Food Science and Technology

Department Information

- **Department Location:** Harris Hall
- **Department Phone:** 701-231-8790
- **Department Web Site:** www.ag.ndsu.edu/foodscience/
- **Credential Offered:** Minor
- **Program Overview:** bulletin.ndsu.edu/programs-study/undergraduate/food-science-technology/

Minor Requirements

**Food Science & Technology**

**Minimum Required Credits: 18**

A grade of C or better required for all minor courses.

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CFS 210</td>
<td>Introduction to Food Science and Technology</td>
<td>2</td>
</tr>
<tr>
<td>CFS 370</td>
<td>Food Processing I</td>
<td>3</td>
</tr>
<tr>
<td>CFS 464</td>
<td>Food Analysis</td>
<td>3</td>
</tr>
<tr>
<td>CFS 470</td>
<td>Food Processing II</td>
<td>3</td>
</tr>
<tr>
<td>CFS 471</td>
<td>Food Processing Laboratory</td>
<td>1</td>
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<tr>
<td>SAFE 452</td>
<td>Food Laws and Regulations</td>
<td>3</td>
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</tbody>
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**Elective Courses: Select 3 credits from the following:**

- ANSC 340 Principles of Meat Science
- ANSC 344 Fundamentals of Meat Processing
- CFS 450 Cereal Technology
- CFS 460 Food Chemistry
- CFS 461 Food Chemistry Laboratory
- CFS 474 Sensory Science of Foods
- CFS 480 Food Product Development
- MICR 453 Food Microbiology
- PLSC 210 Horticulture Science
- PLSC 415 Vegetable Crop Production
- SAFE 401 Food Safety Information & Flow of Food
- SAFE 402 Foodborne Hazards
- SAFE 403 Food Safety Risk Assessment
- SAFE 404 Epidemiology of Foodborne Illness
- SAFE 405 Costs of Food Safety
- SAFE 406 Food Safety Crisis Communication
- SAFE 407 Food Safety Risk Management
- SAFE 408 Food Safety Regulatory Issues
- SAFE 409 Food Safety Risk Communication & Education

**Minor Requirements and Notes:**

- A minimum of 8 credits must be taken at NDSU.