

**College of Agriculture and Life Sciences
 Department of Food Science and Technology
 Minor: Food Science and Technology
 For Student Date of Entry under UG Catalog 2023-2024**

Required Courses (14 credit hours)

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|----------------------|---|---|
| FST 3604 (BIOL 3604) | Food Microbiology (Pre: BIOL 2604, 2614) | 4 |
| FST 4304 | Food Processing (Pre: BIOL 2604, BIOL 2614, (MATH 1025 or MATH 1524)) | 3 |
| or | | |
| BSE 4604 | Food Process Engineering (Pre: BSE 3504, 3524) | 3 |
| FST 4314 | Food Processing Laboratory (Co: 4304 or BSE 4604) | 1 |
| FST 4504 | Food Chemistry (Pre: BCHM 2024) | 3 |
| FST 4524 | Food Safety & Quality Assurance (Pre: 3604, 4304) | 3 |

Restricted Electives (4 credit hours)

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|------------------------------------|--|---|
| FST 2014 | Introduction to Food Science | 2 |
| FST 2044 (IS 2044), (PSCI 2044) | Food, War and Conflict | 3 |
| FST 2544 (HNFE 2544) | Functional Foods for Health | 3 |
| FST 3024 | Principles of Sensory Evaluation (Pre: STAT 3005 or STAT 3615) | 3 |
| FST 3114 (HORT 3114) | Wines and Vines (Pre: Must be at least 21 years of age) | 3 |
| FST 3124 | Brewing Science and Technology | 3 |
| FST 3214 (APSC 3214) | Principles of Meat Science (Pre: ALS 2304, CHEM 1036) | 3 |
| FST 3514 | Food Analysis (Pre: BIT 2405 or STAT 3615), (CHEM 2514 or CHEM 2535) | 4 |
| FST 4104 | Applied Malting and Brewing Science (Pre: 3124, 4504) | 3 |
| FST 4634 | Epidemiology Foodborne Disease | 3 |
| | Other courses as approved by department | |

TOTAL CREDITS REQUIRED = 18

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