

## Interdepartmental Minor in Food Safety

The minor requires at least 15 credits, including at least 6 credits taken at Iowa State University in courses numbered 300 or above. The minor must include at least 9 credits that are not used to meet any other college or university requirement. The same courses may not be applied to two different minors. All courses must be taken for a grade.

**Along with the courses listed below, students must meet all of the corresponding pre-requisites\*.** Typical courses needed to meet pre-requisites for the Food Safety Minor can include, but are not limited to: BIOL 211 & 212, MICRO 201/L or 302/L, CHEM 163/L or 177/L, a Physics course, and/or FS HN, MICRO, HORT, AN S, or HSP M courses. Students should carefully check the Iowa State University Catalog to ensure that they know course pre-requisites, understand the sequence of the courses, and develop a plan for completing all pre-requisites and requirements by their planned graduation dates.

### 2013-14, 2014-15, 2015-16, 2016-17, 2017-18, and 2018-19 Catalog requirements:

<u>Course</u>	<u>Credits</u>
FS HN 101 or HSP M 233**	3
FS HN 419 or 420	3
FS HN 403	2
FS HN/AN S/HSP M/VDPAM 489	1
Select 3 additional credits from each of the following areas:	6
Food Microbiology Area***	
FS HN/MICRO/Tox 420; FS HN/MICRO 421; FS HN/MICRO 407; FS HN/MICRO/Tox 419; MICRO 310	
Food Processing Area	
FS HN 405, 471, 472; AN S 270 and 270L; AN S 360; HSP M 380 and 380L	

\*\*ServSafe certification eligible upon completion of this course.

\*\*\*Food Science and Microbiology majors may petition to substitute a Consumer/Social Issues course (Econ 135) for a food Microbiology elective, since these students will already have taken most of the food Microbiology area electives as part of their major.

Total Credits **15**

Note: The HRI designator changed to HSP M in 2015; HRI courses with the same number meet requirements. Within the 2011-12 and 2012-13 Catalogs, A E 473 and VDPAM 522 were also options within the Food Microbiology area; these courses are no longer offered. Within the 2011-12 to 2015-16 Catalogs, HORT 422 was also an option within the Food Processing area; the course is no longer offered.

#### \* Prerequisite guide for courses included in the minor:

<u>Course</u>	<u>Pre-requisites</u>
FS HN 101	High school biology and chemistry or 3 credits of each
FS HN 403	3 credits in food science coursework at 200 level or above
FS HN 405	FS HN 214 or FS HN 311; STAT 101 or STAT 104
FS HN 471	FS HN 351 or A E 451 or CH E 357; MICRO 201 or 302; CHEM 163 or 177
FS HN 472	Credit or enrollment in FS HN 471 or A E 451 or CH E 357
FS HN/MICRO/Tox 419	MICRO 201 or 302, plus a course in biochemistry
FS HN/MICRO/Tox 420	MICRO 201 or 302
FS HN/MICRO 421	MICRO 201 or 302; MICRO 201L or 302L; credit or enrollment in FS HN/MICRO 420
FS HN/AN S/HSP M/VDPAM 489	Credit or enrollment in FS HN 101 or FS HN 272 or HSP M 233; plus credit in FS HN 419 or FS HN 420; and credit in FS HN 403
FS HN/MICRO 407	FS HN/MICRO 420
AN S 270 and 270L	BIOL 212, CHEM 163 or CHEM 177
AN S 360	AN S 270; a course in organic or biochemistry
HSP M 233	None
HSP M 380	HSP M 233 or 2 credits in Microbiology; FSHN 111 or 214; FS HN 115 or 215; at least junior classification; plus enrollment in HSP M 380L (enrollment reservation is required)
HSP M 380L	HSP M 233 or 2 credits in Microbiology; FSHN 111 or 214; FS HN 115 or 215; at least junior classification; plus enrollment in HSP M 380 (enrollment reservation is required)
MICRO 310	MICRO 302 (or MICRO 201 if a B or better was obtained)