College of Agriculture and Life Sciences
Department of Food Science and Technology
Minor: Food Science and Technology
For Students Graduating in Calendar Year 2022
and for Student Date of Entry under UG Catalog 2020-2021

Required Courses (12-14 credit hours)
FST 3604 (BIOL 3604)  Food Microbiology (Pre: BIOL 2604, 2614)  4 __
or
FST 4644  Fermentation Microbiology (Pre: BIOL 2604, 2614)  2 __
FST 4304  Food Processing (Pre: FST 3604 pr. 4644)  4 __
FST 4504  Food Chemistry (Pre: BCHM 2024)  3 __
FST 4524  Food Safety & Quality Assurance (Pre: FST 3604 3 __
or 4644, 4304)

Restricted Electives (4-6 credit hours)
FST 2014  Introduction to Food Science  2
FST 2044  Food, War and Conflict  3
FST 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 3214  Meat Science  4
FST 3514  Food Analysis  4
FST 4104  Applied Malting and Brewing Science  3
FST 4634  Epidemiology of Foodborne Disease  3

TOTAL CREDITS REQUIRED = 18

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