

FOOD SCIENCE MINOR

Established in 1884, the mission of the College of Agricultural and Life Sciences is to deliver unsurpassed educational programs that prepare students to address the world's critical challenges related to agriculture, food systems, human well-being, natural resources and sustainable communities.

Contact

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Map (<http://campusmap.ufl.edu/?loc=0498>) More Info (<http://cals.ufl.edu/>)

Academic Advising

2020 McCarty Hall D
352.392.1963

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. FSHN has nearly 25 full-time faculty members, 80 graduate assistants, and 600 undergraduate students. 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

The food science minor is open to all students at the university.

Courses for the minor may have prerequisites.

Required Courses

Suggested Courses

More suitable for students with minimal science backgrounds

Code	Title	Credits
FOS 2001	Man's Food	3
FOS 3042	Introductory Food Science	3
FOS 4202	Food Safety and Sanitation	2
FOS 4722C	Quality Control in Food Systems	3
FOS 4731	Government Regulations and the Food Industry	2

FOS 4936	Topics in Food Science (HAACP Systems)	2
Total Credits		15

Optional Courses

More suitable for students with extensive science backgrounds

Code	Title	Credits
AOM 4062	Principles of Food Engineering	4
FOS 4222	Food Microbiology	3
FOS 4222L	Food Microbiology Laboratory	2
FOS 4311	Food Chemistry	3
FOS 4311L	Food Chemistry Laboratory	1
FOS 4321C	Food Analysis	4
FOS 4427C	Principles of Food Processing	4
FOS 4522C	Seafood Technology	3
