

FOOD SCIENCE & INDUSTRY

Minor in Food Science

NAME _____

Students may choose to minor in food science and industry to expand their expertise and marketability.

A total of **15 credit hours** must be completed from the courses listed. At least one processing elective course must be taken. Up to four credit hours of the total 15 can be from the processing electives list.

Please be aware that not all classes are offered in both semesters, so you will need to plan ahead. For general course descriptions please see the course catalog. Detailed information about a class can be provided by your academic advisor in Food Science.

Course	Sem	Hours
FDSCI 302 – Introduction to Food Science	1, 2	3
FDSCI 305 – Fundamentals of Food Processing	1,2	3
FDSCI 501 – Food Chemistry	2	3
FDSCI 600 – Food Microbiology	1,2	2
FDSCI 601 – Food Microbiology Lab	1	2
FDSCI 690 – Principles of HACCP and HARPC	1,2	3
FDSCI 695 – Quality Assurance of Food Products	1,2	3
FDSCI 727* – Chemical Methods of Food Analysis	1	2
FDSCI 728* – Physical Methods of Food Analysis	1	2
FDSCI 740 – Research & Development of Food Products	1,2	4

KANSAS STATE UNIVERSITY

College of Agriculture



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PROCESSING ELECTIVES

Course	Sem	Hours
ASI 310 – Poultry Products Evaluation	1	2
ASI 350 – Meat Science	1,2	3
ASI 361 – Meat Animal Processing	1, 2	2
ASI 370 – Principles of Meat Evaluation	1	2
ASI 405 – Fundamentals of Milk Processing	1	3
ASI 495 – Advanced Meat Evaluation	1	2
ASI 608 – Dairy Food Processing & Technology	2	3
ASI 610 – Processed Meat Operations	2	2
ASI 640 – Poultry Products Technology	2EY	3
ASI 671 – Meat Selection and Utilization	1	2
ASI 777 – Meat Technology	2	3
FDSCI 660 – International Study Experience Food Sci	1,2,3	3
GRSC 405 – Grain Analysis Techniques	1	2
GRSC 602 – Cereal Science	1,2	3
GRSC 625 – Flour and Dough Testing	1	3
GRSC 635 – Baking Science I	1	2
GRSC 636 – Baking Science I Lab	1	2
GRSC 637 – Baking Science II	2	3
GRSC 638 – Baking Science II Lab	2	1
GRSC 645 – Pet Food Processing	1	3
GRSC 646 – Pet Food Processing Lab	1	1
HORT 325 – Introduction to Organic Farming	1EY	2

1 = Fall, 2 = Spring, EY = Even Years,
OY = Odd Years, * = 8 week course