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) Statistics (11:960:211or 285 or 401) 3) Calculus I (01:640:135) 4) Physics I (01:750:193)

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 Principles of Food Science 11:400:201 (3), even if they have completed 11:709:201 & 202
** Principles of Food Science 11:400:201 (3) must be completed successfully before a student registers for any other 300-/400-level FS courses

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

Course	Semester	Cr	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) & 2. Calculus I (01:640:135)
Food Process Engineering 11:400:302	Spring	3	Food processing Technologies (11:400:301)
Food Analysis 11:400:304	Spring	3	1. Principles of Food Science (11:400:201) & 2. Organic Chemistry (01:160:307) OR Elementary Organic Chemistry (01:160:209)
Current Issues in Food Science and 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 OR 285 OR 401)
Nutrigenomics and Nutraceuticals 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) OR Food and Health (11:400:104) OR Science of Food (11:400:103)
Food Chemistry 11:400:411	Fall	3	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	Pre-reqs: 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. Co-req: Food Microbiology (11:400:423)
Food Physical Systems 11:400:419	Fall	3	Biochemistry (11:115:301 or 403)
Food Safety: Fads, Facts & Politics 11:400:422	Fall, Spring	3	None Open to Juniors and Seniors only
Food Microbiology 11:400:423	Spring	3	This course registration is restricted to juniors and seniors only. Elementary Organic Chemistry *(01:160:209) OR Orgo I (01:160:307)* OR Introduction to Microbiology *(11:680:201)* OR Gen Microbiology *(01:447:390/11:680:390)*
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).