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>
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<tbody>
<tr>
<td><strong>Required Core</strong></td>
<td></td>
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<tr>
<td>CFS 210</td>
<td>Introduction to Food Science and Technology</td>
<td>2</td>
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<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>
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<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.