## Minor in Food Science Requirements Worksheet 2022-2023 Catalog

Name:			Student ID:		
	Grade	Course Number & Title (units)	Need to Take	Prerequisites <sup>+</sup>	

## Complete ALL of the following courses:

FSCI 101: Franken Food: Fact or Science Fiction (3) GE Area: A3	none
FSCI 232: Food Science (3) GE Area: B2	corequisite: FSCI 101
FSCI 432: Food Chemistry & Analysis (3)	CHEM 227 or 220B; FSCI 232; <b>spring only</b>
<ul> <li>ONE (1) of the following:</li> <li>□ FSCI 435: Food Processing &amp; Preservation (3)</li> <li>□ FSCI 490: Distilling &amp; Brewing Technology in Barbados (3)</li> </ul>	<b>435:</b> FSCI 232; <b>fall only</b> <b>490:</b> instructor consent; <b>summer only</b>
FSCI 469: Food Product Development (3)	a 'C' or better in FSCI 232 and FSCI 435; <b>spring only</b> corequisite: FSCI 432
<ul> <li>ONE (1) of the following:</li> <li>FSCI 338: Food Law, Safety &amp; Regulation (3)</li> <li>FSCI 492F: Internship in Food Science (3)</li> <li>NUTR 336: Social &amp; Cultural Aspects of Food &amp; Health (3)</li> </ul>	<b>338:</b> a 'C' or better in BIOL 201 and FSCI 232; <b>fall only</b> <b>492F</b> : senior standing; 2.5 overall GPA or 3.0 major GPA; faculty advisor approval; a 'C' or better in FSCI 232 <b>336:</b> NUTR 132; PSY 100 (corequisite)

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

 $\checkmark$  A 'C' or better is required in all courses

✓ 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

✓ Total units required for FSCI minor: 18

✓ Total units required for FSCI minor with prerequisites: 32-36

✓ Minimum of 4 semesters required to complete FSCI minor