FOOD SAFETY PRINCIPLES MINOR

Minor Requirements and Curriculum

The minor must be completed prior to, or at the same time as, the requirements for the bachelor's degree. A major and a minor may not be taken in the same degree program, and a minor is not required for a degree. Requirements for the minor include:

- At least half of the units must be from upper-division courses (3000-4000 level).
- At least half of the units must be taken at Cal Poly (in residence).
- No more than one-third of the units will be taken with credit-no credit grading (CR/NC), not counting courses with mandatory CR/NC. Departments may further limit CR/NC grading if desired.
- A minimum 2.0 GPA is required in all units counted for completion of the minor.

Code	Title	Units
REQUIRED COURSES		
Microbiology		
Select from the following:		4
ASCI 2215	Safe Handling of Animal-Derived Foods	
BRAE 2220	Introduction to Biological Systems	
MCRO 2221	Introduction to Microbiology	
Foundational Electives		
Select from the following:		6-7
ASCI 2210	Meat Science	
ASCI 2220	Animal Nutrition and Feeding	
DSCI 2229	General Dairy Manufacturing	
FDSC 1110	Introduction to Food Science and Sustainability	
FSN 1111	Elements of Food Processing	
FSN 2245	Elements of Food Safety	
Advanced Electives		
Select from the following:		10-11
AGC 4475	Crisis Communication in Food and Agriculture	
ASCI 3321	Zoonoses and Veterinary Public Health Concerns	
ASCI 4415	HACCP for Meat and Poultry Operations	
ASCI 4484	Poultry Meat and Egg Production and Processing	
DSCI 3344	Dairy Microbiology	
DSCI 4402	Quality Assurance and Control of Dairy Products	
FDSC 3310	Food Laws and Regulations	
FDSC 3340	Food Quality Assurance and Prerequisite Programs	
FDSC 3345	Food Safety and Sanitation	
FDSC 4445	Food Safety Modernization Act: Human Food Safety and Produce Safety	
FDSC 5545	Advanced Food Safety	
MCRO 3342	Public Health Microbiology	
MCRO 4421	Food Microbiology	
PLSC 4421	Postharvest Technology	
Total Units		**20**