

# Food Science (Minor)

The Food Science minor is designed to provide students with important food science principles and concepts. It should give a competitive edge to individuals seeking employment in the food, pharmaceutical and related industries as a chemist, microbiologist, engineer, nutritionist, business specialist, or technical writer. This minor will provide technical information to improve the student's knowledge and understanding of food and its manufacture. While a comprehensive coverage of Food Science cannot be accomplished in 15 credit hours, flexibility in developing the minor permits tailoring each program to complement a student's major. An introductory course (FS 201 Introduction to Food Science) is required, but other courses at the 200, 300 and 400 level may be selected build on the basic discipline courses in the student's major.

## Admissions

Students may declare their desire to complete the Food Science minor by contacting Dr. Harris as listed below. Students will be assigned an advisor to help them in selecting coursework for the minor.

## Certification

Dr. Harris will certify the minor prior to graduation. The minor must be completed no later than the semester in which the student expects to graduate from his or her degree program. Information about adding a minor is available on the Student Services Center website (<https://studentservices.ncsu.edu/your-degree/coda-home/add-a-minor/>).

## Contact Person

### Dr. Keith Harris

Associate Professor, Food Science  
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**SIS Code:** 11FDM

## Plan Requirements

- Completion of a minimum of 15 credits
- A grade of 'C' or better.
- The minor must include one introductory course (FS 201 Introduction to Food Science), and 12 additional hours at the 200, 300 or 400 level.

Code	Title	Hours
<b>Required Courses</b>		
FS 201	Introduction to Food Science	3
Select two of the following:		6
FS 231	Principles of Food and Bioprocess Engineering	
FS 402	Chemistry of Food and Bioprocessed Materials	
FS/MB 405	Food Microbiology	
FS 421	Food Preservation	
<b>Elective Courses</b>		<b>6</b>
FS 231	Principles of Food and Bioprocess Engineering	
FS 290	Careers in Food and Bioprocessing Sciences	
NTR 301	Introduction to Human Nutrition	

FS/ANS/PO 322	Muscle Foods and Eggs
FS/ANS 324	Milk and Dairy Products
FS 330	Science of Food Preparation
FS 435	Food Safety Management Systems
FS 352	Introduction to Microbiological Food Safety Hazards
FS 354	Food Sanitation
FS 402	Chemistry of Food and Bioprocessed Materials
FS 403	Analytical Techniques in Food & Bioprocessing Science
FS/MB 405	Food Microbiology
FS/MB 406	Food Microbiology Lab
FS 416	Quality Control in Food and Bioprocessing
FS 421	Food Preservation
FS 453	Food Laws and Regulations
FS 475	Problems and Design in Food and Bioprocessing Science

**Total Hours** **15**

No more than 1 credit of experimental investigation taken as FS 493 Research Experience in Food Science may be used toward the minor.