

Food Science (11FDM)

Description

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) 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.

Requirements

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

Required Courses (9 credit hours)

- FS 201 Food Science and the Consumer (3 cr)

AND choose 2 of the following courses:

- FS 231 Principles of Food and Bioprocess Engineering (4 cr)
- FS 402 Chemistry of Food and Bioprocessed Materials (4 cr)
- FS (MB) 405 Food Microbiology (3 cr)
- FS 421 Food Preservation (3 cr)

Elective Courses (6 credit hours)

- FS 231 Principles of Food and Bioprocess Engineering (4 cr)
- FS 290 Careers in Food Science (1 cr)
- NTR 301 Introduction to Human Nutrition (3 cr)
- FS (ANS/PO)322 Muscle Food and Eggs (3 cr)
- FS (ANS)324 Milk and Dairy Products (2 cr)
- FS 330 Science of Food Preparation (3 cr)
- FS (ANS/PO)350 Introduction to HACCP (3 cr)
- FS 351 Sanitation Standard Op. Proc. in Food Safety Control (3 cr)
- FS 352 Introduction to Microbiological Food Safety Hazards (3 cr)
- FS 353 Good Manufacturing Practices (3 cr)
- FS 354 Food Sanitation (3 cr)
- FS 402 Chemistry of Food and Bioprocessed Materials (4 cr)
- FS 403 Analytical Techniques in Food and Bioprocessing Science (4 cr)
- FS (MB)405 Food Microbiology (3 cr)
- FS (MB)406 Food Microbiology Laboratory (1 cr)
- FS 407 Risk Analysis & Hazard Analysis in Food Safety (3 cr)
- FS 416 Quality control of Food and Bioprocessing (3 cr)
- FS 421 Food Preservation (3 cr)

- FS 425 Processing Dairy Products (3 cr)
- FS 453 Food Laws and Regulations (3 cr)
- FS 475 Problems and Design in Food and Bioprocessing Science (3 cr)

**No more than 1 credit of experimental investigation taken as FS 493 may be used toward the minor.

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. Paperwork for certification should be completed no later than during the registration period for the student's final semester at NC State.

Contact Person

Dr. Keith Harris
Associate Professor, Food Science
116B Schaub Hall
919-513-2124
keith_harris@ncsu.edu

SIS Code: 11FDM