

# 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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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.*

Code	Title	Credits
<b>Select 15 credits</b>		<b>15</b>
<i>Courses for minimal science backgrounds</i>		
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	
<i>Courses requiring higher-level science prerequisites</i>		
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	
<b>Total Credits</b>		<b>15</b>