



Food Science Minor

The Food Science Department offers an 18-credit hour minor. Ask your Purdue Counselor how our minor can best fit into your major curriculum. It's a great way to incorporate Food Science into your future plans. Below is an outline of the courses required for a Food Science Minor.

Food Science Foundation (10 credits)

	COURSE	OFFERING	PREREQUISITE	CREDITS
___	FS 161 Science of Foods	Fall Semester Only	No Prerequisites	3 credits
___	FS 362 Food Microbiology	Fall Semester Only	BIOL 221	3 credits
___	FS 453 Food Chemistry	Spring Semester Only	BCHM, Organic CHM	4 credits

Food Processing (2-4 credits) – choose 2-4 credits from the following list of courses

	COURSE	OFFERING	PREREQUISITE	CREDITS
___	FS 245 Food Packaging	Spring Semester Only	No Prerequisites	2 credits
___	FS 341 Food Processing I	Spring Semester Only	FS 362, Physics	3 credits
___	FS 368 Dairy Products	Fall Semester Only	No Prerequisites	3 credits
___	FS 442 Food Processing II	Fall Semester Only	FS 341	3 credits
___	FS 455 Cereal Chemistry	Fall Semester Only	No Prerequisites	2 credits
___	FS 541 Postharvest Tech Fruits & Veg.	Spring Semester Only	BCHM	1 credit
___	ANSC 351 Meat Science	Spring Semester Only	No Prerequisites	3 credits
___	ANSC 351L Meat Science Lab	Spring Semester Only	Corequisite ANSC 351	1 credit

Additional Food Science Courses (4-6 credits) – choose 4-6 credits from the following list of courses

	COURSE	OFFERING	PREREQUISITE	CREDITS
___	FS 222 Safety of Foods: Headline Topics	Spring Odd Year Only	Biology	2 credits
___	FS 340 Food Regulations	Spring Semester Only	No Prerequisites	1 credits
___	FS 361 Food Plant Sanitation	Fall Semester Only	Chemistry, Biology	1 credit
___	FS 444 Statistical Process Control	Fall Semester Only	Statistics	1 credit
___	FS 446 Food Process Automation	Spring Odd Year Only	Calculus	2 credits
___	FS 467 Food Analysis	Spring Semester Only	FS 453, CHM 224	4 credits
___	FS 476 Functional Foods	Spring Even Year Only	Organic Chemistry	2 credits
___	FS 503 Food Process Mgmt Simulation	Fall Semester Only	ECON 251; AGECE 330 or 424.	1 credit
___	FS 564 Food Fermentations	Spring Even Year Only	FS 362	2 credits
___	F&N 315 Fundamentals of Nutrition **	Spring and Fall Semesters	One year chemistry	3 credits

**ANSC 221 Principles of Animal Nutrition can be substituted for F&N 315, but F&N 315 is preferred for this minor

Food Science Department Contact: Academic Coordinator, 765-494-2766