

FOOD SCIENCE/SAFETY INTERDISCIPLINARY MINOR

Requirements

Students must satisfactorily complete the total credits required for the minor. Minors and interdisciplinary minors require 12 or more upper-division (300- to 400-level) credits.

Additional coursework may be required due to prerequisites.

Effective Fall 2022

Code	Title	Credits
Required Courses		
Select one from the following:		3
FTEC 400	Food Safety ¹	
MIP 334	Food Microbiology ¹	
Select one from the following:		3
LIFE 205	Microbial Biology	
MIP 300	General Microbiology	
Foundation Courses		
Select a minimum of 6 credits from the following:		6
BC 351	Principles of Biochemistry	
or BC 401	Comprehensive Biochemistry I	
CHEM 245	Fundamentals of Organic Chemistry ²	
ERHS 320	Environmental Health–Water Quality	
FSHN 150	Introduction to Human Nutrition	
FTEC 110	Food-From Farm to Table	
FTEC 447	Food Chemistry	
HORT 100	Horticultural Science	
LIFE 206	Microbial Biology Laboratory	
or MIP 302	General Microbiology Laboratory	
MIP 101	Introduction to Human Disease and Immunity (GT-SC2)	
SOCR 100	Introduction to Crop Science	
SOCR 240	Introductory Soil Science	
Advanced Courses		
Select a minimum of 12 credits, which must include at least three subject codes from the collaborating departments (ANEQ, ERHS, FSHN/FTEC, HORT, MIP, SOCR), from the following:		12
ANEQ 300L	Topics in Animal Sciences: Quality Assurance	
ANEQ 360	Principles of Meat Science	
ANEQ 361	Introduction to Meat Product Evaluation	
ANEQ 460	Meat Safety	
ANEQ 470	Meat Processing Systems	
ERHS 220	Introduction to Environmental Public Health (GT-SC2)	
ERHS 332	Principles of Epidemiology	
ERHS 430	Human Disease and the Environment	
FSHN 300	Culinary Nutrition	
FSHN 350	Human Nutrition	
FSHN 496E		

FTEC 350	Fermentation Microbiology
FTEC 400	Food Safety ¹
FTEC 430	Sensory Evaluation of Food Products
FTEC 460	Brewing Science II
HORT 401	Medicinal and Value-Added Uses of Plants
HORT 424/ SOCR 424	Topics in Organic Agriculture
HORT 451	Vegetable Crop Management
HORT 453	Principles of Fruit Crop Management
HORT 454	Horticulture Crop Production and Management
MIP 302	General Microbiology Laboratory ³
MIP 315	Pathology of Human and Animal Disease
MIP 334	Food Microbiology ¹
MIP 335	Food Microbiology Laboratory
SOCR 330	Principles of Genetics
SOCR 460/ HORT 460	Plant Breeding and Biotechnology
Independent Study/Group Study/Internship ⁴	
500-level courses that may be selected as Advanced Courses by high-achieving undergraduates: ⁵	
ANEQ 522	Animal Metabolism
ANEQ 565	Interpreting Animal Science Research
ANEQ 567	HACCP Meat Safety
FTEC 570	Food Product Development
FTEC 572	Food Biotechnology
FTEC 574	Current Issues in Food Safety
FTEC 578/ HORT 578	Phytochemicals and Probiotics for Health
MIP 540	Fundamentals of Biosafety and Biosecurity
VS 570/AGRI 570	Issues in Animal Agriculture

Program Total Credits: 24

¹ If both FTEC 400 and MIP 334 are taken, credit for one class may be used for Advanced Courses credit.

² Or higher level organic chemistry course.

³ Cannot double count as a Foundation course.

⁴ Maximum of three upper-division (300- or 400-level) credits allowed for Independent Study/Group Study/Internship (must be food related). Select from subject codes ANEQ, ERHS, FSHN, FTEC, HORT, MIP, SOCR.

⁵ With approval of advisor.