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.