

Interdepartmental Minor in Food Safety

The minor requires at least 15 credits, including at least 6 credits taken at Iowa State University in courses numbered 300 or above. The minor must include at least 9 credits that are not used to meet any other college or university requirement. The same courses may not be applied to two different minors.

Along with the courses listed below, students must meet all of the corresponding pre-requisites. Typical courses needed to meet pre-requisites for the Food Safety Minor can include, but are not limited to: BIOL 211, BIOL 212, MICRO 201/L or 302/L, CHEM 163/L or 177/L, a Physics course, and/or courses in the FS HN, MICRO, HORT, AN S, or HRI departments. Students should carefully check the Iowa State University Catalog to ensure that they know course pre-requisites, understand the sequence of the courses, and develop a plan for completing all pre-requisites and requirements by their planned graduation dates.

2009-11 catalog requirements:

<u>Course</u>	<u>Credits</u>
FS HN 101; or HRI 233*	3
FS HN 419 or 420	3
FS HN 403	2
FS HN/An S/Micro/HRI 489	1
Select 3 additional credits from each of the following areas:	6
Food Microbiology Area**	
FS HN/Micro/Tox 420; FS HN/Micro/Tox 421; FS HN/Micro/An S 407; FS HN/Micro/Tox 419; Micro 310; VDPAM 522	
Food Processing Area	
FS HN 405, 471, 472; An S 270, 360; Hort 422; HRI 380 and 380L	

*ServSafe certification eligible upon completion of this course.

**Food Science and Microbiology majors may petition to substitute a Consumer/Social Issues course (Econ 135) for a food microbiology elective, since these students will already have taken most of the food microbiology area electives as part of their major.

Total Credits **15**

2005-07 and 2007-09 catalog requirements:

<u>Course</u>	<u>Credits</u>
FS HN 101 or 272; or HRI 233*	3
FS HN 419 or 420	3
FS HN 403	2
FS HN/An S/Micro/HRI 489	1
Select 3 additional credits from each of the following areas:	6
Food Microbiology Area**	
FS HN/Micro/Tox 420; FS HN/Micro/Tox 421; FS HN/Micro/An S 407; FS HN/Micro/Tox 419; Micro 310; VDPAM 522; A E 473	
Food Processing Area	
FS HN 405, 471, 472; An S 270, 360, 470; Hort 422; HRI 380 and 380L	

*ServSafe certification eligible upon completion of this course.

**Food Science and Microbiology majors may petition to substitute a Consumer/Social Issues course (Econ 135) for a food microbiology elective, since these students will already have taken most of the food microbiology area electives as part of their major.

Total Credits **15**