



**Graduate Minor in
Food Science and Technology**
Food, Agricultural, and Environmental Sciences
Effective Autumn 2015

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Purpose: This graduate minor is designed to provide Masters and Doctoral students with knowledge and skills regarding food science and technology. Graduate students who plan to seek employment in food research and other food industry positions are ideal candidates. Topics covered include microbiology, food chemistry, and food processing.

Requirements & Responsibilities: Students are responsible for planning their program to achieve 12 credit hours. The course list for the minor must be approved by the Graduate Studies Committee of the Department of Food Science and Technology. One of the student's committee members in their home department must be an FST graduate faculty member. The FST graduate faculty member should be included on the Graduate Minor Program Form.

Required Courses: Select at least one course from each of the following three categories, keeping in mind that the minimum number of credit hours needed is 12. At least 6 credits should be 6000 level or higher.

			Credit Hours
Food Microbiology:			
FDSCTE	5536 (636.01)	Food Microbiology Lecture	3
FDSCTE	6320	Global Health and Environmental Microbiology	3
FDSCTE	7536 (736)	Advanced Food Microbiology I	2
FDSCTE	7546	Advanced Food Microbiology II	2
Food Chemistry:			
FDSCTE	7610 (833)	Instrumental Analysis I (7-week course)	3
FDSCTE	7611 (833)	Instrumental Analysis II (7-week course)	3
FDSCTE	7640 (822/823)	Food Carbohydrates and Proteins	3
FDSCTE	7650 (820/821)	Food Lipids	2
Food Processing:			
FDSCTE	5400 (630)	Unit Operations in Food Process	3
FDSCTE	5410 (613)	Fruit and Vegetable Processing	3
FDSCTE	5420 (610)	Dairy Processing	3
FDSCTE	5430 (611)	Food Fermentation	3
FDSCTE	7430	Advanced Food Process Design	4

General Information and Restrictions

1. This graduate minor is available to Masters and Doctoral students in any graduate program except Food Science and Technology.
2. Students should declare the minor as soon as possible and within the first year in the student's home program.
3. Courses taken on a pass/non-pass basis may not be applied to the minor.
4. Students must receive a grade of B or better in each course comprising the Graduate Minor.
5. Additional information regarding graduate minor guidelines and responsibilities can be found in the Graduate School Handbook.