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## FOOD SCIENCE TECHNOLOGY

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### Food Science Technology

College of Science, Engineering & Technology

Department of Biological Sciences

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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).

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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, nutrition, and chemistry. This undergraduate major is easily adapted for students wanting to continue into graduate education.

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#### 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.

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#### **FOOD SCIENCE TECHNOLOGY BS**

Degree completion = 120 credits

#### **Required General Education**

BIOL 105 General Biology I (4)

STAT 154 Elementary Statistics (3)

#### **MATH**

(choose 4 credits) Math 121 Calculus is strongly suggested if graduate study is intended.

MATH 112 College Algebra (4)

MATH 115 Precalculus Mathematics (4)

MATH 121 Calculus I (4)

#### **Prerequisites to the Major**

BIOL 220 Human Anatomy (4)

#### **Major Common Core**

BIOL 106 General Biology II (4)

BIOL 270 Microbiology (4)

BIOL 330 Principles of Human Physiology (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 322 Organic Chemistry I (4)

CHEM 323 Supplemental Organic Functional Group Chemistry (1)

CHEM 360 Principles of Biochemistry (4)

ENG 271W Technical Communication (4)

FCS 150 Food, Culture and You (3)

FCS 242 Nutrition for Healthcare Professionals (3)

FCS 340 Food Science (4)

FCS 444 Experimental Food Science (3)

**Practicum** (choose 2-4 credits) (choose 2 credits from the following)

BIOL 497 Internship I (1-12)

BIOL 499 Individual Study (1-4)

#### **Major Restricted Electives** (choose 1 course)

BIOL 452 Biological Instrumentation (3)

BIOL 467 Industrial Hygiene (3)

**Required Minor: None.**