

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.

FDSC 4920 FOOD SCIENCE INTERNSHIP (3) INT. 3. Departmental approval. Practical on-the-job training in the 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 8 hours. 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 5660 FOOD MICROBIOLOGY (4) LEC. 3. LAB. 1. 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 6660 FOOD MICROBIOLOGY (4) LEC. 3. LAB. 1. 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 7430 FLAVOR CHEMISTRY (3) LEC. 3. Chemistry of flavor compounds; Analytical approaches and sensory evaluation to characterize flavor.

FDSC 7600 MOLECULAR PATHOGENESIS OF FOODBORNE PATHOGENS (3) LEC. 3. Pr. BIOL 6260 or VBMS 7460. This course covers a detailed description of major foodborne pathogens that affect human health and their pathogenesis. Lectures will detail how the pathogen's adherence and invasion, host dissemination, and host cell damage lead to pathogenesis.

FDSC 7730 SENSORY EVALUATION (3) LEC. 2. LAB. 2. History and methods of sensory testing of food products, factors affecting results.

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. Instruction and discussion of current advanced topics associated with food science. Course may be repeated for a maximum of 8 credit hours.

FDSC 7980 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.