



Minor in Food Science

A minor in Food Science requires 16 semester credits, including FS 110 (or 201), and 220. Additional credits may be selected from the list of electives below, or as approved by the department.

Nine credits of upper-division course work must be taken in residence at WSU, through WSU-approved education abroad, or educational exchange courses.

All course work for the minor must be graded (no pass/fail).

<u>Core courses:</u>	<u>Credits:</u>
<input type="checkbox"/> FS 110 (Introduction to Food Science) or 201 (Science on Your Plate)	3
<input type="checkbox"/> FS 220 (Food Safety and Quality)	3
 <u>Elective courses (at least 10 credits needed):</u>	
<input type="checkbox"/> FS 303* and FS 302 (Food Processing + Lab)	4
<input type="checkbox"/> FS 350 (Instrumental and Sensory Analysis of Food)	5
<input type="checkbox"/> FS 401 (Topics in Food Science)	1-3
<input type="checkbox"/> FS 405 (Ciders and Other Fermented Foods)	3
<input type="checkbox"/> FS 416* (Food Microbiology)	3
<input type="checkbox"/> FS 417 (Food Microbiology Lab)	2
<input type="checkbox"/> FS 429 (Dairy Processing)	3
<input type="checkbox"/> FS 430 (Dairy Processing Lab)	1
<input type="checkbox"/> FS 433* and FS 432 (Food Engineering + Lab)	4
<input type="checkbox"/> FS 460 (Food Chemistry)	3
<input type="checkbox"/> FS 461 (Food Chemistry Lab)	1
<input type="checkbox"/> FS 465 (Wine Microbiology and Processing)	3
<input type="checkbox"/> FS 466 (Wine Microbiology and Processing Lab)	1
<input type="checkbox"/> FS 470 (Advanced Food Technology)	3
<input type="checkbox"/> FS 489 (Food Product Development)	3

* Taught on the University of Idaho (UI) campus as a UI Cooperative course. Apply through the Non-degree Cooperative program to enroll in UI courses. These courses are processed as transfer credit, so they will not count towards the nine credits in residence.