY Broome Course	Credits	Title
MAT	3	Statistics
ECO 110W (Gen Ed Social Science)	3	Microeconomics
CHM 245	4	Organic Chemistry I
BHM 101/BIO 101	4	Basic Nutrition
Gen Ed – Cardiovascular	1	
Term Total	15	

Spring SUNY Broome Course	Credits	Title
BIO Senior Capstone Course	1	
ENG 111	3	College Writing II
CHM 246	4	Organic Chemistry II
BIO 150	4	Microbiology
SPK 111	3	Effective Speaking
Term Total	15	

*\*Students may be responsible for taking other courses each semester as required for 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. PHYS 161 or PHYS 181 is recommended/or optimal transfer to Cornell University, but is not required.*

**Cornell University\*\***

BIOMG 3310	Principles of Biochemistry: Proteins and Metabolism
BIOMI 2910	General Microbiology Laboratory
FDSC 2000	Introduction to Physiochemical and Biological Aspects of Foods
FDSC 2100	Food Analysis
FDSC 3940	Food Microbiology
FDSC 3950	Food Microbiology Laboratory
FDSC 3960	Food Safety Assurance
FDSC 4000	Capstone Project in Food Science
FDSC 4100	Sensory Evaluation of Foods
FDSC 4170	Food Chemistry I
FDSC 4180	Food Chemistry II
FDSC 4190	Food Chemistry Laboratory
FDSC 4210	Food Engineering Principles
FDSC 4230	Physical Principles of Food Preservation and Manufacturing
FDSC 4250	Unit Operations and Dairy Food Processing

*\*\*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.*