

University of Arkansas
Dale Bumpers College of Agricultural, Food and Life Sciences

Food Science Minor
2017-2018

The following courses are required for a minor in Food Science (18 hours):

- _____ FDSC 3103 Principles of Food Processing with lab component (FA)
- _____ FDSC 4122 & 4121L Food Microbiology and lab (FA)
- _____ FDSC 4304 Food Chemistry with lab component (FA)

and a minimum of 8 hours selected from the following courses (at least 5 hours must be 3000-4000 level coursework):

- _____ FDSC 1103 Introduction to Food Science (SP)
- _____ FDSC 2401 or 2401H Uncorked: Vines to Wines (FA)
- _____ FDSC 2603 Science in the Kitchen (FA)
- _____ FDSC 2701 Food for Health (SP)
- _____ FDSC 3202 Introduction to Food law (SP)
- _____ FDSC 4113 & 4111L Food Analysis and lab (SP)
- _____ FDSC 4413 Sensory Evaluation of Food with lab component (FA)
- _____ FDSC 4754 Engineering Principles of Food Processing with lab component (SP, even years)
- _____ NUTR 4213 Advanced Nutrition (FA)

Student _____ Date _____

Minor Advisor _____ Date _____

Major Advisor _____ Date _____

Copies to: Student
Major Advisor
Minor Advisor
AFLS Dean's Office
Student's Dean's Office (if not AFLS)