Food Science and Technology

Department Information

- **Department Web Site:**
  www.ag.ndsu.edu/plantsciences/ (http://www.ag.ndsu.edu/plantsciences/)
- **Credential Offered:**
  Minor
- **Program Overview:**
  catalog.ndsu.edu/programs-study/undergraduate/food-science-technology/ (http://catalog.ndsu.edu/programs-study/undergraduate/food-science-technology/)

Minor Requirements

**Minor: Food Science & Technology**

**Minimum Required Credits: 19**

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>CFS 210</td>
<td>Introduction to Food Science and Technology</td>
<td>3</td>
</tr>
<tr>
<td>CFS 370</td>
<td>Food Processing I</td>
<td>3</td>
</tr>
<tr>
<td>CFS 464</td>
<td>Food Analysis</td>
<td>3</td>
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<tr>
<td>CFS 470</td>
<td>Food Processing II</td>
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<td>CFS 471</td>
<td>Food Processing Laboratory</td>
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<td>CFS 452</td>
<td>Food Laws and Regulations</td>
<td>3</td>
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**Elective Courses: Select 3 credits from the following:**

- 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

**Total Credits: 19**

**Minor Requirements and Notes:**

- A minimum of 8 credits must be taken at NDSU.
- Only grades of "C" or better accepted for minor courses.