

Food Safety Minor (FdSafety, 024)

College of Food, Agricultural,
and Environmental Sciences
The Ohio State University

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A minor in food safety is for students interested in the principles underlying keeping food safe and will be especially helpful for those students interested in working in this aspect of the food industry. Topics covered focus upon microbiology and safety of food as it is manufactured and distributed.

The minor in Food Safety consists of 20 hours including 14 hours of required courses. **If Microbiology 509 or 520 is taken for major or GEC, then 5 additional elective credits must be taken.**

Required: 14 hours

Fd Sc&Te 410 HAACP	3
Fd Sc&Te 636.01 Food Microbiology Lecture	3
Fd Sc&Te 636.02 Food Microbiology Laboratory	3
One from:	5
Microbiology 509 Basic and Practical Microbiology	
Microbiology 520 General Microbiology I	

Electives: Select a minimum of 6 hours from the following classes

(required and elective courses in the minor must total 20 credit hours)

Fd Sc&Te 401 Introduction to Food Processing	3
Fd Sc&Te 610 Dairy Processing	4
Fd Sc&Te 611 Cheese & Fermented Foods	4
Fd Sc&Te 613 Fruit & Vegetable Processing	4
Fd Sc&Te 630 Principles of Food Processing	3
Fd Sc&Te 648 Food Plant Operations	3
Anim Sci 555.02 Meat Processing	4

Restrictions and General Information

1. This minor is not available to students majoring in Food Science.
2. A minimum overall CPHR for courses comprising the minor shall be 2.0.
3. A minor should be declared at the time a student accumulates 90 hours.
4. A maximum of five credit hours may overlap between the minor and the GEC (foundations, natural sciences, arts and humanities and social sciences).
5. Courses taken on a pass/non pass basis may not be applied to the minor.