## FOOD SCIENCE MINOR

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>FST 360</td>
<td>FOOD SAFETY AND SANITATION</td>
<td>3</td>
</tr>
<tr>
<td>FST 422</td>
<td>FOOD CHEMISTRY FUNDAMENTALS</td>
<td>4</td>
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</tbody>
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### Elective Courses

Select 20 credits of the following:

- ANS 251 PRINCIPLES OF ANIMAL FOODS TECHNOLOGY
- BEE 472 INTRODUCTION TO FOOD ENGINEERING
- 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 BREWING SCIENCE
- 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 Hours** 27

1 At least 5 credits must be upper division.

* Baccalaureate Core Course (BCC)

^ Writing Intensive Course (WIC)

**Minor Code:** 136