College of Agriculture and Life Sciences, Department of Food Science and Technology
Minor in Food Science and Technology
For Students Graduating in Calendar Year 2021

**Required Courses (14 Credit Hours)**

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FST 3604</td>
<td>Food Microbiology</td>
<td>4</td>
</tr>
<tr>
<td>FST 4304</td>
<td>Food Processing</td>
<td>4</td>
</tr>
<tr>
<td>FST 4504</td>
<td>Food Chemistry</td>
<td>3</td>
</tr>
<tr>
<td>FST 4524</td>
<td>Food Safety and Quality Assurance</td>
<td>3</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FST 2014</td>
<td>Introduction to Food Science</td>
<td>2</td>
</tr>
<tr>
<td>FST 2044</td>
<td>Food, War and Conflict</td>
<td>3</td>
</tr>
<tr>
<td>FST 2544</td>
<td>Functional Foods for Health</td>
<td>3</td>
</tr>
<tr>
<td>FST 3024</td>
<td>Principles of Sensory Science</td>
<td>3</td>
</tr>
<tr>
<td>FST 3114</td>
<td>Wines and Vines</td>
<td>3</td>
</tr>
<tr>
<td>FST 3124</td>
<td>Brewing Science and Technology</td>
<td>3</td>
</tr>
<tr>
<td>FST 3214</td>
<td>Meat Science</td>
<td>4</td>
</tr>
<tr>
<td>FST 3514</td>
<td>Food Analysis</td>
<td>4</td>
</tr>
<tr>
<td>FST 4104</td>
<td>Applied Malting and Brewing</td>
<td>3</td>
</tr>
<tr>
<td>FST 4634</td>
<td>Epidemiology of Foodborne Disease</td>
<td>3</td>
</tr>
</tbody>
</table>

**TOTAL CREDITS REQUIRED = 18**

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

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1 FST 3604 is cross linked with BIOL 3604, Prerequisite: BIOL 2604, 2614
2 Prerequisite: FST 3604
3 Prerequisite: BCHM 2024
4 Prerequisite: FST 3604, FST 4304