FDST 801 Teaching Applications of Food Science
Crosslisted with: FDST 401
Prerequisites: BIOS 101 and CHEM 109
Notes: Y
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
Format: LEC

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
Format: LEC

FDST 805 Food Microbiology
Crosslisted with: BIOS 445, BIOS 845, FDST 405
Prerequisites: BIOS 312; CHEM 251; BIOC 321.
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
Format: LEC
Prerequisite for: BIOS 446, BIOS 846, FDST 406, FDST 806; FDST 415, FDST 815; FDST 425, FDST 825; FDST 455, FDST 855; FDST 455L, FDST 855L; FDST 460, FDST 860; FDST 875; FDST 908B

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
Format: LAB
Prerequisite for: FDST 415, FDST 815

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
Format: LEC

FDST 815 Molds and Mycotoxins in Food, Feed, and the Human Environment
Crosslisted with: FDST 415
Prerequisites: FDST 405/805/BIOS 445/845 and FDST 406/806/BIOS 446/846.
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
Format: LEC

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
Format: LEC

FDST 820 Fruit and Vegetable Technology
Crosslisted with: FDST 420
Prerequisites: FDST 205.
Description: Harvesting and postharvest handling of fruit and vegetables, processing and safety issues, processes of ripening and/or maturation in fresh fruits and vegetables.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

FDST 823 Food Safety Risk Analysis
Prerequisites: Instructors' approval
Description: Risk analysis principles applied to food safety issues; quantitative approaches for risk assessment using epidemiological, statistical and simulation tools; step-by-step demonstration of quantitative risk assessment model development; methods for framing risk management questions; introduction of risk communication; real-world examples of microbial, food allergen, and chemical risk assessment.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Offered: SPRING
FDST 825 Food Toxicology
Crosslisted with: FDST 425
Prerequisites: FDST 405/805, BIOC 321, or equivalent.
Description: 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.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Format: LEC

FDST 829 Dairy Products Technology
Crosslisted with: FDST 429
Prerequisites: FDST 205
Description: Physical, chemical, and microbiological properties of milk. Principles of milk processing and manufacture of cultured dairy products, cheeses, ice cream, and concentrated dairy products.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

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
Prerequisite for: NUTR 449

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

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
Prerequisite for: NUTR 449

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: ASCI 917; FDST 449, FDST 849; FDST 452, FDST 852; FDST 458, FDST 858; FDST 460, FDST 860; NUTR 449

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
Prerequisite for: FDST 458, FDST 858

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
Format: LEC
Prerequisite for: FDST 445, NUTR 445, NUTR 845

FDST 855 Microbiology of Fermented Foods
Crosslisted with: FDST 455
Prerequisites: FDST 405/805
Notes: Y
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

Offered: SPRING
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Prerequisites</th>
<th>Credit Hours</th>
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<tbody>
<tr>
<td>FDST 855L</td>
<td>Microbiology of Fermented Foods Laboratory</td>
<td>Crosslisted with: FDST 455L</td>
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<td>Prerequisites: FDST 405/805 and parallel FDST 455/855</td>
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<td>Credit Hours: 1 Max credits per semester: 1 Max credits per degree: 1</td>
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<td>FDST 858</td>
<td>Advanced Food Analysis</td>
<td>Crosslisted with: FDST 458</td>
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<td>Prerequisites: FDST 205, 448/848, and FDST 449/849.</td>
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<td>Description: Theory and application of molecular and atomic spectroscopy,</td>
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<td>immunochemistry and thermal methods to the analysis of foods. Chemical</td>
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<td>separation techniques for the isolation of food constituents.</td>
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<td>Credit Hours: 3 Max credits per semester: 3 Max credits per degree: 3</td>
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<td>FDST 860</td>
<td>Food Product Development Concepts I</td>
<td>Crosslisted with: FDST 460</td>
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<td>Prerequisites: FDST 805 and FDST 848</td>
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<td>Notes: Y</td>
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<td>Description: Develop a commercially viable food product using chemical,</td>
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<td>microbiological and sensory analysis principles, and marketing and</td>
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<td>packaging sciences.</td>
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<td>Credit Hours: 3 Max credits per semester: 3 Max credits per degree: 3</td>
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<td>FDST 865</td>
<td>Food Engineering Unit Operations</td>
<td>Crosslisted with: FDST 465, MSYM 465, MSYM 865</td>
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<td>Prerequisites: FDST/MSYM 363.</td>
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<td>Description: Unit operations and their applications to food processing.</td>
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<td>Credit Hours: 3 Max credits per semester: 3 Max credits per degree: 3</td>
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<td>FDST 870</td>
<td>Nutraceuticals and Functional Foods</td>
<td>Crosslisted with: FDST 470</td>
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<td>Prerequisites: BIOC 321 or BIOC/BIOS/CHM 431/831.</td>
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<td>Description: Evaluation of natural compounds impact on human health.</td>
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<td>Inflammation, cancer, heart disease, and the impact of gut micro-flora on</td>
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<td>health.</td>
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<td>Credit Hours: 3 Max credits per semester: 3 Max credits per degree: 3</td>
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<tr>
<td>FDST 871</td>
<td>A Multidisciplinary Overview of Food Safety and Security</td>
<td>Prerequisites: 3 hrs BIOS or CHEM</td>
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<td>Description: Instruction in FDST 871 is provided by numerous subject</td>
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<td>matter experts. Multidisciplinary food safety and security perspectives.</td>
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<td>Food safety policy, ag bioterrorism, border security, animal ID, food</td>
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<td>defense, and site security, risk analysis, crisis communication,</td>
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<td>epidemiology, Hazard Analysis and Critical Control Point System, and more.</td>
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<td>Credit Hours: 2 Max credits per semester: 2 Max credits per degree: 2</td>
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<tr>
<td>FDST 872</td>
<td>Principles of Hazard Analysis and Critical Control Point System</td>
<td>Prerequisites: 3 hrs BIOS or CHEM</td>
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<td>Description: The Hazard Analysis and Critical Control Point (HACCP) System</td>
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<td>and its application in the food industry.</td>
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<td>Credit Hours: 2 Max credits per semester: 2 Max credits per degree: 2</td>
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<td>FDST 873</td>
<td>Food-borne Toxictants</td>
<td>Prerequisites: 3 hrs BIOS or CHEM</td>
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<td>Description: Mechanisms of action, metabolism, sources, remediation and/or</td>
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<td>detoxification, and risk assessment of major food-borne toxicants of current</td>
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<td>interest. Design of Hazard Analysis and Critical Control Point plans for</td>
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<td>use in food industries to target food-borne toxicants.</td>
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<td>Credit Hours: 2 Max credits per semester: 2 Max credits per degree: 2</td>
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<td>FDST 874</td>
<td>Food Laws, Regulations, and the Regulatory Process</td>
<td>Prerequisites: 3 hrs FDST at 200 level or above</td>
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<td>Description: FDST 874 has presentations by state and federal food regulators.</td>
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<td>History of the development of the current federal state food regulations.</td>
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<td>Guidelines that govern the practice of regulating the wholesomeness of red</td>
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<td>meats, poultry, and eggs.</td>
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<td>Credit Hours: 2 Max credits per semester: 2 Max credits per degree: 2</td>
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<tr>
<td>FDST 875</td>
<td>Rapid Methods in Food Microbiology</td>
<td>Prerequisites: FDST 405/805/BIOS 445/845</td>
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<td>Description: The different types of rapid microbial detection approaches</td>
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<td>available for use in foods. Commercial reagents and detection platforms,</td>
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<td>and the &quot;next generation&quot; approaches currently under development in</td>
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<td>academia or industry. Challenges to detection posed by the complexity of</td>
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<td>most food matrices and the sample preparation methods for separating</td>
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<td>microorganisms from such matrices.</td>
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<td>Credit Hours: 2 Max credits per semester: 2 Max credits per degree: 2</td>
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<td>FDST 876</td>
<td>Risk Assessment for Food, Agriculture, and Veterinary Medicine</td>
<td>Prerequisites: 3 hrs STAT</td>
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<td>Description: Risk assessment principles as applied to biological systems.</td>
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<td>Exposure and effects characterization in human and animal health and ecological</td>
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<td>risk assessment. Risk analysis frameworks and regulatory decision-making.</td>
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<td>Introduction to quantitative methods for risk assessment using</td>
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<td>epidemiological and distributional analyses. Uncertainty analysis.</td>
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<td>Credit Hours: 2 Max credits per semester: 2 Max credits per degree: 2</td>
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</table>
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
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 down stream 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 908 Topics in Advanced Food Microbiology
Prerequisites: Admission to Food Safety & Defense certificate program; and permission
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 908F Food Microbiology
Description: 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: 2
Max credits per semester: 2
Max credits per degree: 2
Format: LEC

FDST 908G 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 down stream 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 908H 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 908I 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
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