

FOOD SCIENCE MINOR

A minor in food science will provide undergraduates with an introduction to the discipline of food science and technology. The minor is designed to supplement technical or business skills obtained in other majors. The minor will allow a student to broaden his or her educational background and enhance employment options in the food industry.

Code	Title	Hours
FS 110	Introduction to Food Science	3
or FS 220	Food Safety and Quality	
FS 303	Food Processing	3
FS 416	Food Microbiology	3
FS 417	Food Microbiology Laboratory	2
Select additional courses selected from the following:		9
FS 302	Food Processing Lab	
FS 406	Evaluation of Dairy Products	
FS 409	Principles of Environmental Toxicology	
FS 422	Sensory Evaluation of Food and Wine	
FS 423	Sensory Evaluation of Food and Wine Laboratory	
FS 429	Dairy Products	
FS 430	Dairy Products Lab	
FS 432	Food Engineering	
FS 433	Food Engineering Lab	
FS 436	Principles of Sustainability	
FS 460	Food Chemistry	
FS 461	Food Chemistry Lab	
FS 464	Food Toxicology	
FS 465	Wine Microbiology and Processing	
FS 466	Wine Microbiology and Processing Lab	
FS 470	Advanced Food Technology	
Total Hours		20

Courses to total 20 credits for this minor