MINOR IN FOOD SCIENCE  
(7 Courses)

Notes:

- Courses in the minor may also be used to fulfill General Education (Gen. Ed.) requirements (see notation following course title). Depending on a student’s major some Gen. Eds. may already be fulfilled.
- A minimum of three (3) course-credits (12 semester hours) in the minor must be completed at Framingham State University to meet the residency requirement.

Five (5) required courses:

- CHEM 107/107L  Principles of Chemistry with Lab (Gen. Ed. II-B/Lab)
- CHEM 108/108L  Principles of Chemistry and Quantitative Analysis with Lab
- CHEM 207/207L  Organic Chemistry I with Lab
- CHEM 300/300L  Principles of Biochemistry with Lab
- FDSC 151  Principles of Food Science (Gen. Ed. II-B)  
  or  NUTR 364  Experimental Study of Food

Choose two (2) from the following:

- FDSC 351/351L  Food Engineering and Processing with Lab
- FDSC 405/405L  Food Analysis with Lab
- FDSC 408/408L  Food Chemistry with Lab
- FDSC 413/413L  Food Safety and Microbiology with Lab