

# Food Science & Technology Minor

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**TO:** \_\_\_\_\_ Student's Academic Dean

**FROM:** \_\_\_\_\_ Student    **Aggie ID:** \_\_\_\_\_

**SUBJECT:** Minor in Food Science and Technology

**DATE:** \_\_\_\_\_

As indicated below, the student named above has completed the requirements for a Minor in Food Science and Technology.

## Requirements for a Minor in Food Science and Technology Department of Family and Consumer Sciences

Revised 9/9/2015

A minimum of 18 credits of courses with the FSTE prefix are required for a minor in Food Science and Technology of which a minimum of 9 credits must be numbered 300 or above. A grade of "C" or better is required in all classes to be counted toward the minor. Prerequisites for a given course must be completed before taking the course, or consent of instructor must be obtained before enrolling in the course. No more than 3 credits may be taken as Special Topics or Special Problems.

**Required Courses:** Complete all of the following (10 credits)

Course	Credits	Semester Taken	Grade
FSTE 320 Food Microbiology	3		
FSTE 425 Sensory Evaluation	3		
FSTE 475 ACES in Hole Foods IV	4		

**Electives:** Select at least 2 of the following (6-8 credits)

Course	Credits	Semester Taken	Grade
FSTE 325 Food Analysis	3		
FSTE 328 Introduction to Food Engineering	4		
FSTE 421 Food Chemistry	3		
FSTE 423 Food Processing	4		

**Additional FSTE Courses:** (if needed to have at least 18 credits total)

Course	Credits	Semester Taken	Grade

**Approvals:**

Faculty Advisor: \_\_\_\_\_ Date: \_\_\_\_\_

Department Head: \_\_\_\_\_ Date: \_\_\_\_\_