## Minor in Food Science
### Requirements Worksheet
#### 2015-2016 Catalog

**Name:** ________________________________________________________________________  
**Student ID:** ______________________________

<table>
<thead>
<tr>
<th>Grade</th>
<th>Course Number &amp; Title (units)</th>
<th>Need to Take</th>
<th>Prerequisites†</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>FSCI 332: Food Science (3)</td>
<td></td>
<td>CHEM 227; HHM 176; MICR 200</td>
</tr>
<tr>
<td></td>
<td>FSCI 338: Introduction to Food Processing (3)</td>
<td></td>
<td>FSCI 332</td>
</tr>
<tr>
<td></td>
<td>FSCI 432: Food Analysis (3)</td>
<td></td>
<td>CHEM 227; FSCI 332</td>
</tr>
<tr>
<td></td>
<td>FSCI 435: Food Processing, Preservation &amp; Packaging (3)</td>
<td></td>
<td>FSCI 332</td>
</tr>
<tr>
<td></td>
<td>FSCI 492F: Internship in Food Science (3)</td>
<td></td>
<td>senior standing; 2.5 overall GPA or 3.0 major GPA; faculty advisor approval; a ‘C’ or better in FCSI 332</td>
</tr>
</tbody>
</table>

**Complete ALL of the following courses:**

- FSCI 332: Food Science (3)
- FSCI 338: Introduction to Food Processing (3)
- FSCI 432: Food Analysis (3)
- FSCI 435: Food Processing, Preservation & Packaging (3)
- FSCI 492F: Internship in Food Science (3)

**ONE (1) of the following:**

- □ FCS 497: Directed Studies (3)
- □ MICR 325: Emerging Infectious Diseases (3)
- □ NUTR 336: Social & Cultural Aspects of Food & Health (3)

†Prerequisites are subject to change; consult the University Catalog (www.csulb.edu/catalog) for the most recent updates

- ✔ Total units required for FSCI minor: 18
- ✔ Total units required for FSCI minor with prerequisites: 33-43
- ✔ Minimum of 4 semesters required to complete FSCI minor