

Food Safety

Department Information

- **Department Location:**
Morrill Hall
- **Department Phone:**
701-231-8944
- **Department Web Site:**
www.ag.ndsu.edu/foodsafety/
- **Credential Offered:**
Minor
- **Program Overview:**
bulletin.ndsu.edu/programs-study/undergraduate/food-safety/

Minor Requirements

Food Safety Minor

Minor Requirements

Required Credits: 16

Code	Title	Credits
Required Courses		
SAFE 401	Food Safety Information & Flow of Food	1
SAFE 402	Foodborne Hazards	1
SAFE 403	Food Safety Risk Assessment	1
SAFE 404	Epidemiology of Foodborne Illness	1
SAFE 405	Costs of Food Safety	1
SAFE 406	Food Safety Crisis Communication	1
SAFE 407	Food Safety Risk Management	1
SAFE 409	Food Safety Risk Communication & Education	1
Elective Courses: Select 8 credits from the following:		8
AGEC 339	Quantitative Methods & Decision Making	
AGEC 344	Agricultural Price Analysis	
AGEC 375	Applied Agricultural Law	
AGEC 484	Agricultural Policy	
ANSC 340	Principles of Meat Science	
ANSC 344	Fundamentals of Meat Processing	
ANSC 370	Fundamentals/Animal Disease	
ANSC 482	Sheep Industry and Production Systems	
ANSC 484	Swine Production/Pork Industry Systems	
ANSC 486	Beef Industry and Production Systems	
ANSC 488	Dairy Industry and Production Systems	
CFS 471	Food Processing Laboratory	
CFS 480	Food Product Development	
EMGT 261	Disaster Preparedness	
EMGT 263	Disaster Response	
EMGT 461	Business Continuity and Crisis Management	
HNES 141	Food Sanitation	
HNES 361 & 361L	Foodservice Systems Management I and Foodservice Systems Management I Laboratory	
HNES 460 & 460L	Leadership and Communication in Dietetics and Foodservice Systems Management II Laboratory	

MICR 350 & 350L	General Microbiology and General Microbiology Lab
MICR 453	Food Microbiology
MICR 460 & 460L	Pathogenic Microbiology and Pathogenic Microbiology Laboratory
MICR 470	Basic Immunology
MICR 471	Immunology and Serology Laboratory
MICR 474	Epidemiology
PLSC 110	World Food Crops
PPTH 460	Fungal Biology
SAFE 440	Hazard Analysis Critical Control Point (HACCP) and Food Safety Systems
SAFE 452	Food Laws and Regulations
SAFE 484	Food Safety Practicum

Total Credits

16

Minor Requirements and Notes:

- A minimum of 8 credits must be taken at NDSU