## FOOD TECHNOLOGY MINOR

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
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</thead>
<tbody>
<tr>
<td>FST 210</td>
<td>FRUIT AND VEGETABLE PROCESSING</td>
<td>3</td>
</tr>
<tr>
<td>FST 212</td>
<td>DAIRY PROCESSING</td>
<td>2</td>
</tr>
<tr>
<td>FST 213</td>
<td>DAIRY PROCESSING LABORATORY</td>
<td>1</td>
</tr>
<tr>
<td>FST 360</td>
<td>FOOD SAFETY AND SANITATION</td>
<td>3</td>
</tr>
<tr>
<td>FST 421</td>
<td>*FOOD LAW</td>
<td>3</td>
</tr>
<tr>
<td>MB 230</td>
<td>*INTRODUCTORY MICROBIOLOGY</td>
<td>4</td>
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### Elective Courses
Select 11 credits of the following:

- ANS 251  PRINCIPLES OF ANIMAL FOODS TECHNOLOGY
- FST 251  INTRODUCTION TO WINES, BEERS, AND SPIRITS
- FST 260  *FOOD SCIENCE AND TECHNOLOGY IN WESTERN CULTURE
- FST 420  SENSORY EVALUATION OF FOOD
- FST 480  TOPICS IN FERMENTATION (1–2 credits per class, can take up to 2 credits)
- FST 495  FOOD PACKAGING
- NUTR 225  GENERAL HUMAN NUTRITION
- NUTR 235  SCIENCE OF FOODS

### Total Hours

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<thead>
<tr>
<th>Total</th>
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<tr>
<td></td>
<td>27</td>
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1. Six credits must be upper division.
2. Baccalaureate Core Course (BCC)

**Minor Code:** 137