

## MINOR PROGRAM IN FOOD SCIENCE

(Class of 2021 onwards)

A minor program in Food Science can be completed by a student enrolled in any major (other than Food Science major) in Rutgers. **A minimum of 21 credits is required to complete the program.**

### Pre-requisite courses for Minor in Food Science

<b>Mandatory pre-requisite courses</b>	<b>Pre-requisite courses that may be required based on electives chosen</b> (List of Electives given in Requirement 2)
1) Gen Biology (01:119:115-117) 2) Gen Chemistry (01:160:161-162) 3) Elementary Organic Chemistry (01:160:209) or Organic Chemistry (01:160:307-308)	1) Biochemistry (11:115:301 or 403) 2) General Microbiology (01: 447:390 or 11:680:390) 3) Basic Statistics for Research (11:960:211 or 285 or 401) 4) Calculus I (01:640:135) <b>&amp;/or</b> Calculus II (01:640:136 or 138) 5) Physics I (01:750:193) <b>&amp;/or</b> Physics II (01:750:194) 6) Statistics (01:960:211, 285 or 401) 7) Gen Microbiology (01:447:390 or 11:680:390)

**Requirement 1: Mandatory Food Science Courses**

Course & Semester offered	Credits	Pre-requisites
<b>1. Science of Food</b> <sup>(NS)</sup> 11:400:103 (Fall, Summer) OR <b>Food and Health</b> <sup>(NS)</sup> 11:400:104* (Spring)	3	None
<b>2. Principles of Food Science</b> 11:400:201** (Fall)	3	1. General Chemistry (01:160:161-162) & 2. General Biology (01:119:115-117) <u>along with</u> pre- or co-requisite: 3. Elementary Organic Chemistry (01:160:209) <u>OR</u> Organic Chemistry (01:160:307)

\* Any student who has completed Nutrition and Health (11:709:255) cannot enroll for Food and Health (11:400:104)

\*\* All students must take this course, even if they have completed 11:790:201 & 202

**Requirement 2: Electives - 15 or more credits from any of the following courses**

Course	Semester	Credits	Pre- & Co-requisites
<b>Food as Medicine</b> <sup>(NS)</sup> 11:400:106	Fall, Summer	3	None
<b>Foods: From Field to Table</b> 11:400:107	Spring	3	None
<b>Food Processing Technologies</b> 11:400:301	Fall	4	1. Physics I (01:750:193) & 2. Calculus I (01:640:135)
<b>Food Process Engineering</b> 11:400:302	Spring	4	1. Physics I and II (01:750: 193 and 194) & 2. Calculus I and II (01:640:135 and 136 or 138) & 3. Food processing Technologies (11:400:301)

<b>Food Analysis</b> 11:400:304	Spring	4	1. Principles of Food Science (11:400:201) & 2. Organic Chemistry (01:160:307) <u>OR</u> Elementary Organic Chemistry (01:160:209)
<b>Current Issues in Food Science &amp; Food Law</b> 11:400:314	Spring	2	Principles of Food Science (11:400:201)
<b>Sensory Evaluation of Foods</b> 11:400:405	Fall	3	Basic Statistics for Research (11:960:211 <u>OR</u> 285 <u>OR</u> 401)
<b>Nutrigenomics</b> (previously known as Nutraceuticals in Functional Foods, Herbs, and Supplements) 11:400:410	Spring	3	1. General Chemistry (01:160:161-162) & 2. General Biology (11:119:115-117) & 3. Nutrition and Health (11:709:255) <u>OR</u> Food and Health (11:400:104) <u>OR</u> Science of Food (11:400:103)
<b>Food Chemistry with lab</b> 11:400:411	Fall	4	1. Principles of Food Science (11:400:201) & pre- or co-req: 2. Biochemistry (11:115:301 or 403)
<b>Food Product Development</b> 11:400:412	Spring	3	<u>Pre-reqs:</u> 1. Food processing Technologies (11:400:301) & 2. Current Issues in Food Science and Food Law (11:400:314) & 3. Food Chemistry (11:400:411) & 4. <u>Co-req:</u> Food Microbiology (11:400:423)
<b>Food Physical Systems</b> 11:400:419	Fall	3	1. Physics I and II (01:750: 193 and 194) & 2. Biochemistry (11:115:301 or 403) & 3. Calculus I and II (01:640:135 and 136 or 138)
<b>Food Safety: Fads, Facts &amp; Politics</b> 11:400:422	Spring	3	None

<b>Food Microbiology</b> 11:400:423	Spring	3	General Microbiology <i>(01: 447:390 OR 11:680:390)</i>
<b>Research Problems in Food Science</b> 11:400:493	Fall or Spring	3	By arrangement with faculty