

## Food Processing Minor Food, Agricultural, and Environmental Sciences 3/26/18 Effective Autumn 2017

Dr. Luis Rodriguez-Saona, Coordinator 327 Parker Building 2015 Fyffe Ct.. 614-292-3339 Rodriguez-Saona.1@osu.edu

A minor in food processing is for students who wish to develop a better understanding of the fundamental principles of food processing for value addition, with a focus on plant operations. This minor will be especially helpful for those students who plan to work in the food industry. Topics covered include microbiology and engineering as food is processed and packaged.

The minor in Food Processing consists of at least 15 hours including 12-13 hours of required courses.

Prerequisite Courses for the minor Biology 1101 or 1113 and			Credit Hours
Chem 1110 or 1	1210		5
Required Cour FDSCTE	<u>rses</u> 2400	Intro to Food Processing	Credit Hours
FDSCTE	5330	Food Plant Operations	2
One from: Microbiology	4000.01	Basic and Practical Microbiology	4
Microbiology	4100	General Microbiology	5
One from:	2401	Lutur to English discountry	3
FABENG FDSCTE	3481	Intro to Food Engineering	
FDSCTE	5400 5410	Principles of Food Processing	
FDSCTE	5420	Fruit & Vegetable Processing Dairy Processing	
		, .	
FDSCTE	5430	Food Fermentations	
MEATSCI	4510	Processed Meats	
Electives: 3 hours from the following classes (if not taken above)			
(required and elective courses in the minor must total at least 15-16 credit hours)			
FABENG	3481	Intro to Food Engineering (if not taken above)	3
FDSCTE	5310	Food Quality Assurance	3
FDSCTE	5400	Principles of Food Processing (if not taken above)	3
FDSCTE	5410	Fruit & Vegetable Processing (if not taken above)	3
FDSCTE	5420	Dairy Processing (if not taken above)	3
FDSCTE	5430	Food Fermentations (if not taken above)	3
FDSCTE	5450	Food Packaging	2
FDSCTE	5536	Food Microbiology Lecture	2
FDSCTE	5710	Food Additives	2
MEATSCI	4510	Processed Meats (if not taken above)	3

## **Restrictions and General Information**

- 1. This minor is not available to students majoring in Food Business Management, Culinary Science, Food Science and Technology, or Food Engineering.
- 2. A minor should be declared by the time a student accumulates 60 hours.
- 3. A minimum 2.00 cumulative point-hour ratio is required in the minor course work; and a minimum grade of a C- is required for each course used to complete the minor.
- 4. A student is permitted to overlap up to 6 credit hours between the GE and the minor.
- 5. The minor must contain a minimum of 12 credit hours distinct from the major and/or additional minors (i.e. if a minor requires more than 12 credit hours, a student is permitted to overlap those hours beyond 12 with the major or with another minor).
- 6. The minor must include at least 6 hours of upper-level or upper-division course work (3000 or above).
- Course work graded Pass/Non-Pass cannot count in the minor, and no more than 3 credit hours of course work graded Satisfactory/Unsatisfactory may count toward the minor.
- 8. No more than 3 credit hours of xx93 may count toward the minor.
- 9. A student is permitted to count up to 6 total hours of transfer credit and/or credit by examination.