

**College of Agriculture and Life Sciences, Department of Food Science and Technology**  
**Minor in Food Science and Technology**  
**For Students Graduating in Calendar Year 2019**

**Required Courses (14 Credit Hours)**

FST/BIOL 3604 <sup>1</sup>	Food Microbiology	4 ____
FST 4304 <sup>2</sup>	Food Processing	4 ____
FST 4504 <sup>3</sup>	Food Chemistry	3 ____
FST 4524 <sup>4</sup>	Food Safety and Quality Assurance	3 ____

**Restricted FST Electives (No less than 4 Credits)**

FST 2014	Introduction to Food Science	2
FST 2044	Food, War and Conflict	3
FST/HNFE 2544	Functional Foods for Health	3
FST 3024	Principles of Sensory Science	3
FST 3114	Wines and Vines	3
FST 3124	Brewing Science and Technology	3
FST/APSC 3214	Meat Science	4
FST 3514	Food Analysis	4
FST 4104	Applied Malting and Brewing	3
FST 4634	Epidemiology of Foodborne Disease	3
FST _____		____
FST _____		____

**TOTAL CREDITS REQUIRED = 18**

**A minimum of GPA of 2.0 in all courses taken to fulfill the minor is required.**

Some courses listed on this checksheet have prerequisites, please consult the University Courses Catalog, or check with your advisor.

<sup>1</sup> Prerequisite: BIOL 2604, 2614

<sup>2</sup> Prerequisite: FST 3604

<sup>2</sup> Prerequisite: BCHM 2024

<sup>4</sup> Prerequisite: FST 3604, FST 4304