# **Food Science and Technology**

#### **Department Information**

· Department Location:

Harris Hall

· Department Phone:

701-231-8790

· Department Web Site:

www.ag.ndsu.edu/foodscience/

· Credential Offered:

Minor

· Program Overview:

bulletin.ndsu.edu/programs-study/undergraduate/food-science-technology/

## **Minor Requirements**

## **Food Science & Technology**

**Minimum Required Credits: 18** 

A grade of C or better required for all minor courses.

Code	Title	Credits
Required Core		
CFS 210	Introduction to Food Science and Technology	2
CFS 370	Food Processing I	3
CFS 464	Food Analysis	3
CFS 470	Food Processing II	3
CFS 471	Food Processing Laboratory	1
SAFE 452	Food Laws and Regulations	3
Elective Courses: Select 3 credits from the following:		3
ANSC 340	Principles of Meat Science	
ANSC 344	Fundamentals of Meat Processing	
CFS 450	Cereal Technology	
CFS 460	Food Chemistry	
CFS 461	Food Chemistry Laboratory	
CFS 474	Sensory Science of Foods	
CFS 480	Food Product Development	
MICR 453	Food Microbiology	
PLSC 210	Horticulture Science	
PLSC 415	Vegetable Crop Production	
SAFE 401	Food Safety Information & Flow of Food	
SAFE 402	Foodborne Hazards	
SAFE 403	Food Safety Risk Assessment	
SAFE 404	Epidemiology of Foodborne Illness	
SAFE 405	Costs of Food Safety	
SAFE 406	Food Safety Crisis Communication	
SAFE 407	Food Safety Risk Management	
SAFE 408	Food Safety Regulatory Issues	
SAFE 409	Food Safety Risk Communication & Education	

### **Minor Requirements and Notes:**

· A minimum of 8 credits must be taken at NDSU.