# Food Science (Minor)

## Plan Requirements

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

## Food Science Courses

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>FS 403</td>
<td>Analytical Techniques in Food &amp; Bioprocessing Science</td>
<td>4</td>
</tr>
<tr>
<td>FS 501</td>
<td>Advanced Nutrition and Metabolism</td>
<td>3</td>
</tr>
<tr>
<td>FS 502</td>
<td>Chemistry of Food and Bioprocessed Materials</td>
<td>4</td>
</tr>
<tr>
<td>FS 505</td>
<td>Food Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>FS 506</td>
<td>Food Microbiology Lab</td>
<td>1</td>
</tr>
<tr>
<td>FS 516</td>
<td>Quality Control in Food and Bioprocessing</td>
<td>3</td>
</tr>
<tr>
<td>FS 520</td>
<td>Pre-Harvest Food Safety</td>
<td>3</td>
</tr>
<tr>
<td>FS 521</td>
<td>Food Preservation</td>
<td>3</td>
</tr>
<tr>
<td>FS 522</td>
<td>Food Packaging</td>
<td>3</td>
</tr>
<tr>
<td>FS 526</td>
<td>Upstream Biomanufacturing Laboratory</td>
<td>2</td>
</tr>
<tr>
<td>FS 530</td>
<td>Post-Harvest Food Safety</td>
<td>3</td>
</tr>
<tr>
<td>FS 535</td>
<td>Food Safety Management Systems</td>
<td>3</td>
</tr>
<tr>
<td>FS 540</td>
<td>Food Safety and Public Health</td>
<td>3</td>
</tr>
<tr>
<td>FS 550</td>
<td>Food Industry Study Tour</td>
<td>2</td>
</tr>
<tr>
<td>FS 554</td>
<td>Lactation, Milk, and Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>FS 555</td>
<td>Exercise Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>FS 557</td>
<td>Nutraceuticals and Functional Foods</td>
<td>3</td>
</tr>
<tr>
<td>FS 562</td>
<td>Postharvest Physiology</td>
<td>3</td>
</tr>
<tr>
<td>FS 567</td>
<td>Sensory Analysis of Foods</td>
<td>3</td>
</tr>
<tr>
<td>FS 580</td>
<td>Professional Development and Ethics in Food Safety</td>
<td>1</td>
</tr>
<tr>
<td>FS 725</td>
<td>Fermentation Microbiology</td>
<td>3</td>
</tr>
<tr>
<td>FS 741</td>
<td>Thermal Processing of Foods</td>
<td>3</td>
</tr>
<tr>
<td>FS 751</td>
<td>Food Ingredient Technology In Product Development</td>
<td>4</td>
</tr>
<tr>
<td>FS 780</td>
<td>Seminar In Food Science</td>
<td>1</td>
</tr>
</tbody>
</table>

## Faculty

### Full Professors
- Jonathan C. Allen
- Kenneth E. Anderson
- Rodolphe Barrangou
- Frederick Breidt
- Benjamin James Chapman
- Patricia Ann Curtis

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

### Assistant Professors
- Alexander Vladimirovich Chouljenko
- Natalie Kathleen Cooke
- Lynette Marie Johnston
- Marvin Leonel Moncada Reyes
- Deepti Arvind Salvi
- Nicola Singletary
- Ondulla Tyvette Toomer
- Haotian Zheng
- 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
Practice/Research/Teaching Professors
Josip Simunovic
Fernanda Bottaro de Oliveira Santos

Emeritus Faculty
Sarah Liberman Ash
Leonard W. Aurand
Hershel R. Ball Jr
Leonard 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
Brian E. Farkas
Katherine Patterson Maloney
Tawanda Muzhingi
Shengmin Sang
Ratna Rani Sharma
Richard C. Theuer