Have you considered a **food science minor?**

Why bioengineering + food science? Modern food processing operations, like the fermentation of dairy products and the production of volatile aroma compounds, rely heavily on biological engineering. Biological engineers with a solid understanding of food processing are in heavy demand in the food industry.

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15 total credits

Required courses:

- NDFS 1010 - Chocolate: Science, History, and Society (BPS) 3 cr
- NDFS 1250 - Sanitation and Safety 3 cr
- NDFS 3110 - Food, Technology, and Health (DSC) 3 cr

6 additional Elective credits, optional choices:

- NDFS 2040 - Fundamentals of Food Processing 3 cr
- NDFS 5020 - Meat Technology and Processing 4 cr
- NDFS 5030 - Dairy Technology and Processing 3 cr (additional prerequisites required)
- NDFS 5040 - Dairy Foods Processing Laboratory 1 cr (additional prerequisites required)
- NDFS 5110 - Food Microbiology (CI) 3 cr (additional prerequisites required)
- NDFS 5111 - Food Microbiology Laboratory 1 cr (additional prerequisites required)
- NDFS 5500 - Food Analysis (QI) 4 cr (additional prerequisites required)
- NDFS 5560 - Food Chemistry 4 cr (additional prerequisites required)

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Have you considered a **food science minor?**

Why chemistry/biochemistry + food science? Food is composed of chemicals, and many food processing operations involve transforming the chemistry of raw materials into safe, delicious, and nutritious foods. Completion of the Food Science minor at USU will provide students with a solid understanding of how the food chemistry changes during processing, and expand the range of employment opportunities available to them upon graduation.

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15 total credits

Required courses:

- NDFS 1010 - Chocolate: Science, History, and Society (BPS) 3 cr
- NDFS 1250 - Sanitation and Safety 3 cr
- NDFS 3110 - Food, Technology, and Health (DSC) 3 cr

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Have you considered a **food science minor?**

Why nutrition + food science? There are many employment opportunities for nutrition scientists in the US food industry. Completion of the Food Science minor at USU will provide students with a solid understanding of how raw materials are processed into safe and nutritious foods, and expand the range of employment opportunities available to them upon graduation.

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15 total credits

Required courses:

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- NDFS 1250 - Sanitation and Safety 3 cr
- NDFS 3110 - Food, Technology, and Health (DSC) 3 cr

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- NDFS 5111 - Food Microbiology Laboratory 1 cr (additional prerequisites required)
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- NDFS 5560 - Food Chemistry 4 cr (additional prerequisites required)

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Have you considered a **food science minor?**

Why dietetics + food science? There are many employment opportunities for dietitians in the US food industry. Completion of the Food Science minor at USU will provide students with a solid understanding of how raw materials are processed into safe and nutritious foods, and expand the range of employment opportunities available to them upon graduation.

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15 total credits

Required courses:

- NDFS 1010 - Chocolate: Science, History, and Society (BPS) 3 cr
- NDFS 1250 - Sanitation and Safety 3 cr
- NDFS 3110 - Food, Technology, and Health (DSC) 3 cr

6 additional Elective credits, optional choices:

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- NDFS 5040 - Dairy Foods Processing Laboratory 1 cr (additional prerequisites required)
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- NDFS 5560 - Food Chemistry 4 cr (additional prerequisites required)

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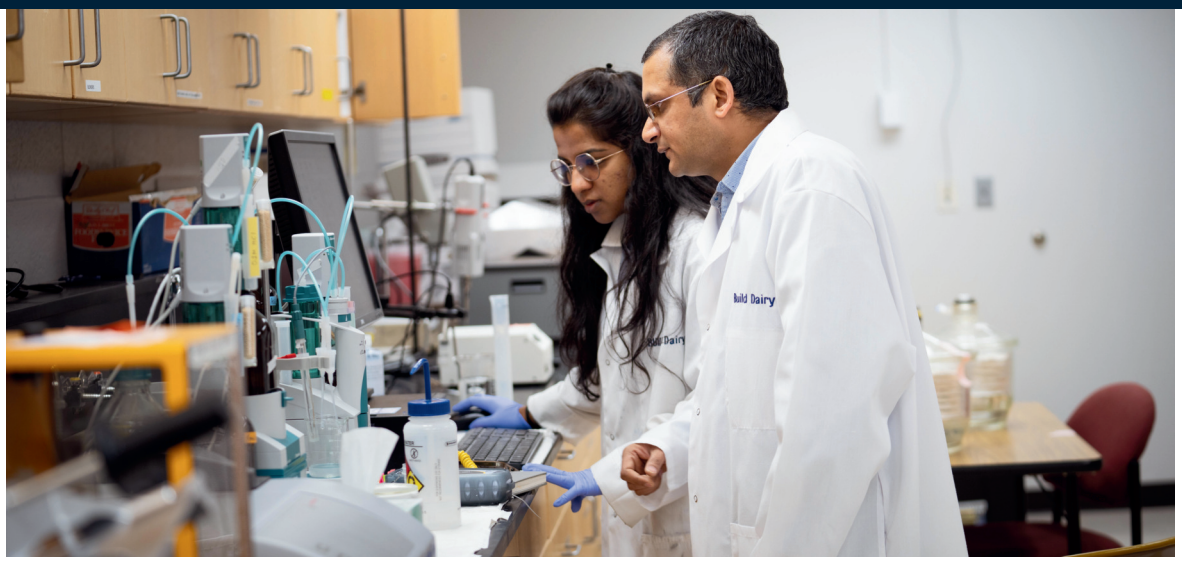
Have you considered a **food science minor?**



Why a food science minor? There are many employment opportunities in the US food industry. Completion of the Food Science minor at USU will provide students with a solid understanding of how raw materials are processed into safe and nutritious foods, and expand the range of employment opportunities available to them upon graduation.

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