### Food Science - FDSC

#### Courses

FDSC 1000 INTRODUCTORY FOOD SCIENCE (3) LEC. 3. Overview of food science discipline including food selection, food composition, food safety and sanitation, food processing, packaging, commodity types, and food laws.

FDSC 4290 PROFESSIONAL DEVELOPMENT IN FOOD SCIENCE (1) LEC. 1. Preparing for careers; enhancing computer and communication skills; planning for professional advancement. Spring.

FDSC 4910 FOOD SCIENCE PRACTICUM (3) PRA. 3. Practical experience in food industry, governmental laboratories, or other food science sites.

FDSC 4920 FOOD SCIENCE INTERNSHIP (3) INT. 3. SU. Pr., departmental approval. Practical on-the-job training in the poultry or food industry. Course may be repeated for a maximum of 9 credit hours.

FDSC 4960 SPECIAL PROBLEMS IN FOOD SCIENCE (1-3) IND. 2.50 GPA or departmental approval. Individual or group projects with a faculty member in food science. May include literary research, data analysis or a combination of these. Course may be repeated for a maximum of 6 credit hours.

FDSC 4970 SPECIAL TOPICS (1-4) LEC. Departmental approval. Instruction and discussion of current topics associated with food science. Course may be repeated for a maximum of 8 credit hours.

FDSC 4980 UNDERGRADUATE RESEARCH (2-4) IND. Departmental approval. Directed research in the area of specialty within the department. Course may be repeated for a maximum of 4 credit hours.

FDSC 5150/5153 FOOD LAWS AND REGULATIONS (3) LEC. 3. Federal and state laws and regulations and case history affecting food production, processing, packaging, marketing and distribution of food and food productions. History of food law, enactment of laws and regulations, legal research and regulatory agencies. Course is taught exclusively online. Credit will not be given for both FDSC 5150 and FDSC 6150.

FDSC 5200/5203 DEVELOPING, IMPLEMENTING, AND AUDITING FOOD SAFETY PROGRAMS (3) LEC. 3. Theory and practice of food safety program design and implementation; includes internal and third-party audits. Credit will not be given for both FDSC 5200 and FDSC 6200.

FDSC 5430 FOOD CHEMISTRY (4) LEC. 3. LAB. 3. Pr. CHEM 2030 or CHEM 2070 or CHEM 2077. Chemistry of food components; chemical and physical changes of food during processing and storage. Credit will not be given for both FDSC 5430 and FDSC 6430.

FDSC 5450 FOOD ANALYSIS AND QUALITY CONTROL (4) LEC. 3. LAB. 3. Pr. FDSC 5430. Principles and application of chemical and instrumental food analyses; quality control procedures. Credit will not be given for both FDSC 5450 and FDSC 6450.

FDSC 5640 FOOD PRODUCT DEVELOPMENT (4) LEC. 2. LAB. 6. Pr. FDSC 5430. Food product development from concept to market. Credit will not be given for both FDSC 5640 and FDSC 6640. Spring.

FDSC 5660 FOOD MICROBIOLOGY (4) LEC. 3. LAB. 3. Pr. BIOL 3200. Introduction to basic and applied microbiology in food; including how bacteria, viruses, parasites, yeasts and molds affect and are in turn affected by foods both positively and negatively. May count either FDSC 5660, BIOL 5660, FDSC 6660 or BIOL 6660.

FDSC 5700 MICROBIOLOGY OF MEATS AND OTHER FOODS (4) LEC. 3. LAB. 2. Pr. BIOL 1030 or BIOL 1037 or BIOL 3200. Microorganisms associated with meat and other foods production, spoilage, and safety with training in both traditional and modern detection techniques. May count either ANSC 5700, FDSC 5700, ANSC 6700, or FDSC 6700.

FDSC 5730 SENSORY EVALUATION (3) LEC. 2. LAB. 2. History and methods of sensory testing of food products, factors affecting results. May count one of the following: ANSC 5730, ANSC 6730, FDSC 5730, FDSC 6730.

FDSC 5770 FOOD PLANT SANITATION (4) LEC. 3. LAB. 3. Pr. BIOL 3200 or Departmental approval. Sanitary regulations and procedures for hazard control and quality assurance in food industry. Credit will not be given for both FDSC 5770 and FDSC 6770. Fall.
FDSC 6150/6156 FOOD LAWS AND REGULATIONS (3) LEC. 3. Federal and state laws and regulations and case history affecting food production, processing, packaging, marketing, and distribution of food and food productions. History of food law, enactment of laws and regulations, legal research and regulatory agencies. Course is taught exclusively online. Credit will not be given for both FDSC 6150 and FDSC 5150.

FDSC 6200/6206 DEVELOPING, IMPLEMENTING, AND AUDITING FOOD SAFETY PROGRAMS (3) LEC. 3. Theory and practice of food safety program design and implementation; includes internal and third-party audits. Credit will not be given for both FDSC 6200 and FDSC 5200.

FDSC 6430 FOOD CHEMISTRY (4) LEC. 3. LAB. 3. Pr. CHEM 2030 or CHEM 2070 or CHEM 2077. Chemistry of food components; chemical and physical changes of food during processing and storage. May count either FDSC 5430 or FDSC 6430.

FDSC 6450 FOOD ANALYSIS AND QUALITY CONTROL (4) LEC. 3. LAB. 3. Pr. FDSC 6430. Principles and application of chemical and instrumental food analyses; quality control procedures. Credit will not be given for both FDSC 6450 and FDSC 5450.

FDSC 6640 FOOD PRODUCT DEVELOPMENT (4) LEC. 2. LAB. 6. Pr. FDSC 6430. Departmental approval. Food product development from concept to market. Credit will not be given for both FDSC 6640 and FDSC 5640. Spring.

FDSC 6660 FOOD MICROBIOLOGY (4) LEC. 3. LAB. 3. Pr. BIOL 3200. General Microbiology or departmental approval. Introduction to basic and applied microbiology in food; including how bacteria, viruses, parasites, yeasts and molds affect and are in turn affected by foods both positively and negatively. May count either FDSC 5660, BIOL 5660, FDSC 5660 or BIOL 6660.

FDSC 6700 MICROBIOLOGY OF MEATS AND OTHER FOODS (4) LEC. 3. LAB. 2. Pr. BIOL 1030 or BIOL 1037 or BIOL 3200. Microorganisms associated with meat and other food production, spoilage, and safety with training in both traditional and modern detection techniques. May count either ANSC 5700, FDSC 5700, ANSC 6700, or FDSC 6700.

FDSC 6730 SENSORY EVALUATION (3) LEC. 2. LAB. 2. History and methods of sensory testing of food products, factors affecting results. May count one of the following: ANSC 5730, ANSC 6730, FDSC 5730, FDSC 6730.

FDSC 6770 FOOD PLANT SANITATION (4) LEC. 3. LAB. 3. Pr. BIOL 3200 or Departmental approval. Sanitary regulations and procedures for hazard control and quality assurance in food industry. Credit is not allowed for both FDSC 5770 and FDSC 6770. Fall.

FDSC 7200 CARBOHYDRATE CHEMISTRY AND FUNCTIONALITY IN FOODS (3) LEC. 3. Pr. FDSC 6430. Departmental approval. Chemistry and functionality of sugars, starches and hydrocolloids as applied to food systems.

FDSC 7210 FOOD PROTEINS AND FATS (3) LEC. 3. Pr. FDSC 6430. Departmental approval. Advanced theories and practices of food science in the areas of protein and fat.

FDSC 7930 ADVANCED INDEPENDENT STUDY (1-6) IND. Departmental approval. Advanced reading or research approved and supervised by a faculty member. Course may be repeated for a maximum of 6 credit hours.

FDSC 7950 GRADUATE SEMINAR (1) SEM. 1. Literature in poultry science, food science or related field. Emphasis given to preparation, organization, and presentation of research materials and to reporting current literature in the field. May count either POUL 7950 or FDSC 7950. Course may be repeated for a maximum of 3 credit hours.

FDSC 7960 SPECIAL PROBLEMS (1-4) IND/ST1. Departmental approval. Critical analysis of classic and current research. Course may be repeated for a maximum of 8 credit hours.

FDSC 7970 SPECIAL TOPICS IN FOOD SCIENCE (1-4) LEC. Departmental approval. Instruction and discussion of current advanced topics associated with food science. Course may be repeated for a maximum of 8 credit hours.

FDSC 7980/7986 NONTHESIS RESEARCH (1-4) RES. Departmental approval. enrolled as FDSG MAg student. Research conducted as part of the Master of Agriculture degree.

FDSC 7990 RESEARCH AND THESIS (1-10) MST. Departmental approval. Research in an area of specialization. Course may be repeated with change in topic.

FDSC 8990 RESEARCH AND DISSERTATION (1-10) DSR. Departmental approval. Research in an area of specialization. Course may be repeated with change in topic.