

# FOOD SCIENCE MINOR

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## Required Courses

FSN 125	Introduction to Food Science	4
or FSN 230	Elements of Food Processing	
FSN 204	Food Processing Operations	4
FSN 335	Food Quality Assurance	4

## Emphasis Area

Select from the following: 16

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

ASCI 211	Meat Science	
ASCI 415	HACCP for Meat and Poultry Operations	
ASCI 484	Processed Meat Products	
DSCI 229	General Dairy Manufacturing	
FSN 244	Cereal and Bakery Science	
FSN 275	Elements of Food Safety	
FSN 311	Sensory Evaluation of Food	
FSN 330	Principles of Food Engineering	
FSN 340	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	

**Total units** 28