

FOOD TECHNOLOGY MINOR

Minor Code: 137

Code	Title	Credits
Required Core		
FST 210	FRUIT AND VEGETABLE PROCESSING	3
FST 212	DAIRY PROCESSING	2
FST 213	DAIRY PROCESSING LABORATORY	1
FST 360	FOOD SAFETY AND SANITATION	3
FST 421	*FOOD LAW	3
MB 230	*INTRODUCTORY MICROBIOLOGY	4
Electives		
Select 11 credits from the following: ¹		11
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 (take 1–2 credits per class for up to 2 credits)	
FST 495	FOOD PACKAGING	
NUTR 225	GENERAL HUMAN NUTRITION	
NUTR 235	SCIENCE OF FOODS	
Total Credits		27

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Baccalaureate Core Course (BCC)

1

Six credits must be upper division

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