

MINOR IN FERMENTATION AND FOOD SCIENCE

The Minor in Fermentation and Food Science blends a science base with applied courses. The minor prepares students for employment in the food and beverage industry or in government in areas as quality assurance, product development, research, food inspection, sensory evaluation, and consumer education.

Learning Objectives

Students will:

1. Integrate and apply information from basic nutrition, food sciences, and biological and chemical concepts/processes to understand the production and quality of foods. Comprehend the approaches used to analyze relationships among food production, nutrition, and food safety.
2. Demonstrate discipline-specific knowledge of the skills and competencies needed in food science and fermentation science and technology, including food microbiology, sensory evaluation, food chemistry, quality assessment, food production management, and the role of food in the promotion of health.
3. Analyze the production, service, and consumption of foods and beverages, including financial aspects, functional skills, and efficient management of resources (with emphasis on safe service training and management).
4. Assess and apply the science, history, culture, safety, health, and nutrition dimensions of foods and beverages to the food industry.

[Learn more about the Minor in Fermentation and Food Science on the Department of Food Science and Human Nutrition website.](#)

Requirements Effective Fall 2024

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.

Code	Title	Credits
Required Courses:		
FSHN 150	Survey of Human Nutrition	3
FTEC 210	Science of Food Fermentation	3
Select a minimum of 15 additional credits:		15
FTEC 110	Food-From Farm to Table	
FTEC 292	Introduction to Fermentation and Food Science	
FTEC 350	Fermentation Microbiology	
FTEC 351	Fermentation Microbiology Laboratory	
FTEC 360	Brewing Processes	
FTEC 375	Introduction to Fermentation Unit Operations	
FTEC 400	Food Safety	
FTEC 422	Brewing Science I	
FTEC 430	Sensory Evaluation of Food Products	

FTEC 447	Food Chemistry
FTEC 460	Brewing Science II
FTEC 465	Food Production Operations
FTEC 487	Internship
FTEC 495	Independent Study
FTEC 496A	Group Study Fermentation Science: Current Issues
FTEC 496B	Group Study Fermentation Science: Functional Foods in Health

Program Total Credits: 21