FOOD TECHNOLOGY MINOR

This program is available at the following location:

- **Corvallis**

Food science and technology concerns the chemistry and engineering necessary to deliver safe, convenient food products from the farm gate to the food marketer. The Food Technology minor touches on the processing, packaging and laws applying to the food industry.

Minor Code: 137

Upon successful completion of the program, students will meet the following learning outcome:

- Demonstrate practical skills in dairy and sustainable food processing.
- Articulate fundamental issues related to food safety and food law.
- Apply basic principles of microbiology in food production.

Code	Title	Credits
Required Core		
FST 212	DAIRY PROCESSING	2
FST 213	DAIRY PROCESSING LABORATORY	1
FST 327	INTRODUCTION TO SUSTAINABLE FOOD PROCESSING	3
FST 360	FOOD SAFETY AND SANITATION	3
FST 421	FOOD LAW	2
MB 230	+*INTRODUCTORY MICROBIOLOGY	4
Electives		
Select 12 credits from the following courses, including at least 4 upper-division credits:		12
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 495	FOOD PACKAGING	
NUTR 225	GENERAL HUMAN NUTRITION	
NUTR 235	SCIENCE OF FOODS	
Total Credits		**27**

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Baccalaureate Core course. Applies to general education requirements for undergraduate students in a catalog year up to 2024-2025

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Core Education course. Applies to general education requirements for undergraduate students in catalog year 2025-2026 and beyond

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