

Food Science Minor – Undergraduate

Required Courses for Food Science Minor	
Courses	Hours
FSHN 101 – Intro Food Science & Nutrition	4
FSHN 414 – Food Chemistry	3
FSHN 461 & 462 – Food Processing I/II OR FSHN 465 – Principles of Food Technology	3-7
FSHN 471 – Food and Industrial Microbiology	3
TWO COURSES SELECTED FROM:	6
FSHN 232 – Introductory Food Laboratory	
FSHN 260 – Raw Materials for Processing	
FSHN 302 – Sensory Evaluation of Foods	
FSHN 416 – Food Chemistry Laboratory	
FSHN 418 – Food Analysis	
ABE 485 – Food and Process Engineering & Design	
ANSC 350 – Cellular Metabolism in Animals	
MCB 450 – Introductory Biochemistry	
ABE 483 – Engrg Properties of Food Materials	

Minor in Food Science

The minor in Food Science is designed to broaden the student's knowledge of science and in particular food chemistry, food microbiology, and food engineering. The Food Science minor is suitable for students who intend to pursue careers in engineering, microbiology, chemistry, scientific journalism, hospitality management, or science secondary education.

¹For a FS minor with an emphasis in food processing it is recommended that students select the FSHN 461 and 462 option. However, 461 and 462 have prerequisites that not every student seeking a minor may choose to meet. Note: Student cannot take both FSHN 461 & 462 and FSHN 465. A minimum 2.5 GPA is required for enrollment in this minor.

Courses in the minor cannot be completed Credit/No-Credit.

Minor Advising information available from:

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