Minor: Food Science

OVERVIEW OF DEGREE REQUIREMENTS

Minimum number of credits required to earn minor: 18

GPA requirements to earn minor: 2.0

Minimum Grade requirements for courses to count toward minor: C- or better

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Residency Requirement: 15 of the 18 credits for this minor must be taken at the University of Maine

This minor allows graduates with basic science degrees to have some training in food science and to be more competitive in the job market. It may be of interest to science or business majors who wish to seek employment in the food industry or with government agencies associated with food. Food companies will hire graduates with degrees in basic sciences and engineering.

Completion of the Food Science minor does not satisfy the reduced professional time required to sit for the Certified Food Scientist examination. A person with a B.S. degree in Food Science or the Food Science concentration may take the CFS exam after 3 years of professional employment; persons with a bachelor's degree in a related science may not take the exam until 6 years of employment in food science.

The certification examination covers product development, quality assurance and control, food engineering, food chemistry and food analysis, food law, food microbiology, food safety, food engineering and sensory evaluation and consumer testing. This breadth of knowledge is not possible with this minor.

Please note:

- No more than 3 credits of FSN 396-Field Experience in Food Science and Human Nutrition may be counted towards the 18-credit total
- No more than 3 credits of FSN 397-Independent Study in Food Science and Human Nutrition may be counted towards the 18-credit total
- 15 of the 18 credits for this minor must be taken at the University of Maine.
- Seniors may take the 500-level graduate classes, if they meet the prerequisite.

Required Course:

- FSN 330 - Introduction to Food Science Credits: 3

The additional 15 credits may include:

- ECO 190 - World Food Supply, Population and the Environment Credits: 3
- FSN 121 - Brewing with Food Science Credits: 3
- FSN 298 - Applied Food Microbiology and Sanitation Credits: 3
- FSN 340 - Food Processing Laboratory Credits: 1
- FSN 396 - Field Experience in Food Science and Human Nutrition Credits: 1-16
- FSN 397 - Independent Study Credits: 1-6
- FSN 436 - Food Law Credits: 3
- FSN 438 - Food Microbiology Credits: 3
- FSN 440 - Utilization of Aquatic Food Resources Credits: 3
- FSN 450 - Food Biotechnology Credits: 3
- FSN 482 - Food Chemistry Credits: 3
- FSN 485 - Food Chemistry Laboratory Credits: 1
- FSN 486 - Food Engineering Laboratory Credits: 1
- FSN 502 - Food Preservation Credits: 3
- FSN 520 - Food Product Development Credits: 3
- FSN 585 - Sensory Evaluation I Credits: 3
- FSN 586 - Sensory Evaluation II Credits: 3
- FSN 587 - Food Analysis Credits: 3 (see Graduate Catalog for course descriptions)