FDST 101 Introductory Food Science
Description: Food composition, safety, processing, packaging, labeling, product development, food marketing and related topics.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Format: LEC
Prerequisite for: FDST 301

FDST 107 Introduction to the Companion Animal Food Industry
Crosslisted with: ASCI 107
Description: The companion animal food industry, products, processes, and career opportunities.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Format: LEC

FDST 131 The Science of Food
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).
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Prerequisite for: FDST 301
ACE: ACE 4 Science

FDST 131L Science of Food Lab
Prerequisites: FDST 131 or parallel.
Description: Introduction to laboratory techniques: food chemistry, food biochemistry, food analysis, food safety microbiology, and food fermentation.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Format: LAB

FDST 132 Practical Applications in Food Science
Prerequisites: Food science and technology major or permission.
Description: Food processing, preservation, nutrition, safety, quality, marketing, and related topics. Food processing procedures and equipment. Microbiological and chemical procedures.
Credit Hours: 1
Max credits per semester: 1
Max credits per degree: 1
Format: LAB

FDST 205 Food Composition and Analysis
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.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

FDST 280 Contemporary Issues in Food Science
Prerequisites: CHEM 109; FDST 101 or 131.
Description: Current issues in food science, food safety problems, the impact of biotechnology on food production and processing, organic foods, functional foods and other contemporary topics.
Credit Hours: 2
Max credits per semester: 2
Max credits per degree: 2
Format: LEC

FDST 301 Chemistry of Food
Prerequisites: FDST 101 or FDST 131 or permission
Notes: FDST 301 will not count toward a FDST major.
Description: Emphasizes essential principles of chemistry and their application to food systems. Covers the molecular properties of major food components (proteins, carbohydrates and lipids) and their chemical reactions. Provides understanding of how chemistry impacts food quality and contributes to wellness.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
Offered: SPRING
ACE: ACE 4 Science

FDST 363 Heat and Mass Transfer
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.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

FDST 372 Food Safety and Sanitation
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.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC
FDST 396 Independent Study in Food Science and Technology  
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.  
Credit Hours: 1-5  
Min credits per semester: 1  
Max credits per semester: 5  
Max credits per degree: 12  
Format: IND

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

FDST 405 Food Microbiology  
Crosslisted with: BIOS 445, BIOS 845, FDST 805  
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: FDST 460, FDST 860; FDST 908B

FDST 406 Food Microbiology Laboratory  
Crosslisted with: BIOS 446, BIOS 846, FDST 806  
Prerequisites: Parallel in FDST 405/805/BIOS 445/845.  
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

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  
Format: LEC

FDST 415 Molds and Mycotoxins in Food, Feed, and the Human Environment  
Crosslisted with: FDST 815  
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 419 Meat Investigations  
Crosslisted with: ASCI 419, ASCI 819, FDST 819  
Prerequisites: ASCI 210 or permission.  
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 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  
Format: LEC

FDST 425 Food Toxicology  
Crosslisted with: FDST 825  
Prerequisites: FDST 405/805, BIOC 321, or equivalent, or permission.  
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 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  
Format: LEC

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  
Format: LEC

FDST 441 Functional Properties of Food  
Crosslisted with: FDST 841, 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 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  
Format: LEC  
Offered: SPRING

FDST 445 Microbiology of Fermented Foods  
Crosslisted with: FDST 855  
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 455L Microbiology of Fermented Foods Laboratory  
Crosslisted with: FDST 855L  
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 448 Food Chemistry  
Crosslisted with: FDST 848  
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 449 Food Chemistry Laboratory  
Crosslisted with: FDST 849  
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 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  
Format: LEC

FDST 458 Advanced Food Analysis  
Crosslisted with: FDST 858  
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 460 Food Product Development Concepts I
Crosslisted with: FDST 860
Prerequisites: FDST 405/805 and 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
Format: LEC
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
Format: LEC

FDST 470 Nutraceuticals and Functional Foods
Crosslisted with: FDST 870
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 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
Format: LEC

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
Format: IND