

FOOD SCIENCE MINOR WORKSHEET
CALIFORNIA STATE UNIVERSITY, LONG BEACH
 Code: FCS_UM04
 Catalog Year: 2007-2008

Student: _____ Anticipated Graduation Date: _____
 Student ID Number: _____
 Last First Maiden/Middle

Address: _____ Telephone No.: _____
 No. Street Apt. No. E-mail Address: _____

City State ZIP Advisor: _____

Date Entered CSULB: _____ Standing: _____

Transfer From: 1) _____ 2) _____ 3) _____ 4) _____

CSULB Unit Value	CSULB Grade	Course Number	Course Name	Need to Take	Transfer or Substitute	Transfer From	Transfer Units/Grade
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Take All of the Following Courses

3		FSCI 332	Food Science				
3		FSCI 338	Introduction to Food Processing				
3		FSCI 432	Food Analysis				
3		FSCI 435	Food Processing, Preservation & Packaging				
3		FSCI 492F	Internship in Food Science				

Select 3 Units from the Following Courses (as approved by a Food Science faculty advisor)

3		FCSE 497	Directed Studies				
2		FSCI 330	Dairy Science				
3		FSCI 464	Sensory Analysis of Foods				
1		FSCI 469	Food Product Development				

Additional Information

It is the student's responsibility to adhere to all prerequisites listed below. Some of the prerequisites fulfill General Education requirements.

1. CHEM 327 and HFHM 235 and MICR 200 are prerequisites for FSCI 332.
2. FSCI 332 is the prerequisite for FSCI 338, 432, 435 and 492F.
3. CHEM 327 and FSCI 332 are prerequisites for FSCI 432.
4. NUTR 132 and FSCI 332 are prerequisites for FSCI 330.
5. FSCI 332 and BIOL 260 or equivalent statistics class are prerequisites for FSCI 464.

Advising Sessions:

Advisor: _____ Date: _____ Advisor: _____ Date: _____
 Advisor: _____ Date: _____ Advisor: _____ Date: _____
 Advisor: _____ Date: _____ Advisor: _____ Date: _____
 Advisor: _____ Date: _____ Advisor: _____ Date: _____