<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>Format</th>
</tr>
</thead>
<tbody>
<tr>
<td>FDST 801</td>
<td>Teaching Applications of Food Science</td>
<td>FDST 401</td>
<td>BIOS 101 and CHEM 109</td>
<td>Overview of the science of food and how food can be used in the classroom to enhance science education.</td>
<td>3</td>
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<td>3</td>
<td>LEC</td>
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<tr>
<td>FDST 803</td>
<td>Food Quality Assurance</td>
<td>FDST 403</td>
<td>FDST 205; STAT 218</td>
<td>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).</td>
<td>3</td>
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<tr>
<td>FDST 805</td>
<td>Food Microbiology</td>
<td>BIOS 445, BIOS 845, FDST 405</td>
<td>BIOS 312; CHEM 251; BIOC 321</td>
<td>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.</td>
<td>3</td>
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<tr>
<td>FDST 806</td>
<td>Food Microbiology Laboratory</td>
<td>BIOS 446, BIOS 846, FDST 406</td>
<td>Parallel in FDST 405/805/BIOS 446/846.</td>
<td>The microorganisms in foods and the methods used to study them</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>LAB</td>
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<tr>
<td>FDST 812</td>
<td>Cereal Technology</td>
<td>FDST 412</td>
<td>FDST 205.</td>
<td>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.</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>LEC</td>
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<tr>
<td>FDST 819</td>
<td>Meat Investigations</td>
<td>ASCI 419, ASCI 819, FDST 419</td>
<td>ASCI 210 or permission</td>
<td>Conduct independent research and study meat industry problems in processing, production, storage, and preparation of meat and meat products.</td>
<td>1-3</td>
<td>1</td>
<td>3</td>
<td>LEC</td>
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<tr>
<td>FDST 820</td>
<td>Fruit and Vegetable Technology</td>
<td>FDST 420</td>
<td>FDST 205.</td>
<td>Harvesting and postharvest handling of fruit and vegetables, processing and safety issues, processes of ripening and/or maturation in fresh fruits and vegetables.</td>
<td>3</td>
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<td>FDST 825</td>
<td>Food Toxicology</td>
<td>FDST 425</td>
<td>FDST 405/805, BIOC 321, or equivalent, or permission.</td>
<td>Toxic substances that may be found in foods with emphasis on bacterial toxins, mycotoxins, and naturally occurring toxicants of plants, animals, and seafood. Basic toxicological methodology and the effects of food processing and handling on food-borne toxicants.</td>
<td>2</td>
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<tr>
<td>FDST 829</td>
<td>Dairy Products Technology</td>
<td>FDST 429</td>
<td>FDST 205.</td>
<td>Offered spring semester of odd-numbered calendar years.</td>
<td>3</td>
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<td>LEC</td>
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</table>
FDST 830 Sensory Evaluation  
**Crosslisted with:** FDST 430, STAT 430, STAT 830  
**Prerequisites:** Introductory course in statistics.  
**Description:** Food evaluation using sensory techniques and statistical analysis.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Format:** LEC

FDST 841 Functional Properties of Food  
**Crosslisted with:** FDST 441, NUTR 441, NUTR 841  
**Prerequisites:** NUTR 245 and BIOC 321; or FDST 448.  
**Description:** Relationship of structure and functionality of ingredients in food systems.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Format:** LEC

FDST 842 Omnivore's Digestive-Tract Microbiome  
**Crosslisted with:** FDST 442  
**Prerequisites:** BIOS 312 or equivalent  
**Description:** Detailed examples and conceptual overview of studies that define the digestive tract microbial ecosystem both at the local and systemic scale in the context of omnivores such as humans and animals are presented. The concepts in focus are associated with high-dimensional datasets (or big data) used for studying these complex biosystems, and the multi-dimensional interactions between the microbiomes in its ecosystem. Topics include the host-cycle of life in health and disease in relation to the bacteria of the digestive tract, as well as the modification of their ecology due to health issues, nutrition, and microbial competition or chemical modification.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Format:** LEC  
**Offered:** SPRING

FDST 845 Experimental Foods  
**Crosslisted with:** FDST 445, NUTR 445, NUTR 845  
**Prerequisites:** NUTR 244 and 245; BIOC 321.  
**Description:** Introduction to food research. Application of research techniques to selected problems.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Format:** LEC

FDST 848 Food Chemistry  
**Crosslisted with:** FDST 448  
**Prerequisites:** FDST 205; CHEM 251; BIOC 321.  
**Description:** Molecular components of various foods and the reactions of these components during the processing of foods.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Format:** LEC  
**Prerequisite for:** FDST 460, FDST 860

FDST 849 Food Chemistry Laboratory  
**Crosslisted with:** FDST 449  
**Prerequisites:** FDST 205; FDST 448/848 or parallel; BIOC 321.  
**Description:** Experiments involving the isolation, purification, and characterization of the molecular components of foods.  
**Credit Hours:** 1  
**Max credits per semester:** 1  
**Max credits per degree:** 1  
**Format:** LAB

FDST 855 Microbiology of Fermented Foods  
**Crosslisted with:** FDST 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  
**Format:** LEC

FDST 855L Microbiology of Fermented Foods Laboratory  
**Crosslisted with:** FDST 455L  
**Prerequisites:** FDST 405/805 and parallel FDST 455/855  
**Credit Hours:** 1  
**Max credits per semester:** 1  
**Max credits per degree:** 1  
**Format:** LAB

FDST 858 Advanced Food Analysis  
**Crosslisted with:** FDST 458  
**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  
**Format:** LEC

FDST 860 Food Product Development Concepts I  
**Crosslisted with:** FDST 460  
**Prerequisites:** FDST 805 and 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  
**Format:** LEC

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  
**Format:** LEC
FDST 870 Nutraceuticals and Functional Foods
Crosslisted with: FDST 470
Prerequisites: BIOC 321 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
Format: LEC

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
Format: LEC

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
Format: LEC

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
Format: LEC

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
Format: LEC

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
Format: LEC

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
Format: LEC

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
Format: LEC

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
Format: LEC

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
Format: LEC
FDST 880A Food Carbohydrates  
Credit Hours: 2  
Max credits per semester: 2  
Max credits per degree: 2  
Format: LEC  

FDST 880E Food Flavors  
Credit Hours: 2  
Max credits per semester: 2  
Max credits per degree: 2  
Format: LEC  

FDST 880L Food Lipids  
Description: n-depth discussion of: composition, quality, and chemical and physical 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  
Format: LEC  

FDST 880P Food Proteins  
Credit Hours: 2  
Max credits per semester: 2  
Max credits per degree: 2  
Format: LEC  

FDST 896 Independent Study in Food Science and Technology  
Prerequisites: 12 hrs FDST or closely related areas or permission  
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  
Format: IND  

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  
Format: IND  

FDST 908A Food Biotechnology  
Description: Microbial genetics and recombinant DNA technology as applied to food science. Includes modification and improvement of microorganisms important in food fermentations; effects of bacteriophages in food fermentations; enzyme engineering; principles of plant and animal tissue culture; bioprocess engineering and downstream processing; DNA probe and monoclonal antibody technology; and regulatory and ethical aspects of biotechnology.  
Credit Hours: 2  
Max credits per semester: 2  
Max credits per degree: 2  
Format: LEC  

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  
Format: LEC  

FDST 908D Food Mycology  
Description: Food borne filamentous micro-fungi or molds. Culture media and methods. Techniques for enumerating and identifying molds belonging to the genera Aspergillus, Penicillium, Fusarium, Alternaria, Cladosporium, Rhizopus, Mucor and others. Food spoilage by molds, mycotoxin production and pathological effects.  
Credit Hours: 2  
Max credits per semester: 2  
Max credits per degree: 2  
Format: LEC  

FDST 908E Readings in Food Microbiology  
Description: Primarily a literature course that focuses on current topics in food microbiology. Articles from food microbiology, as well as other applied and basic microbiology journals reviewed and discussed. Recent advances in methodology and microbiological techniques emphasized.  
Credit Hours: 2  
Max credits per semester: 2  
Max credits per degree: 2  
Format: LEC  

FDST 908J Gastrointestinal Microbiology  
Description: Introduction to the complex microbial populations that inhabit the gastrointestinal tracts of human and non-ruminant animals, and how they impact their hosts. Aspects of gut microbiota having medical or agricultural applications.  
Credit Hours: 2  
Max credits per semester: 2  
Max credits per degree: 2  
Format: LEC
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
Format: LEC

FDST 996 Research in Food Science and Technology
Prerequisites: 6 hrs microbiology, 12 hrs chemistry, or permission
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
Format: IND

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
Format: IND