

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

Mandatory pre-requisite courses	Pre-requisite courses that may be required based on electives chosen (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) Statistics (11:960:211 or 285 or 401) 4) Calculus I (01:640:135) &/or Calculus II (01:640:136 or 138) 5) Physics I (01:750:193) &/or Physics II (01:750:194)

Requirement 1: Mandatory Food Science Courses

Course & Semester offered	Credits	Pre-requisites
1. Science of Food ^(NS) 11:400:103 (Fall, Summer) OR Food and Health ^(NS) 11:400:104* (Spring)	3	None
2. Principles of Food Science 11:400:201** (Fall)	3	1. General Chemistry (01:160:161-162) & 2. General Biology (01:119:115-116) along with pre- or co-requisite: 3. Elementary Organic Chemistry (01:160:209) OR 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
Food as Medicine ^(NS) 11:400:106	Fall, Summer	3	None
Foods: From Field to Table 11:400:107	Spring	3	None
Food Processing Technologies 11:400:301	Fall	4	1. Physics I (01:750:193) <u>&</u> 2. Calculus I (01:640:135)
Food Process Engineering 11:400:302	Spring	4	1. Physics I and II (01:750: 193 and 194) <u>&</u> 2. Calculus I and II (01:640:135 and 136 or 138) <u>&</u> 3. Food processing Technologies (11:400:301)
Food Analysis 11:400:304	Spring	4	1. Principles of Food Science (11:400:201) <u>&</u> 2. Organic Chemistry (01:160:307) <u>OR</u> Elementary Organic Chemistry (01:160:209)
Current Issues in Food Science & Food Law 11:400:314	Spring	2	Principles of Food Science (11:400:201)
Sensory Evaluation of Foods 11:400:405	Fall	3	Statistics (11:960:211 <u>OR</u> 285 <u>OR</u> 401)
Nutrigenomics (previously known as Nutraceuticals in Functional Foods, Herbs, and Supplements) 11:400:410	Spring	3	1. General Chemistry (01:160:161-162) <u>&</u> 2. General Biology (11:119:115-117) <u>&</u> 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)

Food Chemistry with lab 11:400:411	Fall	4	1. Principles of Food Science (11:400:201) & pre- or co-req: 2. Biochemistry (11:115:301 or 403)
Food Product Development 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)
Food Physical Systems 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)
Food Safety: Fads, Facts & Politics 11:400:422	Spring	3	None
Food Microbiology 11:400:423	Spring	3	General Microbiology (01: 447:390 OR 11:680:390)
Experience-based Education 1. Research-based Learning 11:400:493 OR 2. Internship-based Learning 11:400:494	Fall or Spring	3	By arrangement with faculty. (A maximum of 3 credits can be earned in EBE by a student pursuing a minor in Food Science).