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>Required Courses</td>
<td>9</td>
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<tr>
<td></td>
<td>Select nine credit hours of graduate Food Science coursework approved in conjunction with the academic committee</td>
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<td></td>
<td>Total Hours</td>
<td>9</td>
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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>
<td>Food Science coursework includes the following courses:</td>
<td>9</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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<td>FS 516</td>
<td>Quality Control in Food and Bioprocessing</td>
<td>3</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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<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>
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<td>FS 530</td>
<td>Post-Harvest Food Safety</td>
<td>3</td>
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<td>FS 535</td>
<td>Food Safety Management Systems</td>
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<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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<td>FS 555</td>
<td>Exercise Nutrition</td>
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FS 557 | Nutraceuticals and Functional Foods | 3     |
FS 562 | Postharvest Physiology | 3     |
FS 567 | Sensory Analysis of Foods | 3     |
FS 580 | Professional Development and Ethics in Food Safety | 1     |
FS 725 | Fermentation Microbiology | 3     |
FS 741 | Thermal Processing of Foods | 3     |
FS 751 | Food Ingredient Technology In Product Development | 4     |
FS 780 | Seminar In Food Science | 1     |

Full Professors

Jonathan C. Allen
Kenneth E. Anderson
Rodolphe Barrangou
Frederick Breidt
Benjamin James Chapman
Lisa Louise Dean
Mary Anne Drake
Lora Suzanne Goodell
Scott A. Hale
Gabriel Keith Harris
Hosni Moustafa Hassan
Lee-Ann Jaykus
Sophia Kathariou
Colin David Kay
Saad A. Khan
Mary Ann Lila
K. P. Sandeep
John Douglas Sheppard
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April Fogleman
Dana J. Hanson
Suzanne Dunn Johanningsmeier
Slavko Komarnytsky
Andrew Peter Neilson
Ilenys Muniz Perez-Diaz
Clinton Dale Stevenson

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Lynette Marie Johnston
Marvin Leonel Moncada Reyes
Deepti Arvind Salvi
Ondulla Tyvette Toomer
Minliang Yang
Haotian Zheng

Practice/Research/Teaching Professors
Fernanda Bottaro de Oliveira Santos
Josip Simunovic
Nicola Singletary

Emeritus Faculty
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Leonard W. Aurand
Hershell R. Ball Jr
Leon Carl Boyd
Roy E. Carawan
Daniel E Carroll Jr
George L. Catignani
Patricia Ann Curtis
Edward Allen Foegeding
David Patrick Green
Max E. Gregory

Victor A. Jones
Carolyn Jean Lackey
Tyre C. Lanier
Duane K. Larick
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 Faculty
Pablo Marcelo Coronel
Jack Parker Davis
Brian E. Farkas
Mario Giovanni Ferruzzi
William Ronald Aimitus Jr.
Katherine Patterson Maloney
Tawanda Muzhingi
Shengmin Sang