

FOOD SCIENCE MINOR

The Minor in Food Science prepares students for careers in food safety, quality, research and development, production, regulatory, and related areas. Courses include understanding the chemical and biological composition of food, effects in food preparation and processing, food safety certifications, product development, and sensory evaluation. The minor is open to all students and specifically provides majors in chemistry, biochemistry, biological sciences, microbiology, and agriculture with the education and experience to be successful in food science.

Students who plan to pursue a career or postbaccalaureate education in food science should see the advisor for the Minor in Food Science. Additional courses in organic chemistry and biochemistry are highly recommended.

Course Requirements for the Minor

The following courses, or their approved transfer equivalents, are required of all candidates for this minor.

Course	Title	Units
NFSC 120	Introduction to Food Science	3
NFSC 122	Food Safety and Sanitation	2
NFSC 320	Science of Food	3
NFSC 425	Advanced Food Science	3
Select one of the following:		4
CHEM 107	General Chemistry for Applied Sciences	
CHEM 111	General Chemistry I	
Select one of the following:		3-4
ANSC 350	Meat and the Consumer	
ANSC 450	Food Sanitation and Quality Control	
CHEM 112	General Chemistry II	
PSSC 305	Introduction to Wines	
Total Units		18-19