Twin Cities Campus

Food Science Minor

Food Science & Nutrition

College of Food, Agricultural and Natural Resource Sciences

- Program Type: Undergraduate minor related to major
- Requirements for this program are current for Spring 2022
- Required credits in this minor: 30 to 32

See major description for more information.

Program Delivery

This program is available:

- via classroom (the majority of instruction is face-to-face)

Admission Requirements

For information about University of Minnesota admission requirements, visit the Office of Admissions website.

Required prerequisites

Prerequisite coursework for program requirements

These courses are prerequisites for courses required by the Food Science Minor.

CHEM 1061 - Chemical Principles I [PHYS] (3.0 cr)
CHEM 1065 - Chemical Principles I Laboratory [PHYS] (1.0 cr)
CHEM 1062 - Chemical Principles II [PHYS] (3.0 cr)
CHEM 1066 - Chemical Principles II Laboratory [PHYS] (1.0 cr)
BIOC 3021 - Biochemistry (3.0 cr)

Minor Requirements

Many courses in the minor have prerequisites that do not count towards the total credits.

Minor Courses

FSCN 1102 - Food: Safety, Risks, and Technology [CIV] (3.0 cr)
FSCN 3102 - Introduction to Food Science (3.0 cr)
FSCN 4112 - Food Chemistry and Functional Foods (3.0 cr)
FSCN 4121 - Food Microbiology (3.0 cr)
FSCN 4113 - Ingredient Functionality and Applications in Food (2.0 cr)
FSCN 4332 *{Inactive}*(3.0 cr)

Choose one of the following courses (2-4 cr)

Elective courses for the food science minor.
FSCN 4122 - Food Fermentations and Biotechnology (2.0 cr)
or FSCN 4131 - Food Quality (3.0 cr)
or FSCN 4311 - Chemical Reactions in Food Systems (2.0 cr)
or FSCN 4312W - Food Analysis [WI] (4.0 cr)

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