

Minor in Food Science

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 Science Minor can include, but are not limited to: BIOL 211, BIOL 212, MICRO 201/L or 302/L, CHEM 163/L or 177/L & 178, CHEM 231/L, BBMB 301, a Physics course, and/or courses in the FS HN department. 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:

1. For students from outside the department

<u>Course</u>	<u>Credits</u>
FS HN 101	3
FS HN 167	3
Select 9 additional credits from at least two of the following areas:	9
Food chemistry area: FS HN 214, 311, 410, 411	
Food microbiology area: FS HN 407, 419, 420, 421	
Food processing/engineering area: FS HN 351, 405, 471, 472	
Total Credits	15

2. For students majoring in Dietetics or Nutritional Science

<u>Course</u>	<u>Credits</u>
Select 9 credits from at least two of the following areas:	9
Food chemistry area: FS HN 214, 311, 410, 411	
Food microbiology area: FS HN 407, 419, 420, 421	
Food processing/engineering area: FS HN 351, 405, 471, 472	
Select additional credits to total 15 from FS HN courses not taken above and FSHN 403, 406, 412	
Total Credits	15

2005-07 and 2007-09 catalog requirements:

1. For students from outside the department

<u>Course</u>	<u>Credits</u>
FS HN 101 or 272	3
FS HN 167	3
Select 9 additional credits from at least two of the following areas:	9
Food chemistry area: FS HN 214 or 311, 410, 411	
Food microbiology area: FS HN 407, 419, 420, 421	
Food processing/engineering area: FS HN 351, 405, 471, 472	
Total Credits	15

2. For students majoring in Dietetics or Nutritional Science

<u>Course</u>	<u>Credits</u>
Select 9 credits from at least two of the following areas:	9
Food chemistry area: FS HN 214 or 311, 410, 411	
Food microbiology area: FS HN 407, 419, 420, 421	
Food processing/engineering area: FS HN 351, 405, 471, 472	
Select additional credits to total 15 from FS HN courses not taken above and FSHN 272, 403, 406, 412	
Total Credits	15