FOOD SCIENCE MINOR

The UF/IFAS Food Science and Human Nutrition Department offers a minor specializing in Food Science. The Food Science minor is open to all students at the University of Florida.

About this Program

- **College:** Agricultural and Life Sciences [http://catalog.ufl.edu/UGRD/colleges-schools/UGAGL/]
- **Credits:** 15 | Completed with minimum grades of C and a minimum cumulative 2.5 GPA in the minor

Department Information

The Food Science and Human Nutrition Department (FSHN) is one of the world's largest combined academic programs where food science, nutritional sciences, and dietetics are all studied within one department. The department's programs are accredited by the Institute of Food Technologists (IFT) [http://www.ift.org/] and the Academy of Nutrition and Dietetics [http://www.eatright.org/]. After completing undergraduate degrees, FSHN students typically move on to employment in the food industry, healthcare settings, graduate, or professional programs.

Website [https://fshn.ifas.ufl.edu/]

CONTACT

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572 Newell Drive
359 FOOD SCIENCE & HUMAN NUTRITION BUILDING
GAINESVILLE FL 32611-0370
Map [http://campusmap.ufl.edu/#/index/0475]

Curriculum

- Dietetics
- Food Science
- Food Science Minor
- Nutritional Sciences
- Nutritional Sciences Minor

Required Courses

Students may only take courses for which they meet the prerequisites.

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Courses for minimal science backgrounds

- FOS 2001 Man's Food
- FOS 3042 Introductory Food Science
- FOS 4202 Food Safety and Sanitation
- FOS 4722C Quality Control in Food Systems
- FOS 4731 Government Regulations and the Food Industry
- FOS 4290 Principles of Food Safety Systems

Courses requiring higher-level science prerequisites

- FOS 4222 Food Microbiology
- FOS 4222L Food Microbiology Laboratory
- FOS 4223 Food and Environmental Virology
- FOS 4311 Food Chemistry
- FOS 4410C Introduction to Unit Operations in Food Processing
- FOS 4311L Food Chemistry Laboratory
- FOS 4318 Flavor Chemistry
- FOS 4321C Food Analysis
- FOS 4427C Principles of Food Processing
- FOS 4522C Seafood Technology

Total Credits 15