

# FOOD SCIENCE/SAFETY INTERDISCIPLINARY MINOR

## Requirements

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.

## Effective Fall 2022

Code	Title	Credits
<b>Required Courses</b>		
Select one from the following:		3
FTEC 400	Food Safety <sup>1</sup>	
MIP 334	Food Microbiology <sup>1</sup>	
Select one from the following:		3
LIFE 205	Microbial Biology	
MIP 300	General Microbiology	
<b>Foundation Courses</b>		
Select a minimum of 6 credits from the following:		6
BC 351 or BC 401	Principles of Biochemistry Comprehensive Biochemistry I	
CHEM 245	Fundamentals of Organic Chemistry <sup>2</sup>	
ERHS 320	Environmental Health–Water Quality	
FSHN 150	Survey of Human Nutrition	
FTEC 110	Food-From Farm to Table	
FTEC 447	Food Chemistry	
HORT 100	Horticultural Science	
LIFE 206 or MIP 302	Microbial Biology Laboratory General Microbiology Laboratory	
MIP 101	Introduction to Human Disease (GT-SC2)	
SOCR 100	General Crops	
SOCR 240	Introductory Soil Science	
<b>Advanced Courses</b>		
Select a minimum of 12 credits, which must include at least three subject codes from the collaborating departments (ANEQ, ERHS, FSHN/FTEC, HORT, MIP, SOCR), from the following:		12
ANEQ 300L	Topics in Animal Sciences: Quality Assurance	
ANEQ 360	Principles of Meat Science	
ANEQ 361	Introduction to Meat Product Evaluation	
ANEQ 460	Meat Safety	
ANEQ 470	Meat Processing Systems	
BTEC 306/ BIOM 306	Bioprocess Engineering	
ERHS 220	Environmental Health	
ERHS 332	Principles of Epidemiology	
ERHS 430	Human Disease and the Environment	
FSHN 300	Food Principles and Applications	
FSHN 350	Human Nutrition	

FSHN 496E	Group Study in Dietetics and Nutrition: Food Safety
FTEC 350	Fermentation Microbiology
FTEC 400	Food Safety <sup>1</sup>
FTEC 430	Sensory Evaluation of Fermented Products
FTEC 460	Brewing Science II
HORT 401	Medicinal and Value-Added Uses of Plants
HORT 424/ SOCR 424	Topics in Organic Agriculture
HORT 451	Vegetable Crop Management
HORT 453	Principles of Fruit Crop Management
HORT 454	Horticulture Crop Production and Management
MIP 302	General Microbiology Laboratory <sup>3</sup>
MIP 315	Pathology of Human and Animal Disease
MIP 334	Food Microbiology <sup>1</sup>
MIP 335	Food Microbiology Laboratory
SOCR 330	Principles of Genetics
SOCR 460/ HORT 460	Plant Breeding and Biotechnology
	Independent Study/Group Study/Internship <sup>4</sup>
500-level courses that may be selected as Advanced Courses by high-achieving undergraduates: <sup>5</sup>	
ANEQ 522	Animal Metabolism
ANEQ 565	Interpreting Animal Science Research
ANEQ 567	HACCP Meat Safety
FTEC 570	Food Product Development
FTEC 572	Food Biotechnology
FTEC 574	Current Issues in Food Safety
FTEC 576	Cereal Science
FTEC 578/ HORT 578	Phytochemicals and Probiotics for Health
MIP 540	Biosafety in Research Laboratories
VS 570/AGRI 570	Issues in Animal Agriculture

**Program Total Credits: 24**

<sup>1</sup> If both FTEC 400 and MIP 334 are taken, credit for one class may be used for Advanced Courses credit.

<sup>2</sup> Or higher level organic chemistry course.

<sup>3</sup> Cannot double count as a Foundation course.

<sup>4</sup> Maximum of three upper-division (300- or 400-level) credits allowed for Independent Study/Group Study/Internship (must be food related). Select from subject codes ANEQ, ERHS, FSHN, FTEC, HORT, MIP, SOCR.

<sup>5</sup> With approval of advisor.