

**College of Agriculture and Life Sciences**  
**Department of Food Science and Technology**  
Minor: Food Science and Technology  
For Student Date of Entry under UG Catalog 2022-2023

Required Courses (12-14 credit hours)

FST 3604 (BIOL 3604)	Food Microbiology (Pre: BIOL 2604, 2614)	4	___
or			
FST 4644	Fermentation Microbiology (Pre: BIOL 2604, 2614)	2	___
FST 4304	Food Processing (Pre: FST 3604 pr 4644)	4	___
FST 4504	Food Chemistry (Pre: BCHM 2024)	3	___
FST 4524	Food Safety & Quality Assurance (Pre: FST 3604 or 4644, 4304)	3	___

Restricted Electives (4-6 credit hours)

FST 2014	Introduction to Food Science	2	
FST 2044	Food, War and Conflict	3	
FST 2544	Functional Foods for Health	3	
FST 3024	Principles of Sensory Science	3	
FST 3114	Wines and Vines	3	
FST 3124	Brewing Science and Technology	3	
FST 3214	Meat Science	4	
FST 3514	Food Analysis	4	
FST 4104	Applied Malting and Brewing Science	3	
FST 4634	Epidemiology of Foodborne Disease	3	

TOTAL CREDITS REQUIRED = 18

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