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 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

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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 5020 - Meat Technology and Processing 4 cr
- NDFS 5030 - Dairy Technology and Processing 3 cr (additional prerequisites required)
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