FOOD SCIENCE/SAFETY INTERDISCIPLINARY MINOR

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Coordinated by a Faculty Advisory Board

Are you interested in the safety and quality of food from “farm to fork”? The Food Science/Safety interdisciplinary studies programs (https://www.chhs.colostate.edu/fshn/programs-and-degrees/food-science-safety-interdisciplinary-minor/) provide students with the interdisciplinary background necessary for understanding the roles and responsibilities of growers, producers, processors, retailers, consumers, and others working within the food system to ensure that food is safe and healthful. These programs are a cooperative effort by faculty from several departments and colleges within CSU who share a common interest in food quality and safety, and integrated production and processing. Students enrolling in a program will receive their degree from their home department. Completion of requirements for the interdisciplinary minor will be noted on the transcript.

The programs are available at both the undergraduate and graduate levels. Program details are available from the Office of the Dean in the Colleges of Agricultural Sciences (http://agsci.colostate.edu/), Health and Human Sciences (http://www.chhs.colostate.edu/), or Veterinary Medicine and Biomedical Sciences (http://csu-cvmbs.colostate.edu/Pages/default.aspx), or from one of the collaborating departments.

The interdisciplinary minor in Food Science/Safety is designed to complement the student’s major. It consists of a core of required courses (6 credits), foundation courses in the sciences (6 credits), and a selection of advanced courses (12 credits minimum) taken from at least three of the six collaborating departments: Animal Sciences; Environmental and Radiological Health Sciences; Food Science and Human Nutrition; Horticulture and Landscape Architecture; Microbiology, Immunology, and Pathology; and Soil and Crop Sciences.

Learning Objectives

Students will:

1. Integrate biological and chemical processes into production and quality of foods, and analyze the relationships among food production, nutrition, and food safety.
2. Demonstrate discipline-specific knowledge of the skills and competencies needed in food science, safety, and technology, including food microbiology, sensory evaluation, food chemistry, quality assessment, packaging technologies, and food production.
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).

Learn more about the Food Science/Safety Interdisciplinary Minor on the Department of Food Science and Human Nutrition website. (https://www.chhs.colostate.edu/fshn/programs-and-degrees/food-science-safety-interdisciplinary-minor/)