

FOOD SCIENCE MINOR

This minor addresses food science as an academic discipline that utilizes approaches for solving applied science problems associated with the acquisition and processing of food.

Requirements

All students are required to complete at least 15 credits as outlined below:

Course	Title	Credits
Group A		
ANSC/NUSC 1645	The Science of Food	3
ANSC 4341	Food Microbiology and Safety	3
NUSC 3233	Food Composition and Preparation	3
Group B		
ANSC 3343 or ANSC 3641	Animal Food Products Animal Food Products: Dairy Technology	3
Group C		
Select one of the following:		3
Additional course from Group B		
ANSC 3318	Probiotics and Prebiotics	
ANSC 5641	Food Chemistry	
ARE 2260	Food Policy	
NUSC 5500	Food Colloids and Nanotechnology	
SPSS 2100E	Environmental Sustainability of Food Production in Developed Countries	
Total Credits		15

Students must earn a combined grade point average of 2.5 or higher for all courses listed above.

The minor is offered by the Animal Science Department and the Nutritional Sciences Department.