

FOOD SCIENCE MINOR

College of Agricultural, Human, and Natural Resource Sciences

This document is for planning purposes. For official information, refer to your academic requirements and speak with your advisor.

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 or as approved by the department.

Nine credits of upper-division course work must be earned in WSU courses or through WSU-approved education abroad or educational exchange courses. No courses applied to the minor may be taken pass/fail.

CORE COURSES

FS 110 Introduction to Food Science

OR

FS 201 Science on Your Plate

3

FS 220 Food Safety and Quality

3

ELECTIVE COURSES

FS 350 Instrumental and Sensory Analysis of Food

3

FS 440 Food Laws

2

FS 401 Topics in Food Science

1-3

FS 442 Food Processing

3

FS 416 Food Microbiology

3

FS 443 Food Processing Lab

1

FS 417 Food Microbiology Lab

2

FS 450 Advanced Instrumental and Sensory Analysis of Food

3

FS 429 Dairy Processing

3

FS 460 Food Chemistry

3

FS 430 Dairy Processing Lab

1

FS 461 Food Chemistry Lab

1

FS 432 Food Engineering

3

FS 470 Advanced Food Technology

3

FS 433 Food Engineering Lab

1

FS 489 Food Product Development

3



Questions?

Send an email to:

food.science@wsu.edu

Want to know more about incorporating this minor into your degree program? Schedule a meeting with our advisor with the QR code.

