

FOOD SCIENCE AND TECHNOLOGY

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.

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

Requirements

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

Course	Title	Credits
Group A: Fundamental Knowledge (All Courses Must Be Completed)		
ANSC/NUSC 1645	The Science of Food	3
ANSC 4341	Food Microbiology and Safety	3
NUSC 3233	Food Composition and Preparation	3
Group B: Lab Experience (one of the following)		3
ANSC 3343	Animal Food Products	
ANSC 3641	Animal Food Products: Dairy Technology	
NUSC 3350/5350	Nutrient and Food Analysis	
Group C: Electives		
Select one of the following:		3
Additional course from Group B		
ANSC 3318	Probiotics and Prebiotics	
ANSC 5641	Food Chemistry	
NUSC 5500	Food Colloids and Nanotechnology	
ANSC 4343	Muscle Biology and Muscle Food Chemistry	
NUSC 4260/5260	Dietary Supplements and Functional Foods	
NUSC 5520	Plant-based Food Products	
Total Credits		15

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