

The Academic Minor

Many departments have designed academic minors for the convenience of undergraduate students.

A minor is a structured group of courses that leads to considerable knowledge and understanding of a subject, although with less depth than a major. Some employers consider minors desirable, and the corresponding major requirements at the University may stipulate a minor. Some students choose to complement their major program with a minor in a related field or even in an entirely different field of interest. Students interested in pursuing an academic minor should contact their college dean's office and the department responsible for the minor program for guidance and advising.

Please note that undergraduate students can only complete a minor *in addition to* and as a *complement to* a major. The University does not award stand-alone minors.

Minor in Food Science

Required Courses	Hours
FSC 535 Food Analysis	
or	
FSC 434G Food Chemistry	4
FSC 530 Food Microbiology	5
FSC 536 Advanced Food Technology	
or	
FSC 538 Food Fermentation and Thermal Processing	4
Elective Courses	
Two of the following:	
FSC 306 Introduction to Food Processing	4
AEN 340 Principles of Food Engineering	4
FSC 535 Food Analysis*	
or	
FSC 434G Food Chemistry*	4
FSC 536 Advanced Food Technology*	
or	
FSC 538 Food Fermentation and Thermal Processing*	4
*If not taken as one of the required courses.	