# **BIOLOGICAL SYSTEMS ENGINEERING CURRICULUM FOOD AND BIOPROCESS ENGINEERING OPTION**

A total of 128 credits required for graduation (2024-2025 Catalog)

#### **I. Communications** (10 credits)

3 cr.	ENGL 1500 (FSSS)	Critical Thinking and Communication
3 cr.	ENGL 2500 (FSSS)	Written, Oral, Visual, and Electronic Composition
3 cr.	Comm. Elective	Select one of the courses below:
	ENGL 3090 (FS)	Proposal and Report Writing
	ENGL 3140 (FSSS)	Technical Communication
	MKT 4500 (FS)	Advanced Professional Selling
	SP CM 2120 (FSSS)	Fundamentals of Public Speaking
	SP CM 3120 (FS)	Business and Professional Speaking
	AG EDS 3110 (FS)	Presentation and Sales Strategies for Ag Audiences
1 cr.	LIB 160 (FSSS)	Introduction to College Level Research

# **II.** Mathematical Sciences (15 credits)

4 cr.	MATH 1650 (FSSS)	Calculus I
4 cr.	MATH 1660 (FSSS)	Calculus II
4 cr.	MATH 2670 (FSSS)	Elementary Differential Equations and Laplace Transforms
3 cr.	STAT 3050 (FSSS)	Engineering Statistics

# III. Biological, Chemical and Physical Science Core (25 credits)

BIOL 2120 (FS)	Principles of Biology II
CHEM 1670 (FS)	General Chemistry for Engineering Students
or CHEM 1770 <u>and</u> 1780 (FS)	General Chemistry I and II
CHEM 1670L (FS)	Laboratory in General Chemistry for Engineers
or CHEM 1770L (FS)	Laboratory in General Chemistry I
CHEM 2310 (FSSS)	Elementary Organic Chemistry
CHEM 2310L (FSSS)	Elementary Organic Chemistry Lab
FS HN 3110 (F)	Food Chemistry
FS HN 3110L (F)	Food Chemistry Lab
MICRO 3020 (FSSS)	Biology of Microorganisms
MICRO 3020L (FS)	Microbiology Laboratory
PHYS 2310 (FSSS)	Introduction to Classical Physics I
PHYS 2310L (FS)	Introduction to Classical Physics I Lab
	CHEM 1670 (FS) or CHEM 1770 <u>and</u> 1780 (FS) CHEM 1670L (FS) or CHEM 1770L (FS) CHEM 2310 (FSSS) CHEM 2310L (FSSS) FS HN 3110 (F) FS HN 3110L (F) MICRO 3020 (FSSS) MICRO 3020L (FS) PHYS 2310 (FSSS)

#### **IV.** Social Sciences and Humanities (12 credits)

- 3 cr. U. S. Cultures & Communities 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 1010 (FS)	Engineering Orientation
1 cr.	A B E 1100 (S)	Experiencing Agricultural and Biosystems Engineering
3 cr.	A B E 1600 (S)	Engineering Problems with Computer Programming
3 cr.	A B E 1700 (FS)	Engineering Graphics and Introductory Design
3 cr.	A B E 3780 (FS)	Mechanics of Fluids
3 cr.	C E 2740 (FSSS)	Statics of Engineering
3 cr.	E M 3240 (FSSS)	Mechanics of Materials
1 cr.	Lab Elective	Select one of the courses below:
	ABE 3780L (FS) preferred	Mechanics of Fluids Laboratory
	E M 3270 (FS)	Mechanics of Materials Laboratory
3 cr.	I E 3050 (FSSS)	Engineering Economic Analysis
3 cr.	M E 2310 (FSSS)	Engineering Thermodynamics I
4 cr.	M E 4360 (FSSS)	Heat Transfer

# VI. Biological Systems Engineering Core (27 credits)

VII.

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1 cr.	A B E 2010 (FS)	Preparing for Workplace Seminar
3 cr.	A B E 2160 (F)	Fundamentals of Agricultural and Biosystems Engineering
2 cr.	A B E 2180 (S)	Project Management & Design in Agricultural and Biosystems Engr
1 cr.	A B E 2730 (FS)	CAD for Process Facilities and Land Use Planning
3 cr.	A B E 3160 (FS)	Applied Numerical Methods for Agricultural and Biosystems Engr
4 cr.	A B E 3630 (FS)	Agri-Industrial Applications of Electric Power and Electronics
3 cr.	A B E 3800 (S)	Principles of Biological Systems Engineering
3 cr.	A B E 4040 (F)	Instrumentation for Agricultural and Biosystems Engineering
2 cr.	A B E 4150 (FS)	Agricultural and Biosystems Engineering Design I
2 cr.	A B E 4160 (FS)	Agricultural and Biosystems Engineering Design II
3 cr.	A B E 4800 (F)	Engineering Analysis of Biological Systems
Food and	l Bioprocess Engineering C	<b>Option</b> (12 credits)
Food and 3 cr.	<b>H Bioprocess Engineering C</b> A B E 4510 (S)	<b>Dption</b> (12 credits) Food and Bioprocess Engineering
3 cr.	A B E 4510 (S)	Food and Bioprocess Engineering
3 cr. 3 cr.	A B E 4510 (S) A B E 4500 (F)	Food and Bioprocess Engineering Emerging Technologies in Biomanufacturing Eng for Grain Storage, Preservation, Handling, & Processing
3 cr. 3 cr. 3 cr.	A B E 4510 (S) A B E 4500 (F) A B E 4690 (S)	Food and Bioprocess Engineering Emerging Technologies in Biomanufacturing Eng for Grain Storage, Preservation, Handling, & Processing
3 cr. 3 cr. 3 cr.	A B E 4510 (S) A B E 4500 (F) A B E 4690 (S) Option Electives	Food and Bioprocess Engineering Emerging Technologies in Biomanufacturing Eng for Grain Storage, Preservation, Handling, & Processing Systems
3 cr. 3 cr. 3 cr.	A B E 4510 (S) A B E 4500 (F) A B E 4690 (S) Option Electives <i>FS HN 4200 (F)</i>	Food and Bioprocess Engineering Emerging Technologies in Biomanufacturing Eng for Grain Storage, Preservation, Handling, & Processing Systems Food Microbiology
3 cr. 3 cr. 3 cr.	A B E 4510 (S) A B E 4500 (F) A B E 4690 (S) Option Electives FS HN 4200 (F) A B E 3250 (F)	Food and Bioprocess Engineering Emerging Technologies in Biomanufacturing Eng for Grain Storage, Preservation, Handling, & Processing Systems Food Microbiology Biorenewable Systems

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