

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 Marin Cherry (mec345@cornell.edu), Minor Coordinator, to discuss the minor and plan your course of study to complete the minor successfully. Submit a Declaration of Minor form either during or after the meeting.
2. Complete the Food Science courses.
3. Prior to graduation senior year, schedule a meeting with Marin Cherry and bring a copy of your transcript with you to your appointment. Upon verification of successful completion of the required courses, Marin will confer the minor and it will appear on your transcript when finalized after graduation. (If you complete the minor prior to your senior year, your minor can appear on your transcript earlier than graduation.)

Description of the Minor Requirements

Required Core Courses:

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

AND two 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 (3 credits)

Additional Course Requirements:

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 4040 – Chemistry and Functional Properties of Food Ingredients (2 credits)

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

FDSC 4190 – Food Chemistry Laboratory (2 credits)

FDSC 4210 – Food Engineering Principles (3 credits)

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

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

FDSC 4250 – Unit Operations and Dairy Foods Processing (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).*