

Minor in Food Science  
Requirements Worksheet  
2020-2021 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>FSCI minors only</i>
	FSCI 432: Food Chemistry & Analysis (3)		<i>CHEM 227 or 220B; FSCI 232; <b>spring only</b></i>
	<b>ONE (1)</b> of the following: <input type="checkbox"/> FSCI 435: Food Processing & Preservation & Packaging (3) <input type="checkbox"/> FSCI 490: Distilling & Brewing Technology in Barbados (3)		<b>435:</b> <i>FSCI 232; <b>fall only</b></i> <b>490:</b> <i>instructor consent; <b>summer only</b></i>
	FSCI 469: Food Product Development (3)		<i>a 'C' or better in FSCI 232 and FSCI 435; <b>spring only</b></i> <i>corequisite: FSCI 432</i>
	<b>ONE (1)</b> of the following: <input type="checkbox"/> FSCI 338: Food Law, Safety & Regulations (3) <input type="checkbox"/> FSCI 492F: Internship in Food Science (3) <input type="checkbox"/> FSCI 497: Directed Studies (3) <input type="checkbox"/> NUTR 336: Social & Cultural Aspects of Food & Health (3)		<b>338:</b> <i>a 'C' or better in BIOL 201 and FSCI 232; <b>fall only</b></i> <b>492F:</b> <i>senior standing; 2.5 overall GPA or 3.0 major GPA; faculty advisor approval; a 'C' or better in FSCI 232</i> <b>497:</b> <i>instructor consent</i> <b>336:</b> <i>NUTR 132; SOC 335 or PSY 100</i>

†Prerequisites are subject to change; consult the University Catalog ([www.csulb.edu/catalog](http://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