

FOOD SCIENCE MINOR

Minor Code: 136

Code	Title	Credits
Required Core		
FST 360	FOOD SAFETY AND SANITATION	3
FST 422	FOOD CHEMISTRY FUNDAMENTALS	4
Electives		
Select 20 credits from the following: ¹		20
ANS 251	PRINCIPLES OF ANIMAL FOODS TECHNOLOGY	
BEE 472	INTRODUCTION TO FOOD ENGINEERING PRINCIPLES	
BEE 473	INTRODUCTION TO FOOD ENGINEERING PROCESS DESIGN	
FST 210	FRUIT AND VEGETABLE PROCESSING	
FST 212	DAIRY PROCESSING	
FST 213	DAIRY PROCESSING LABORATORY	
FST 251	INTRODUCTION TO WINES, BEERS, AND SPIRITS	
FST 260	*FOOD SCIENCE AND TECHNOLOGY IN WESTERN CULTURE	
FST 273	*WINE IN THE WESTERN WORLD	
FST 420	SENSORY EVALUATION OF FOOD	
FST 421	*FOOD LAW	
FST 423	FOOD ANALYSIS	
FST 425	FOOD SYSTEMS CHEMISTRY	
FST 460	CHEMISTRY AND BIOCHEMISTRY OF BEER	
FST 466	WINE PRODUCTION PRINCIPLES	
FST 479	FERMENTATION MICROBIOLOGY	
FST 480	TOPICS IN FERMENTATION	
FST 490	FOOD PROCESSING CALCULATIONS	
FST 491	FOOD PROCESSING CALCULATIONS LABORATORY	
FST 495	FOOD PACKAGING	
MB 440	FOOD MICROBIOLOGY	
MB 441	FOOD MICROBIOLOGY LABORATORY	
TOX 429	TOXIC SUBSTANCES IN FOOD	
Total Credits		27

*

Baccalaureate Core Course (BCC)

^

Writing Intensive Course (WIC)

1

At least 5 credits must be upper division

Minor Code: 136