

# Minor in Food Science

## Eligibility for the Minor

Any undergraduate student at Cornell may enroll, subject to availability, in courses required for the Food Science minor. Please be aware that some courses may have pre-requisites before you can enroll in them.

## How to receive credit for a Minor Program of Study in Food Science:

1. Before the second semester of the junior year, contact Dr. Alicia Orta Ramirez, [ao98@cornell.edu](mailto:ao98@cornell.edu), the Undergraduate Program Director, to plan their course of study.
2. Complete the Food Science courses.

In the fall of senior year, schedule a meeting with Dr. Orta Ramirez. Bring a copy of your:

- 1) transcript (unofficial) ; 2) your "Application to Graduate" ; 3) and a completed "Minor Program of Study" form attached with you to your appointment. Upon verification of successful completion of the required courses, Dr. Orta Ramirez will sign the form as required for the minor.

## Description of the Minor Requirements

Required Core Course

- FDSC 2000 – Introduction to Physiochemical and Biological Aspects of Food (3 credits)

Two or more courses from the following:

- FDSC 3940 – Applied and Food Microbiology lecture (3 credits)
- FDSC 3950 – Food Microbiology Lab (3 credits)
- FDSC 4170 – Food Chemistry I Lecture (3 credits)
- FDSC 4180 – Food Chemistry II Lecture (2 credits)

A minimum of five additional credits in any course(s) with a "FDSC" designation except FDSC 1101, 1102, 1500, 2300, 4940, 4960, 4970, 4980, 4990, 4991, 4992, 5000, 5990, 6000, 6940, 6950, 6960, 6970, 6980, 8899, and 9900. Enology courses (including those cross-listed) are not eligible for a minor in Food Science. Recommended courses include the following:

FDSC 2100 – Food Analysis (3 credits)

FDSC 2500 – Kosher and Halal Food Regulations (3 credits)

FDSC 3960 – Food Safety Assurance (2 credits)

FDSC 4010 – Concepts of Product Development (2 credits)

FDSC 4100 – Sensory Evaluation of Food (2-3 credits)

FDSC 4210 – Food Engineering Principles (3 credits)

FDSC 4150 – Principles of Food Packaging (2 credits)

FDSC 4250 – Unit Operations and Dairy Foods Processing (3 credits)

FDSC 4190 – Food Chemistry Laboratory (2 credits)

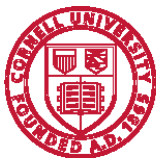
FDSC 4220 – Functional Foods and Dietary Supplements for Health (2 credits)

FDSC 4230 – Physical Principles of Food Preservation and Manufacturing (3 credits)

FDSC 6210 – Food Lipids (2 credits)

## **A Minimum of 13 Credits Is Required**

*\* Only courses for which a grade of "C" or better is received will count towards the minor in Food Science (courses taken with an "S/U" option will not count).*



## Department of Food Science: Minor Program of Study

<b>Name</b>	<b>Major</b>
<b>Phone</b>	<b>Email</b>
<b>Major Advisor</b>	<b>Department/College</b>

### List of Courses

Course Name & Title	Grade	Semester
FDSC 2000 – Intro to Physiochemical & Biological Aspects of Food (3 credits)		
FDSC 3940 – Food Microbiology Lecture (3 credits)		
FDSC 3950 – Food Microbiology Lab (3 credits)		
FDSC 4170 – Food Chemistry I Lecture (3 credits)		
FDSC 4180 – Food Chemistry II Lecture (2 credits)		

A minimum of five additional credits in any course(s) with a "FDSC" designation except FDSC 1101, 1102, 1500, 2300, 4940, 4960, 4970, 4980, 4990, 4991, 4992, 5000, 5990, 6000, 6940, 6950, 6960, 6970, 6980, 8899, and 9900. Enology courses (including those cross-listed) are not eligible for a minor in Food Science.

Course Number & Title	Grade	Semester
<b>Total Credits</b>		

**Minimum of 13 Credits.**

*\*Only courses for which a grade of C or better is received will count towards the minor in Food Science (Courses with an "S/U" option will not count.)*

### Meeting with Food Science Undergraduate Coordinator

Coordinator's Signature: \_\_\_\_\_ Date: \_\_\_\_\_

[Note: Signature indicates that the Food Science advisor had approved the student's course of study.] Email this form to [clw3@cornell.edu](mailto:clw3@cornell.edu)