## Food Science (Minor)

### Plan Requirements

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
<th>Counts towards</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>Required Courses</td>
</tr>
<tr>
<td></td>
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<td>9</td>
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</tbody>
</table>

Select nine credit hours of graduate Food Science coursework approved in conjunction with the academic committee.

Total Hours: 9

### Food Science Courses

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
<th>Counts towards</th>
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<tbody>
<tr>
<td></td>
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<td>9</td>
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</tbody>
</table>

Food Science coursework includes the following courses:

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
<th>Counts towards</th>
</tr>
</thead>
<tbody>
<tr>
<td>FS 403</td>
<td>Analytical Techniques in Food &amp; Bioprocessing Science</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>FS 501</td>
<td>Advanced Nutrition and Metabolism</td>
<td>3</td>
<td></td>
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<tr>
<td>FS 502</td>
<td>Chemistry of Food and Bioprocessed Materials</td>
<td>4</td>
<td></td>
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<tr>
<td>FS 505</td>
<td>Food Microbiology</td>
<td>3</td>
<td></td>
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<tr>
<td>FS 506</td>
<td>Food Microbiology Lab</td>
<td>1</td>
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<tr>
<td>FS 516</td>
<td>Quality Control in Food and Bioprocessing</td>
<td>3</td>
<td></td>
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<tr>
<td>FS 520</td>
<td>Pre-Harvest Food Safety</td>
<td>3</td>
<td></td>
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<tr>
<td>FS 521</td>
<td>Food Preservation</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>FS 522</td>
<td>Food Packaging</td>
<td>3</td>
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<tr>
<td>FS 526</td>
<td>Upstream Biomanufacturing Laboratory</td>
<td>2</td>
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<tr>
<td>FS 530</td>
<td>Post-Harvest Food Safety</td>
<td>3</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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<tr>
<td>FS 554</td>
<td>Lactation, Milk, and Nutrition</td>
<td>3</td>
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<tr>
<td>FS 555</td>
<td>Exercise Nutrition</td>
<td>3</td>
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<tr>
<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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<tr>
<td>FS 725</td>
<td>Fermentation Microbiology</td>
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<td>FS 741</td>
<td>Thermal Processing of Foods</td>
<td>3</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>
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</tbody>
</table>

### Faculty

#### Full Professors

- **Jonathan C. Allen**, Professor, Director of Food Science Graduate Program
- **Kenneth E. Anderson**
- **Rodolphe Barrangou**, Todd R. Klaenhammer Distinguished Professor
- **Frederick Breidt**, USDA/ARS Microbiologist and Professor
- **Benjamin James Chapman**
- **Patricia Ann Curtis**
- **Lisa Louise Dean**, USDA Professor
- **Mary Anne Drake**, William Neal Reynolds Distinguished Professor
- **Mario Giovanni Ferruzzi**, David H. Murdock Distinguished Professor
- **Scott A. Hale**
- **Hosni Moustafa Hassan**
- **Lee-Ann Jaykus**
- **Sophia Kathariou**, Professor
- **Saad A. Khan**
- **Duane K. Larick**
- **Mary Ann Lila**, Professor, Food Bioprocessing & Nutrition Sciences and Director, Plants for Human Health Institute
- **Richard Linton**
- **Muquarrab Qureshi**, Research Leader, Food Science Research Unit, Agricultural Research Service, USDA
K. P. Sandeep, *Department Head, Professor*

John Douglas Sheppard, *Professor, Bioprocessing Science Undergraduate Coordinator*

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**Associate Professors**

April Fogleman, *Associate Professor and Extension Specialist*

Lora Suzanne Goodell, *Associate Professor, Director of Interdepartmental Graduate Program in Nutrition*

Dana J. Hanson, *Associate Professor, Extension Specialist, Meat Science*

Gabriel Keith Harris, *Associate Professor, Director of Undergraduate Programs for Food Science*

Suzanne Dunn Johanningsmeier, *Research Food Technologist & USDA Assistant Professor*

Colin David Kay, *Associate Professor*

Slavko Komarnytsky, *Associate Professor*

Andrew Peter Neilson, *Associate Professor*

Ileneys Muniz Perez-Diaz, *USDA-ARS Associate Professor*

Clinton Dale Stevenson, *Associate Professor and Distance Education Coordinator*

---

**Assistant Professors**

Alexander Vladimirovich Chouljenko, *Assistant Professor*

Natalie Kathleen Cooke, *Assistant Professor, Director of Undergraduate Programs for Nutrition Science*

Lynette Marie Johnston, *Assistant Professor and Food Safety Extension Specialist*

Marvin Leonel Moncada Reyes, *Assistant Professor*

Deepi Arvind Salvi, *Assistant Professor*

Ondulla Tyvette Toomer, *USDA Assistant Professor*

Haotian Zheng, *Assistant Professor*

---

**Practice/Research/Teaching Professors**

Josip Simunovic, *Research Professor*

Fernanda Bottaro de Oliveira Santos

Nicola Singletary, *Assistant Teaching Professor*

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**Emeritus Faculty**

Sarah Liberman Ash

Leonard W. Aurand

Hershell 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

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**Adjunct Professors**

William Ronald Ameutis Jr.

Alejandro Amezquita

Pablo Marcelo Coronel

Christopher R. Daubert

Jack Parker Davis

Brian E. Farkas

Katherine Patterson Maloney