

Proposed Changes to Food Science and Nutrition minor

When this minor was originally established, we only offered 5 undergraduate level courses from FDSN. Since that time, we implemented a full undergraduate program. This means that there are several more UG level classes offered through FDSN that would be appropriate to the FSN minor. This revision seeks to add these classes as additional options for the minor.

Course Requirements (15 credits total)

Students must take FDSN 201 and FDSN 301. They then choose any three of the remaining courses for a total of 15 credit hours.

Required Courses (6 credits)

- FDSN 201 Nutrition and Wellness (3)
- FDSN 301 Exploring Food Science & Tech (3)

You must take at least three of the following (9 credits)

- FDSN 300 Nutrition Through the Life Cycle (3)
- FDSN 304 Food Biotechnology (3)
- FDSN 314 Sustainable Food Systems (3)
- FDSN 401 Nutrition, Metabolism, and Health (3)
- FDSN 405 Food and Behavior (3)
- FDSN 408 Food Product Development (3)
- FDSN 412 Preservation Processing (3)
- FDSN 413 Food Fermentation (w/lab and plant field trips) (3)
- FDSN 414 Unit Operations in Food Processing (3)

(Courses highlighted in yellow are the courses we are adding.)