

Food Safety and Quality (Minor)

Overview

Plan Requirements

Completion of a minimum of 15 credits and an overall GPA of 2.0

Code	Title	Hours
Required Courses		
Select one of the following:		3
FS 250	Basics of Food Safety & Quality	
FS 416	Quality Control in Food and Bioprocessing (Restriction: FS, Bioprocessing, PSC, ANS, and NT students. Others may enroll with permission from the instructor. Section 601 is restricted to true distance education students (not regular term students).)	
Select one of the following:		3
FS 405	Food Microbiology	
FS 453	Food Laws and Regulations	
Elective Courses		9
FS 201	Introduction to Food Science	
FS/ANS 322 or PO 322	Muscle Foods and Eggs	
FS 325	Introduction to Brewing Science and Technology	
FS 326	Brewing Practices and Analyses	
FS 403	Analytical Techniques in Food & Bioprocessing Science	
FS 416	Quality Control in Food and Bioprocessing	
FS 421	Food Preservation	
FS 427	Brewing Equipment, Controls and Operations	
FS 406 & FS 405	Food Microbiology Lab and Food Microbiology	
FS 405	Food Microbiology	
FS 435	Food Safety Management Systems (Pre-Requisite FS 250)	
FS/HS 462	Postharvest Physiology	
PO 433	Poultry Processing and Products	
FS 453	Food Laws and Regulations	
PO 340	Live Poultry and Poultry Product Evaluation, Grading, and Inspection	
ANS 243	Meat Safety and Quality Systems	
PO 425	Feed Manufacturing Technology	
BAE 322	Introduction to Food Process Engineering	
HS 421	Temperate-Zone Tree Fruits: Physiology and Culture	
HS 422	Small Fruit Production	
HS 431	Vegetable Production	
HS 476	Crop Physiology and Production in Controlled Environments	
Total Hours		15