Food Science (Minor)

Plan Requirements

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
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<tbody>
<tr>
<td></td>
<td><strong>Required Courses</strong></td>
<td><strong>9</strong></td>
</tr>
<tr>
<td></td>
<td>Select nine credit hours of graduate Food Science courses</td>
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<td></td>
<td><strong>Total Hours</strong></td>
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Food Science Courses

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
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<tbody>
<tr>
<td></td>
<td>Select a minimum of three of the following courses:</td>
<td><strong>9</strong></td>
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<tr>
<td>FS 403</td>
<td>Analytical Techniques in Food &amp; Bioprocessing Science</td>
<td>4</td>
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<tr>
<td>FS 501</td>
<td>Advanced Nutrition and Metabolism</td>
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<tr>
<td>FS 502</td>
<td>Chemistry of Food and Bioprocessed Materials</td>
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<tr>
<td>FS 505</td>
<td>Food Microbiology</td>
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<tr>
<td>FS 506</td>
<td>Food Microbiology Lab</td>
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<tr>
<td>FS 516</td>
<td>Quality Control in Food and Bioprocessing</td>
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<tr>
<td>FS 520</td>
<td>Pre-Harvest Food Safety</td>
<td>3</td>
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<tr>
<td>FS 521</td>
<td>Food Preservation</td>
<td>3</td>
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<td>FS 522</td>
<td>Food Packaging</td>
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<tr>
<td>FS 526</td>
<td>Upstream Biomanufacturing Laboratory</td>
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<tr>
<td>FS 530</td>
<td>Post-Harvest Food Safety</td>
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<tr>
<td>FS 535</td>
<td>Food Safety Management Systems</td>
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<tr>
<td>FS 540</td>
<td>Food Safety and Public Health</td>
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<td>FS 550</td>
<td>Food Industry Study Tour</td>
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<td>FS 554</td>
<td>Lactation, Milk, and Nutrition</td>
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<tr>
<td>FS 555</td>
<td>Exercise Nutrition</td>
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<td>FS 557</td>
<td>Nutraceuticals and Functional Foods</td>
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<td>FS 562</td>
<td>Postharvest Physiology</td>
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<td>FS 567</td>
<td>Sensory Analysis of Foods</td>
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<td>FS 580</td>
<td>Professional Development and Ethics in Food Safety</td>
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<td>FS 725</td>
<td>Fermentation Microbiology</td>
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<td>FS 741</td>
<td>Thermal Processing of Foods</td>
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<td>FS 751</td>
<td>Food Ingredient Technology In Product Development</td>
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<tr>
<td>FS 780</td>
<td>Seminar In Food Science</td>
<td>1</td>
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</tbody>
</table>

Faculty

Full Professors

Jonathan C. Allen
Kenneth E. Anderson
Rodolphe Barrangou
Frederick Breidt
Benjamin James Chapman
Patricia Ann Curtis
Lisa Louise Dean
Mary Anne Drake
Mario Giovanni Ferruzzi
Scott A. Hale
Hosni Moustafa Hassan
Lee-Ann Jaykus
Sophia Kathariou
Saad A. Khan
Duane K. Larick
Mary Ann Lila
Richard Linton
K. P. Sandeep
Muquarrab Quresh
John Douglas Sheppard

Associate Professors

Ilenys Muniz Perez Diaz
April Fogleman
Lora Suzanne Goodell
Dana J. Hanson
Gabriel Keith Harris
Suzanne Dunn Johannsmeier
Colin David Kay
Slavko Komarnytsky
Andrew Peter Neilson
Clinton Dale Stevenson

Assistant Professors

Alexander Vladimirovich Choulenko
Natalie Kathleen Cooke
Marvin Leonel Moncada Reyes
Deepi Arvind Salvi
Ondulla Tyvette Toomer
Haotian Zheng

Practice/Research/Teaching Professors

Josip Simunovic
Emeritus Faculty
Sarah Liberman Ash
Leonard W. Aurand
Herschell R. Ball Jr
Leon Carl Boyd
Roy E. Carawan
Daniel E Carroll Jr
George L. Catignani
Edward Allen Foegeding
David Patrick Green
Max E. Gregory
Victor A. Jones
Todd Robert Klaenhammer
Carolyn Jean Lackey
Tyre C. Lanier
Roger Floyd McFeeters
James Leslie Oblinger
John Eual Rushing
Timothy H. Sanders
Steven J. Schwartz
Brian W. Sheldon
Harold E. Swaisgood
Kenneth R. Swartzel
Van-Den Truong
Lynn G. Turner
William M. Walter
Donn R. Ward

Adjunct Professors
William Ronald Aimutis Jr.
Alejandro Amezquita
Pablo Marcelo Coronel
Christopher R. Daubert
Jack Parker Davis