Food Science (Minor)

Plan Requirements

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
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<tr>
<td></td>
<td>Required Courses 9</td>
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<tr>
<td></td>
<td>Select nine credit hours of graduate Food Science courses</td>
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<td>Total Hours 9</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: 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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<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>
</tr>
<tr>
<td>FS 521</td>
<td>Food Preservation</td>
<td>3</td>
</tr>
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<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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<tr>
<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>
<td>3</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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<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>
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<tr>
<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

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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
Muquarraw Quresh
John Douglas Sheppard

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

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 Oblingor
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