

MINOR IN FERMENTATION AND FOOD SCIENCE

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