# Food Science Minor

**Required Courses**

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSN 125</td>
<td>Introduction to Food Science</td>
<td>4</td>
</tr>
<tr>
<td>or FSN 230</td>
<td>Elements of Food Processing</td>
<td></td>
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<tr>
<td>FSN 204</td>
<td>Food Processing Operations</td>
<td>4</td>
</tr>
<tr>
<td>FSN 335</td>
<td>Food Quality Assurance</td>
<td>4</td>
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</tbody>
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**Emphasis area**

Select from the following:

- ASCI 211 Meat Science
- ASCI 384 Processed Meat Products
- ASCI 415 HACCP for Meat and Poultry Operations
- DSCI 231 General Dairy Manufacturing
- FSN 244 Cereal and Bakery Science
- FSN 275 Elements of Food Safety
- FSN 311 Sensory Evaluation of Food
- FSN 330 Introduction to Principles of Food Engineering
- FSN 341 Fermented Foods
- FSN 354 Packaging Function in Food Processing
- FSN 368 Food Analysis
- FSN 370 Food Plant Sanitation and Prerequisite Programs
- FSN 374 Food Laws and Regulations
- FSN 375 Food Safety
- FSN 408 Food Product Development
- FSN 410 Nutritional Implications of Food Industry Practices
- FSN 444 Food Engineering
- FSN 474 Advanced Food Processing
- MCRO 421 Food Microbiology

At least 10 units must be at the 300-400 level.

**Total units**

28