# FOOD TECHNOLOGY MINOR

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
</tr>
</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>
</tr>
</tbody>
</table>

## Required Courses

- FST 210: FRUIT AND VEGETABLE PROCESSING (3 hours)
- FST 212: DAIRY PROCESSING (2 hours)
- FST 213: DAIRY PROCESSING LABORATORY (1 hour)
- FST 360: FOOD SAFETY AND SANITATION (3 hours)
- FST 421: *FOOD LAW (3 hours)
- MB 230: *INTRODUCTORY MICROBIOLOGY (4 hours)

## 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

Total: 27 hours

1. Six credits must be upper division.
2. *Baccalaureate Core Course (BCC)

Minor Code: 137