# 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>
</tr>
<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>
</table>

**Emphasis area**

Select from the following: 16

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

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

**Total units**: 28