

Minor in Food Safety Study Plan

Study Plan									
VERSION NUMBER					3				
TOTAL CREDIT HOURS FOR THE PROGRAM					24				
FIRST YEAR ([11] credit hours)					SECOND YEAR ([13] credit hours)				
Fall Semester					Fall Semester				
Course No.	Course Title	Credit Hours	Pre-requisites	Concurrent pre-requisite	Course No.	Course Title	Credit Hours	Pre-requisites	Concurrent pre-requisite
NUTR 321	Food Chemistry	3	CHEM 101/351		NUTR 372	Food Quality Assurance	3		
NUTR 319	Quantity Food Production and Equipment	3	NUTR321		NUTR 473	Risk Assessment, Communication and Management	4		
Total Credit Hours in Semester					Total Credit Hours in Semester				
6					7				
Spring Semester					Spring Semester				
Course No.	Course Title	Credit Hours	Pre-requisites	Concurrent pre-requisite	Course No.	Course Title	Credit Hours	Pre-requisites	Concurrent pre-requisite
NUTR 221	Principles of Food Science and Nutrition	2			NUTR 441	Food Safety and Quality Control	3	NUTR 321	
NUTR 271	Principles of Food Processing	3			NUTR 474	Food Surveillance and Monitoring	3		
Total Credit Hours in Semester					Total Credit Hours in Semester				
5					6				