

Minor in Food Science
Requirements Worksheet
2018-2019 Catalog

Name: _____ Student ID: _____

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

	FSCI 101: Franken Food: Fact or Science Fiction (3)		<i>none</i>
	FSCI 232: Food Science (3)		<i>HFHM 176</i>
	FSCI 432: Food Analysis (3)		<i>a 'C' or better in CHEM 227 or 220B and in FSCI 232 spring only</i>
	ONE (1) of the following: <input type="checkbox"/> FCSI 435: Food Processing, Preservation & Packaging (3) <input type="checkbox"/> FCS 490: Distilling & Brewing Technology in Barbados (3)		<i>435: a 'C' or better in FSCI 232; fall only 490: instructor consent; summer only</i>
	FSCI 469: Food Product Development (3)		<i>a 'C' or better in FSCI 232, and in FSCI 435 or FCS 490; corequisite: FSCI 432; spring only</i>
	ONE (1) of the following: <input type="checkbox"/> FCS 497: Directed Studies (3) <input type="checkbox"/> FSCI 338: Food Law, Safety & Regulations (3) <input type="checkbox"/> FSCI 492F: Internship in Food Science (3) <input type="checkbox"/> NUTR 336: Social & Cultural Aspects of Food & Health (3)		<i>497: junior standing; instructor consent 338: a 'C' or better in BIOL 201 and in 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</i>

†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

✓ 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