

FOOD SCIENCE MINOR

for the 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.

Code	Title	Hours
Courses required for minor in food science		
FSHN 101	Intro Food Science & Nutrition	3
FSHN 414	Food Chemistry	3
FSHN 471	Food & Industrial Microbiology	3
Select one of the following:		3-6
FSHN 465	Principles of Food Technology or FSHN Food Processing I & FSHN 462 and 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

¹ 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.