

# Food Science (Minor)

To see more about what you will learn in this program, visit the Learning Outcomes website (<https://apps.oirp.ncsu.edu/pgas/>)!

The Food Science minor is designed to provide students with important food science principles and concepts. It should give a competitive edge to individuals seeking employment in the food, pharmaceutical and related industries as a chemist, microbiologist, engineer, nutritionist, business specialist, or technical writer. This minor will provide technical information to improve the student's knowledge and understanding of food and its manufacture. While a comprehensive coverage of Food Science cannot be accomplished in 15 credit hours, flexibility in developing the minor permits tailoring each program to complement a student's major. An introductory course (FS 201 Introduction to Food Science) is required, but other courses at the 200, 300 and 400 level may be selected build on the basic discipline courses in the student's major.

## Admissions

Students may declare their desire to complete the Food Science minor by contacting Dr. Harris as listed below. Students will be assigned an advisor to help them in selecting coursework for the minor.

## Certification

Dr. Harris will certify the minor prior to graduation. The minor must be completed no later than the semester in which the student expects to graduate from his or her degree program. Information about adding a minor is available on the Student Services Center website (<https://studentservices.ncsu.edu/your-degree/coda-home/add-a-minor/>).

## Contact Person

### Dr. Keith Harris

Associate Professor, Food Science  
116B Schaub Hall  
919.513.2124  
[keith\\_harris@ncsu.edu](mailto:keith_harris@ncsu.edu)

**SIS Code: 11FDM**

## Plan Requirements

- Completion of a minimum of 15 credits
- A grade of 'C' or better.
- The minor must include one introductory course (FS 201 Introduction to Food Science), and 12 additional hours at the 200, 300 or 400 level.

Code	Title	Hours	Counts towards
<b>Required Courses</b>			
FS 201	Introduction to Food Science	3	
Select two of the following:		6	
FS 231	Principles of Food and Bioprocess Engineering		

FS 402	Chemistry of Food and Bioprocessed Materials		
FS/MB 405	Food Microbiology		
FS 421	Food Preservation		
<b>Elective Courses</b>		<b>6</b>	
FS 231	Principles of Food and Bioprocess Engineering		
FS 290	Careers in Food and Bioprocessing Sciences		
NTR 301	Introduction to Human Nutrition		
FS/ANS/PO 322	Muscle Foods and Eggs		
FS/ANS 324	Milk and Dairy Products		
FS 330	Science of Food Preparation		
FS 435	Food Safety Management Systems		
FS 352	Introduction to Microbiological Food Safety Hazards		
FS 354	Food Sanitation		
FS 402	Chemistry of Food and Bioprocessed Materials		
FS 403	Analytical Techniques in Food & Bioprocessing Science		
FS/MB 405	Food Microbiology		
FS/MB 406	Food Microbiology Lab		
FS 416	Quality Control in Food and Bioprocessing		
FS 421	Food Preservation		
FS 453	Food Laws and Regulations		

2 Food Science (Minor)

FS 475 Problems  
and Design  
in Food and  
Bioprocessing  
Science

---

**Total Hours** **15**

No more than 1 credit of experimental investigation taken as FS 493  
Research Experience in Food Science may be used toward the minor.