

# Food Safety and Quality (Minor)

## Plan Requirements

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

Code	Title	Hours	Counts towards
<b>Required Courses</b>			
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		
<b>Elective Courses</b>			
Select one of the following:			9
FS 201	Introduction to Food Science		
FS/ANS 322	Muscle Foods and Eggs		
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		
<b>Total Hours</b>		<b>15</b>	