**FOOD SCIENCE MINOR WORKSHEET**  
**CALIFORNIA STATE UNIVERSITY, LONG BEACH**  
Code: FCS_UM04  
Catalog Year: 2010-2011

**Student:** __________________________________________________________   **Anticipated Graduation Date:** _____________  
**Last**   **First**   **Maiden/Middle**   **Student ID Number:**  _____________________

**Address:** __________________________________________________________   **Telephone No.:** _________________________  
**City**    **State**   **ZIP**  
**Email Address:** _______________________

**Date Entered CSULB:** _______________________________________________  
**Transfer From:** 1) ____________________ 2) ____________________ 3) ____________________ 4) ____________________  
**Standing:** ______________________________

<table>
<thead>
<tr>
<th>CSULB Unit Value</th>
<th>CSULB Grade</th>
<th>Course Number</th>
<th>Course Name</th>
<th>Need to Take</th>
<th>Transfer or Substitute</th>
<th>Transfer From</th>
<th>Transfer Units/Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td></td>
<td>FSCI 332</td>
<td>Food Science</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>3</td>
<td></td>
<td>FSCI 338</td>
<td>Introduction to Food Processing</td>
<td></td>
<td></td>
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<tr>
<td>3</td>
<td></td>
<td>FSCI 432</td>
<td>Food Analysis</td>
<td></td>
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<tr>
<td>3</td>
<td></td>
<td>FSCI 435</td>
<td>Food Processing, Preservation &amp; Packaging</td>
<td></td>
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<td></td>
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<tr>
<td>3</td>
<td></td>
<td>FSCI 492F</td>
<td>Internship in Food Science</td>
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</tbody>
</table>

**Select 3 Units from the Following Courses** (as approved by a Food Science faculty advisor)

<table>
<thead>
<tr>
<th>3</th>
<th>FCSE 497</th>
<th>Directed Studies</th>
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<tbody>
<tr>
<td>2</td>
<td>FSCI 330</td>
<td>Dairy Science</td>
</tr>
<tr>
<td>1</td>
<td>FSCI 469</td>
<td>Food Product Development</td>
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</table>

**Additional Information**

It is the student’s responsibility to adhere to all prerequisites listed below. Some of the prerequisites fulfill General Education requirements.

1. CHEM 327 and HFHM 235 and MICR 200 (GE Category B1a) are prerequisites for FSCI 332.
2. FSCI 332 is the prerequisite for FSCI 338, 432, 435, 469, and 492F (refer to ’10-’11 CSULB Catalog for additional prerequisite requirements for FSCI 492F).
3. CHEM 327 and FSCI 332 are prerequisites for FSCI 432.
4. NUTR 132 (GE Category E) and HFHM 235 are prerequisites for FSCI 330.

The Food Science minor is available to any non-Food Science major.

**Advising Sessions:**

Advisor: _____________________________  
Date: __________  Advisor:  
Date: __________

Advisor: ________________  
Date: __________  Advisor:  
Date: __________

Advisor: _____________________________  
Date: __________  Advisor:  
Date: __________

Advisor: _____________________________  
Date: __________  Advisor:  
Date: __________

Advisor: _____________________________  
Date: __________  Advisor:  
Date: __________