## Minor in Food Science Requirements Worksheet 2021-2022 Catalog

Name:	Student ID:

Grade	Course Number & Title (units)	Need to Take	Prerequisites†
omplet	e ALL of the following courses:		
	FSCI 101: Franken Food: Fact or Science Fiction (3) GE Area: A3		none
	FSCI 232: Food Science (3)		FSCI minors only
	FSCI 432: Food Chemistry & Analysis (3)		CHEM 227 or 220B; FSCI 232; spring only
	ONE (1) of the following:  □ FSCI 435: Food Processing & Preservation & Packaging (3)  □ FSCI 490: Distilling & Brewing Technology in Barbados (3)		435: FSCI 232; fall only 490: instructor consent; summer only
	FSCI 469: Food Product Development (3)		a 'C' or better in FSCI 232 and FSCI 435; <b>spring only</b> corequisite: FSCI 432
	ONE (1) of the following:    FSCI 338: Food Law, Safety & Regulations (3)    FSCI 492F: Internship in Food Science (3)    FSCI 497: Directed Studies (3)		338: a 'C' or better in BIOL 201 and FSCI 232; fall only 492F: senior standing; 2.5 overall GPA or 3.0 major GF faculty advisor approval; a 'C' or better in FSCI 232 497: instructor consent 336: NUTR 132; SOC 335 or PSY 100

<sup>†</sup>Prerequisites are subject to change; consult the University Catalog (www.csulb.edu/catalog) for the most recent updates

□ NUTR 336: Social & Cultural Aspects of Food & Health (3)

<sup>✓</sup> A 'C' or better is required in all courses

<sup>✓</sup> GE credit is granted based on the term you take the course and is subject to change; see the current GE course list at www.csulb.edu/ge

**<sup>√</sup>** Total units required for FSCI minor: 18

**<sup>√</sup>** Total units required for FSCI minor with prerequisites: 32-36

 $<sup>\</sup>checkmark$  Minimum of 4 semesters required to complete FSCI minor