Food Science and Technology

MINOR CODE - U057

The minor in Food Science and Technology is for students interested in pursuing careers in the food industry. The students will gain knowledge of food processing, engineering, chemistry, microbiology, and marketing. The minor will broaden career opportunities to food safety and quality assurance, food science/technology, food engineering, sensory evaluation, new food marketing research, food development, technical sales and marketing, and state or federal food inspectors. A minimum GPA of 2.0 is required in all minor courses.

**Minor Requirements**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>FDST 200</td>
<td>Food Science and Technology</td>
<td>3</td>
</tr>
<tr>
<td>FDST 308</td>
<td>Food Plant Sanitation</td>
<td>3</td>
</tr>
<tr>
<td>ARE 431</td>
<td>Marketing Agricultural Products</td>
<td>3</td>
</tr>
</tbody>
</table>

Electives - Select three of the following:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
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<tbody>
<tr>
<td>AEM 341</td>
<td>General Microbiology</td>
</tr>
<tr>
<td>ARE 204</td>
<td>Agribusiness Management</td>
</tr>
<tr>
<td>ARE 406</td>
<td>Applied Quantitative Methods</td>
</tr>
<tr>
<td>FDST 365</td>
<td>Muscle Foods Technology</td>
</tr>
<tr>
<td>FDST 445 or AEM 445</td>
<td>Food Microbiology</td>
</tr>
<tr>
<td>FDST 491</td>
<td>Professional Field Experience</td>
</tr>
<tr>
<td>HN&amp;F 171</td>
<td>Introduction to Human Nutrition</td>
</tr>
<tr>
<td>HN&amp;F 348</td>
<td>Science of Food Preparation</td>
</tr>
<tr>
<td>HN&amp;F 350</td>
<td>Cross-Cultural Cuisine</td>
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<tr>
<td>HN&amp;F 353</td>
<td>Food Service Systems Management</td>
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</tbody>
</table>

**Total Hours**

18