FOOD SCIENCE AND TECHNOLOGY (FDST)

FDST 801 Teaching Applications of Food Science
Crosslisted with: FDST 401
Prerequisites: BIOS 101 and CHEM 109
Notes: Will not count toward a FDST major or minor.
Description: Overview of the science of food and how food can be used in the classroom to enhance science education.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Grade Pass/No Pass Option

FDST 803 Food Quality Assurance
Crosslisted with: FDST 403
Prerequisites: FDST 205; STAT 218.
Description: Quality related issues as they pertain to manufacturing, processing, and/or testing of foods, with a major emphasis on food regulations, statistical process control and Hazard Analysis of Critical Control Points (HACCP).
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Grade Pass/No Pass Option

FDST 805 Food Microbiology
Crosslisted with: BIOS 445, BIOS 845, FDST 405
Prerequisites: BIOS 312
Notes: BIOC 401 or BIOC 431 recommended
Description: Nature, physiology, and interactions of microorganisms in foods. Introduction to food-borne diseases, the effect of food processing systems on the microflora of foods, principles of food preservation, food spoilage, and foods produced by microorganisms. Food plant sanitation and criteria for establishing microbial standards for food products.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Grade Pass/No Pass Option

FDST 806 Food Microbiology Laboratory
Crosslisted with: BIOS 446, BIOS 846, FDST 406
Prerequisites: Parallel in FDST 405/805/BIOS 446/846.
Description: The microorganisms in foods and the methods used to study them.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option

FDST 812 Cereal Technology
Crosslisted with: FDST 412
Prerequisites: FDST 205.
Description: Chemistry and technology of the cereal grains. Post-harvest processing and utilization for food and feed. Current industrial processes and practices, and the theoretical basis for these operations.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Grade Pass/No Pass Option

FDST 813 Baking Technology
Crosslisted with: FDST 413
Prerequisites: FDST 205
Description: Chemistry and technology of bakery products, including formulation, ingredient functionality, processing, and quality evaluation.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded
Offered: FALL

FDST 814 Egg Processing from Science to Technology
Crosslisted with: FDST 414
Prerequisites: FDST 205
Description: Chemistry and chemical composition of an egg. Principles, equipment, and quality assessment of egg processing and preservation operations. Nutritional role, bioactive components, and value added utilization of egg and egg products.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Grade Pass/No Pass Option
Offered: FALL

FDST 815 Molds and Mycotoxins in Food, Feed, and the Human Environment
Crosslisted with: FDST 415
Prerequisites: Junior or Senior standing, 3 hours BIOS or LIFE
Description: Occurrence, growth, and mycotoxin production of molds in human foods, animal feeds, and the human environment. Spoilage, mycotoxin production conditions, toxicity, and pathological effects. Culture media, methods and techniques for enumerating and identifying molds, analytical methods for mycotoxins, and effects of food and feed processing on mycotoxin stability.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Grade Pass/No Pass Option

FDST 819 Meat Investigations
Crosslisted with: ASCI 419, ASCI 819, FDST 419
Prerequisites: ASCI 210
Description: Conduct independent research and study meat industry problems in processing, production, storage, and preparation of meat and meat products.
Credit Hours: 1-3
Min credits per semester: 1
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Grade Pass/No Pass Option
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Crosslisted with</th>
<th>Prerequisites</th>
<th>Description</th>
<th>Credit Hours:</th>
<th>Max credits per semester:</th>
<th>Max credits per degree:</th>
<th>Grading Option:</th>
<th>Offered:</th>
</tr>
</thead>
<tbody>
<tr>
<td>FDST 820</td>
<td>Fruit and Vegetable Technology</td>
<td></td>
<td>FSST 205</td>
<td>Harvesting and postharvest handling of fruit and vegetables, processing and</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>Grade Pass/No Pass Option</td>
<td>SPRING</td>
</tr>
<tr>
<td>FDST 823</td>
<td>Food Safety Risk Analysis</td>
<td>Instructors'</td>
<td>FSST 405/805, BIOC 401</td>
<td>Risk analysis principles applied to food safety issues; quantitative</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>Grade Pass/No Pass Option</td>
<td></td>
</tr>
<tr>
<td>FDST 825</td>
<td>Food Toxicology</td>
<td>FST 425</td>
<td>FSST 405/805, BIOC 401</td>
<td>Toxic substances that may be found in foods with emphasis on bacterial</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>Grade Pass/No Pass Option</td>
<td>SPRING</td>
</tr>
<tr>
<td>FDST 829</td>
<td>Dairy Products Technology</td>
<td>FSST 429</td>
<td>FSST 205</td>
<td>Physical, chemical, and microbiological properties of milk.</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>Grade Pass/No Pass Option</td>
<td></td>
</tr>
<tr>
<td>FDST 830</td>
<td>Sensory Evaluation</td>
<td>FSST 430, STAT 430, STAT 830</td>
<td>FSST 205</td>
<td>Food evaluation using sensory techniques and statistical analysis.</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>Grade Pass/No Pass Option</td>
<td></td>
</tr>
<tr>
<td>FDST 841</td>
<td>Functional Properties of Food</td>
<td></td>
<td>FSST 441, NUTR 441, NUTR 841</td>
<td>Relationship of structure and functionality of ingredients in food</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>Grade Pass/No Pass Option</td>
<td></td>
</tr>
<tr>
<td>FDST 842</td>
<td>Omnivore's Digestive-Tract Microbiome</td>
<td>FSST 442</td>
<td>BIOS 312 or equivalent</td>
<td>Detailed examples and conceptual overview of studies that define the</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>Grade Pass/No Pass Option</td>
<td></td>
</tr>
<tr>
<td>FDST 845</td>
<td>Experimental Foods</td>
<td>FSST 445, NUTR 445, NUTR 845</td>
<td>NUTR 244 and 245, BIOC 401</td>
<td>Introduction to food research. Application of research techniques to</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>Grade Pass/No Pass Option</td>
<td></td>
</tr>
<tr>
<td>FDST 848</td>
<td>Food Chemistry</td>
<td>FSST 448</td>
<td>FSST 205, FSST 452, FSST 852, FSST 458, FSST 858, FSST 460, FSST 860, NUTR 449</td>
<td>Molecular components of various foods and the reactions of these components</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>Grade Pass/No Pass Option</td>
<td></td>
</tr>
<tr>
<td>FDST 849</td>
<td>Food Chemistry Laboratory</td>
<td>FSST 449</td>
<td>ASCI 917, FSST 449, FSST 849, FSST 452, FSST 458, FSST 858, FSST 460, FSST 860, NUTR 449</td>
<td>Experiments involving the isolation, purification, and characterization of</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>Grade Pass/No Pass Option</td>
<td></td>
</tr>
</tbody>
</table>

Notes: Offered spring semester of odd-numbered calendar years.
FDST 852 Physical Chemistry of Foods
Crosslisted with: FDST 452
Prerequisites: FDST 448/848 or instructor approval.
Description: The basic theory of physical chemistry that is relevant in food science and technology. Understand and predict changes occurring in a food during processing, storage, and handling using physical chemistry theory. Design and improvement of processes to make foods having specific qualities in an efficient way.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Graded

FDST 855 Microbiology of Fermented Foods
Crosslisted with: FDST 455, MBIO 455
Prerequisites: FDST 405/805
Notes: On-campus students must also register for FDST 455L/855L.
Description: Physiology, biochemistry, and genetics of microorganisms important in food fermentation. How microorganisms are used in fermentation and the effects of processing and manufacturing conditions on production of fermented foods.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option
Offered: SPRING

FDST 855L Microbiology of Fermented Foods Laboratory
Crosslisted with: FDST 455L, MBIO 455L
Prerequisites: FDST 405/805 and parallel FDST 455/855/MBIO 455
Description: Experiments involving the microorganisms and fermentation of foods and beverages.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Grade Pass/No Pass Option
Offered: SPRING

FDST 858 Advanced Food Analysis
Crosslisted with: FDST 458
Prerequisites: FDST 205, 448/848, and FDST 449/849.
Description: Theory and application of molecular and atomic spectroscopy, immunochemistry and thermal methods to the analysis of foods. Chemical separation techniques for the isolation of food constituents.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Grade Pass/No Pass Option

FDST 860 Food Product Development Concepts I
Crosslisted with: FDST 460
Prerequisites: FDST 805 and FDST 848
Notes: Capstone course.
Description: Develop a commercially viable food product using chemical, microbiological and sensory analysis principles, and marketing and packaging sciences.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Grade Pass/No Pass Option

FDST 865 Food Engineering Unit Operations
Crosslisted with: FDST 465, MSYM 465, MSYM 865
Prerequisites: FDST/MSYM 363.
Description: Unit operations and their applications to food processing.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Grade Pass/No Pass Option

FDST 866 Scientific Method in Practice
Notes: The course is pass/no pass.
Description: Introduction to the concepts of scientific inquiry (the scientific method, logical fallacies, publication, scientific ethics). Practical aspects of the modern research environment (academic and non-academic career paths), scientific communication and intellectual property.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Pass No-Pass
Offered: SUMMER

FDST 870 Nutraceuticals and Functional Foods
Crosslisted with: FDST 470
Prerequisites: BIOC 401 or BIOC/BIOS/Chem 431/831.
Description: Evaluation of natural compounds impact on human health. Inflammation, cancer, heart disease, and the impact of gut micro-flora on health.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Grade Pass/No Pass Option

FDST 871 A Multidisciplinary Overview of Food Safety and Security
Prerequisites: 3 hrs BIOS or CHEM
Description: Instruction in FDST 871 is provided by numerous subject matter experts. Multidisciplinary food safety and security perspectives. Food safety policy, ag bioterrorism, border security, animal ID, food defense, and site security, risk analysis, crisis communication, epidemiology, Hazard Analysis and Critical Control Point System, and more.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option

FDST 872 Principles of Hazard Analysis and Critical Control Point System
Prerequisites: 3 hrs BIOS or CHEM
Description: The Hazard Analysis and Critical Control Point (HACCP) System and its application in the food industry.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option

FDST 873 Food-borne Toxicants
Prerequisites: 3 hrs BIOS or CHEM
Description: Mechanisms of action, metabolism, sources, remediation and/or detoxification, and risk assessment of major food-borne toxicants of current interest. Design of Hazard Analysis and Critical Control Point plans for use in food industries to target food-borne toxicants.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option

FDST 874 Food-borne Bioterrorism
Prerequisites: 3 hrs BIOS or CHEM
Description: Mechanisms of action, metabolism, sources, remediation and/or detoxification, and risk assessment of major food-borne toxicants of current interest. Design of Hazard Analysis and Critical Control Point plans for use in food industries to target food-borne toxicants.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option

FDST 875 Food-borne Bioterrorism
Prerequisites: 3 hrs BIOS or CHEM
Description: Mechanisms of action, metabolism, sources, remediation and/or detoxification, and risk assessment of major food-borne toxicants of current interest. Design of Hazard Analysis and Critical Control Point plans for use in food industries to target food-borne toxicants.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option

FDST 876 Food-borne Bioterrorism
Prerequisites: 3 hrs BIOS or CHEM
Description: Mechanisms of action, metabolism, sources, remediation and/or detoxification, and risk assessment of major food-borne toxicants of current interest. Design of Hazard Analysis and Critical Control Point plans for use in food industries to target food-borne toxicants.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option
FDST 874 Food Laws, Regulations, and the Regulatory Process
Prerequisites: 3 hrs FDST at 200 level or above
Description: FDST 874 has presentations by state and federal food regulators. History of the development of the current federal state food regulations. Guidelines that govern the practice of regulating the wholesomeness of red meats, poultry, and eggs.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option

FDST 875 Rapid Methods in Food Microbiology
Prerequisites: FDST 405/805/BIOS 445/845
Description: The different types of rapid microbial detection approaches available for use in foods. Commercial reagents and detection platforms, and the "next generation" approaches currently under development in academia or industry. Challenges to detection posed by the complexity of most food matrices and the sample preparation methods for separating microorganisms from such matrices.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option

FDST 876 Risk Assessment for Food, Agriculture, and Veterinary Medicine
Prerequisites: 3 hrs STAT
Description: Risk assessment principles as applied to biological systems. Exposure and effects characterization in human and animal health and ecological risk assessment. Risk analysis frameworks and regulatory decision-making. Introduction to quantitative methods for risk assessment using epidemiological and distributional analyses. Uncertainty analysis.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Grade Pass/No Pass Option

FDST 877 Advanced Food Microbiology and Biotechnology
Prerequisites: FDST 405/805/BIOS 445/845
Description: Basic principles in biotechnology and applied food microbiology. Current topics of interest in food biotechnology. Introduction to recombinant DNA techniques and how they are applied to genetically modify microorganisms. The use of nucleic acids as tools of rapid detection of microorganisms in foods, basic enzyme immobilization and down-stream processing techniques, and regulatory aspects of food biotechnology.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Grade Pass/No Pass Option

FDST 878 Food Protection and Defense: Essential Concepts
Prerequisites: Admission to Food Safety & Defense certificate program; and permission
Description: Foundational concepts relevant to protecting the food supply from intentional contamination. Section 1 addresses the nature of the policy and regulatory aspects of food defense, threats to food and agricultural systems, as well as concepts and strategies related to response and mitigation of food protection incidents. Section 2 provides an understanding of the principles required in a food defense program for a food manufacturing, warehousing, or distribution center.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option

FDST 880 Advanced Food Science: Selected Topics
Credit Hours: 2-6
Min credits per semester: 2
Max credits per semester: 6
Max credits per degree: 6
Grading Option: Grade Pass/No Pass Option

FDST 880A Food Carbohydrates
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option

FDST 880L Food Lipids
Description: In-depth discussion of: composition, quality, and chemical properties and reactions of fats and oils in food systems; processing and refining of food fats and oils; manufacture of various fat and oil products; current research related to fats and oils.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option

FDST 880P Food Proteins
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option

FDST 880T Food Proteins
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option

FDST 896 Independent Study in Food Science and Technology
Prerequisites: 12 hrs FDST or closely related areas
Description: Individual or group projects in research, literature review, or extension of course work under supervision and evaluation of a departmental faculty member.
Credit Hours: 1-5
Min credits per semester: 1
Max credits per semester: 5
Max credits per degree: 5
Grading Option: Pass No-Pass

FDST 899 Masters Thesis
Prerequisites: Admission to masters degree program and permission of major adviser.
Credit Hours: 1-10
Min credits per semester: 1
Max credits per semester: 10
Max credits per degree: 99
Grading Option: Pass No-Pass
FDST 908 Topics in Advanced Food Microbiology
Description: Current topics in food microbiology.
Credit Hours: 2-8
Min credits per semester: 2
Max credits per semester: 8
Max credits per degree: 8
Grading Option: Grade Pass/No Pass Option

FDST 908B Food Borne Pathogens
Prerequisites: FDST 805 (BIOS 845). BIOS 820, or permission. BIOC 831 and 832 recommended
Description: Survey of current research topics in the molecular biology of agents of food borne disease. Includes structure-function analyses of toxin molecules and other virulence determinants; genetic mechanisms of phenotypic variation, coordinate regulation of virulence gene expression; mobile genetic elements that contribute to pathogenesis; invasion of host tissues; and stress-response systems and survival.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option

FDST 908E Readings in Food Microbiology
Prerequisites: FDST 805
Description: Primarily a literature course focusing on current and emerging topics in food microbiology. Relevant articles from basic and applied microbiology journals reviewed and discussed. Emphasis on foodborne pathogen detection, testing, characterization, control, and epidemiology.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Graded
Offered: SPRING

FDST 951 Advanced Food Science Seminar
Prerequisites: Permission
Description: Advanced study and discussion of the scientific literature and research pertaining to food science.
Credit Hours: 1-2
Min credits per semester: 1
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Grade Pass/No Pass Option

FDST 996 Research in Food Science and Technology
Prerequisites: 6 hrs microbiology, 12 hrs chemistry
Description: Studies and investigational work relating to chemistry, microbiology, and processing of food products.
Credit Hours: 1-8
Min credits per semester: 1
Max credits per semester: 8
Max credits per degree: 8
Grading Option: Grade Pass/No Pass Option

FDST 999 Doctoral Dissertation
Prerequisites: Admission to doctoral degree program and permission of supervisory committee chair
Credit Hours: 1-24
Min credits per semester: 1
Max credits per semester: 24
Max credits per degree: 99
Grading Option: Pass No-Pass