Food Science Technology

Food Science Technology
College of Science, Engineering & Technology
Department of Biological Sciences
242 Trafton Science Center S • 507-389-2786

Program Director: Dorothy Wrigley, Ph.D. (Biology)

Faculty: Joye Bond, Ph.D. (Family and Consumer Science); Mary Hadley, Ph.D. (Chemistry); Gregg Marg, Ph.D. (Biology); Dorothy Wrigley, Ph.D. (Biology).

Recent outbreaks of food borne disease and concern for safe food products for consumers is driving the market for individuals with a degree in Food Science Technology. Graduates can expect to find employment within the food industry and testing laboratories or government laboratories. These positions require a diversified training in both foods and sciences, especially microbiology and chemistry. This undergraduate major is easily adapted for students wanting to continue into graduation education.

POLICIES/INFORMATION

Admission to major is granted by the Department of Biology and follows minimum University admission requirements:
- a minimum of 32 earned semester credits hours
- a minimum cumulative GPA of 2.00

GPA Policy. A minimum GPA of 2.00 must be maintained in the major.

P/N Grading Policy. All courses in the major must be taken for grade.

FOOD SCIENCE TECHNOLOGY BS

Required General Education
BIOL 105 General Biology I (4)
MATH 112 College Algebra (4)
STAT 154 Elementary Statistics (3)

Prerequisites to the Major
BIOL 220 Human Anatomy (4)
CHEM 104 Introduction to Chemistry (3)

Major Common Core
BIOL 106 General Biology II (4)
BIOL 230 Human Physiology (4)
BIOL 270 Microbiology (4)
BIOL 453 Biological Engineering Analysis I (4)
BIOL 478 Food Microbiology and Sanitation (4)
CHEM 201 General Chemistry I (5)
CHEM 202 General Chemistry II (5)
CHEM 305 Analytical Chemistry (4)
CHEM 320 Organic Chemistry I (5)
CHEM 360 Principles of Biochemistry (4)
FCS 240 Nutrition I (3)
FCS 340 Food Science (4)
FCS 444 Experimental Food Science (3)
(Choose 2 credits from the following)
BIOL 497 Internship I (2-4)
BIOL 499 Individual Study (2-4)

Major Restricted Electives (Choose 3-4 credits)
BIOL 452 Biological Instrumentation (3)
BIOL 467 Industrial Hygiene (3)
CHEM 437 Food Chemistry (4)

General Electives
10 credits of any elective are required. 7 of these must be at the 300-400 level to meet graduation requirement. Calculus (MATH 121) is strongly suggested if graduate study is intended.