

Minor in Food Science
Requirements Worksheet
2025-2026 Catalog

Name: _____ Student ID: _____

Grade	Course Number & Title (units)	Prerequisites†
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Complete ALL of the following courses:

	FSCI 101: Franken Food: Fact or Science Fiction (3) GE Area: 1B (A3)	<i>none</i>
	FSCI 232: Food Science (3) GE Area: 5B (B2)	<i>none</i>
	FSCI 432: Food Chemistry & Analysis (3)	<i>CHEM 227 or 220B; FSCI 232; spring only</i>
	ONE (1) of the following: <input type="checkbox"/> FSCI 435: Food Processing & Preservation (3) <input type="checkbox"/> FSCI 490: Distilling & Brewing Technology in Barbados (3)	435: FSCI 232; fall only 490: instructor consent; summer only
	FSCI 469: Food Product Development (3)	<i>a 'C' or better in FSCI 232 and FSCI 435; spring only corequisite: FSCI 432</i>
	ONE (1) of the following: <input type="checkbox"/> FSCI 338: Food Law, Safety & Regulation (3) <input type="checkbox"/> FSCI 492F: Internship in Food Science (3) <input type="checkbox"/> NUTR 336: Social & Cultural Aspects of Food & Health (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 GPA; faculty advisor approval; a 'C' or better in FSCI 232 336: NUTR 132; PSY 100 (corequisite)

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

✓ 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/general-education-requirements

✓ Total units required for FSCI minor: 18

✓ Total units required for FSCI minor with prerequisites: 29-35

✓ Minimum of 3 semesters required to complete FSCI minor