MINOR IN FOOD SCIENCE

The minor in Food Science is designed to broaden the student’s knowledge of science and in particular food chemistry, food microbiology, and food engineering. The Food Science minor is also suitable for students who intend to pursue careers in engineering, microbiology, chemistry, scientific journalism, hospitality management, or science secondary education.

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
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<tbody>
<tr>
<td>FSHN 101</td>
<td>Intro Food Science &amp; Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 414</td>
<td>Food Chemistry</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 471</td>
<td>Food &amp; Industrial Microbiology</td>
<td>3</td>
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Select one of the following: 3-6

- FSHN 465 Principles of Food Technology
- or FSHN Food Processing I
- & FSHN Food Processing II

Select one of the following: 1 3-6

- FSHN 232 Science of Food Preparation
- FSHN 260 Raw Materials for Processing
- FSHN 302 Sensory Evaluation of Foods
- FSHN 416 Food Chemistry Laboratory
- FSHN 418 Food Analysis
- FSHN 460 Food Processing Engineering
- FSHN 466 Food Product Development
- ANSC 350 Cellular Metabolism in Animals
- MCB 450 Introductory Biochemistry
- ABE 483 Engrg Properties of Food Mats

Total Hours Required 18

Students who take FSHN 461 & FSHN 462 for 6 hours only need to select one course (3 hours) at minimum from the second list to reach the total minimum required hours. Students who take FSHN 465, 3 hours, will need to select two courses (6 hours) at minimum from the second list to reach the total minimum required hours.

For a FS minor with an emphasis in food processing it is recommended that students select the FSHN 461 and FSHN 462 option. However, FSHN 461 and FSHN 462 have prerequisites that not every student seeking a minor may choose to meet.

Students cannot take both FSHN 461 and FSHN 462 and FSHN 465.