Minor in Food Science Requirements Worksheet 2019-2020 Catalog

	Name:		Student I	D:
ĺ	Grade	Course Number & Title (units)	Need to Take	Prerequisites†

Complete ALL of the following courses:

FSCI 101: Franken Food: Fact or Science Fiction (3)	none
FSCI 232: Food Science (3)	none
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) FCS 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; spring only corequisite: FSCI 432
 ONE (1) of the following: FCS 497: Directed Studies (3) FSCI 338: Food Law, Safety & Regulations (3) FSCI 492F: Internship in Food Science (3) NUTR 336: Social & Cultural Aspects of Food & Health (3) 	 497: junior standing; instructor consent 338: a 'C' or better in BIOL 201 and FSCI 232; fall only 492F: senior standing; 2.5 overall GPA or 3.0 major GPA; faculty advisor approval; a 'C' or better in FSCI 232 336: NUTR 132; SOC 335 or PSY 100

+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

✓ 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