<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Description</th>
<th>Credit Hours</th>
<th>Max credits per semester</th>
<th>Max credits per degree</th>
<th>Prerequisite(s)</th>
<th>Grading Option</th>
<th>Offered</th>
</tr>
</thead>
<tbody>
<tr>
<td>FDST 101</td>
<td>Introductory Food Science</td>
<td>Description: Food composition, safety, processing, packaging, labeling, product development, food marketing and related topics.</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td></td>
<td>Graded with Option</td>
<td></td>
</tr>
<tr>
<td>FDST 107</td>
<td>Introduction to the Companion Animal Food Industry</td>
<td>Crosslisted with: ASCI 107. Description: The companion animal food industry, products, processes, and career opportunities.</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td></td>
<td>Graded with Option</td>
<td></td>
</tr>
<tr>
<td>FDST 131</td>
<td>The Science of Food</td>
<td>Crosslisted with: CHEM 131, NUTR 131. Description: General scientific concepts in biology, chemistry, and physics using food as a model. What food is from both chemical and nutritional perspectives, and the fate of food from when it leaves the farm to when it becomes a part of the individual. Assists students in making intelligent decisions about many food related controversial issues (e.g., food irradiation, food additives, health foods).</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td></td>
<td>Graded with Option</td>
<td></td>
</tr>
<tr>
<td>FDST 205</td>
<td>Food Composition and Analysis</td>
<td>Crosslisted with: CHEM 109 and 110; FDST 101 or 131. Description: Major components of foods, their structures, and their role in the functional and nutritional properties of foods. Chemical methods for the determination and characterization of major food components.</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td></td>
<td>Graded with Option</td>
<td></td>
</tr>
<tr>
<td>FDST 280</td>
<td>Contemporary Issues in Food Science</td>
<td>Description: Current issues in food science, organic foods, obesity and the food industry, food safety, allergens, biotechnology and GMOs, functional foods, food psychology and culture, and other contemporary topics.</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td></td>
<td>Graded with Option</td>
<td>FALL</td>
</tr>
<tr>
<td>FDST 301</td>
<td>Chemistry of Food</td>
<td>Notes: Will not count toward a FDST major. Description: Emphasizes essential principles of chemistry and their application to food systems. Covers the molecular properties of food components (proteins, carbohydrates, and lipids) and their chemical reactions. Provides understanding of how chemistry impacts food quality and contributes to wellness.</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td></td>
<td>Graded with Option</td>
<td>SPRING</td>
</tr>
<tr>
<td>FDST 363</td>
<td>Heat and Mass Transfer</td>
<td>Crosslisted with: MSYM 363. Prerequisites: MATH 104 or 106; MSYM 109 or PHYS 141 or 151. Description: Fundamentals of food engineering including material and energy balances, fluid mechanics, heat transfer and mass transfer.</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td></td>
<td>Graded with Option</td>
<td></td>
</tr>
<tr>
<td>FDST 372</td>
<td>Food Safety and Sanitation</td>
<td>Crosslisted with: NUTR 372. Prerequisites: One course in chemistry and one course in biological sciences. Description: Various factors that result in food illness: food allergy, natural toxins, parasites, microbial and viral food borne infections and food borne intoxications. Students will assess hazards, identify critical control points and establish monitoring and system verification procedures.</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td></td>
<td>Graded with Option</td>
<td></td>
</tr>
<tr>
<td>FDST 396</td>
<td>Independent Study in Food Science and Technology</td>
<td>Prerequisites: Permission. Description: Individual or group projects in research, literature review, or extension of course work under supervision and evaluation of a departmental faculty member.</td>
<td>1-5</td>
<td>1</td>
<td>12</td>
<td></td>
<td>Graded with Option</td>
<td></td>
</tr>
</tbody>
</table>
FDST 401 Teaching Applications of Food Science
Crosslisted with: FDST 801
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: Graded with Option

FDST 403 Food Quality Assurance
Crosslisted with: FDST 803
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: Graded with Option

FDST 405 Food Microbiology
Crosslisted with: BIOS 445, BIOS 845, FDST 805
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: Graded with Option
Offered: FALL/SPR
Prerequisite for: BIOS 446, BIOS 846, FDST 406, FDST 806; FDST 425, FDST 825; FDST 455, FDST 855; FDST 455L, FDST 855L, MBIO 455L, FDST 460, FDST 860; FDST 875; FDST 908B

FDST 406 Food Microbiology Laboratory
Crosslisted with: BIOS 446, BIOS 846, FDST 806
Prerequisites: BIOS 446, BIOS 846, FDST 806
Description: Parallel in FDST 405/805/BIOS 446/846.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Grading Option: Graded with Option

FDST 412 Cereal Technology
Crosslisted with: FDST 812
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: Graded with Option

FDST 413 Baking Technology
Crosslisted with: FDST 813
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 414 Egg Processing from Science to Technology
Crosslisted with: FDST 814
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: Graded with Option
Offered: FALL

FDST 415 Molds and Mycotoxins in Food, Feed, and the Human Environment
Crosslisted with: FDST 815
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: Graded with Option
Offered: FALL

FDST 419 Meat Investigations
Crosslisted with: ASCI 419, ASCI 819, FDST 819
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: Graded with Option

FDST 420 Fruit and Vegetable Technology
Crosslisted with: FDST 820
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
Grading Option: Graded with Option
FDST 425 Food Toxicology
Crosslisted with: FDST 825
Prerequisites: FDST 405/805, BIOC 401, 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: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded with Option

FDST 429 Dairy Products Technology
Crosslisted with: FDST 829
Prerequisites: FDST 205.
Notes: Offered spring semester of odd-numbered calendar years.
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
Grading Option: Graded with Option

FDST 430 Sensory Evaluation
Crosslisted with: FDST 830, 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
Grading Option: Graded with Option

FDST 441 Functional Properties of Food
Crosslisted with: FDST 841, NUTR 441, NUTR 841
Prerequisites: NUTR 245 and BIOC 401; 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
Grading Option: Graded with Option
Prerequisite for: NUTR 449

FDST 442 Omnivore’s Digestive-Tract Microbiome
Crosslisted with: FDST 842
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
Grading Option: Graded
Offered: SPRING

FDST 445 Experimental Foods
Crosslisted with: FDST 845, NUTR 445, NUTR 845
Prerequisites: NUTR 244 and 245; BIOC 401.
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
Grading Option: Graded with Option

FDST 448 Food Chemistry
Crosslisted with: FDST 848
Prerequisites: FDST 205; CHEM 251; BIOC 401.
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
Grading Option: Graded with Option
Prerequisite for: NUTR 449

FDST 449 Food Chemistry Laboratory
Crosslisted with: FDST 849
Prerequisites: FDST 205; FDST 448/848 or parallel; BIOC 401.
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
Grading Option: Graded with Option
Prerequisite for: FDST 458, FDST 858

FDST 451 Food Science and Technology Seminar
Prerequisites: Permission.
Description: Student presentations of food science literature and research.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Grading Option: Graded with Option

FDST 452 Physical Chemistry of Foods
Crosslisted with: FDST 852
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 455 Microbiology of Fermented Foods  
Crosslisted with: FDST 855, 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: Graded with Option  
Offered: SPRING

FDST 455L Microbiology of Fermented Foods Laboratory  
Crosslisted with: FDST 855L, 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: Graded with Option  
Offered: SPRING

FDST 458 Advanced Food Analysis  
Crosslisted with: FDST 858  
Prerequisites: FDST 205, 448/848, and FDST 449/849.  
Description: Theory and application of molecular and atomic spectroscopy, immunochimistry 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: Graded with Option

FDST 460 Food Product Development Concepts I  
Crosslisted with: FDST 860  
Prerequisites: FDST 405/805 and FDST 448/848.  
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: Graded with Option  
ACE: ACE 10 Integrated Product

FDST 465 Food Engineering Unit Operations  
Crosslisted with: FDST 865, 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: Graded with Option

FDST 470 Nutraceuticals and Functional Foods  
Crosslisted with: FDST 870  
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: Graded with Option

FDST 490 Food Industry Experience  
Prerequisites: Junior or senior standing and permission.  
Notes: Required seminars/discussions to be completed prior to the internship. At the completion of the internship, a written report of the experience and a seminar presentation of the same material is required.  
Description: Obtain a working knowledge of the food industry and begin developing professional credentials.  
Credit Hours: 1-3  
Min credits per semester: 1  
Max credits per semester: 3  
Max credits per degree: 3  
Grading Option: Graded with Option

FDST 499H Honors Thesis  
Prerequisites: Admission to the University Honors Program and permission, AGRI 299H recommended.  
Description: Conduct a scholarly research project and write a University Honors Program or undergraduate thesis.  
Credit Hours: 3-6  
Min credits per semester: 3  
Max credits per semester: 6  
Max credits per degree: 6  
Grading Option: Graded