

**FOOD SCIENCE AND TECHNOLOGY (FDST)**

**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 205; FDST 280

**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 131L; FDST 205; FDST 280  
**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.  
**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**  
**Prerequisites:** 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.  
**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**  
**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.  
**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  
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  
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  
Notes: BIOS 401 or BIOS 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  
Format: LEC  
Offered: FALL/SPR  
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 406 Food Microbiology Laboratory  
Crosslisted with: BIOS 446, BIOS 846, FDST 806  
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 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 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  
Format: LEC  
Offered: FALL

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  
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 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: 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 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
Format: LEC
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
Format: LEC
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
Format: LEC
Prerequisite for: NUTR 449

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
Format: LEC
Prerequisite for: ASCI 917; FDST 452, FDST 852; FDST 458, FDST 858; FDST 460, FDST 860; 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
Format: LAB
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
Format: LEC

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
Format: LEC
FDST 455 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 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, 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 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
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 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
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