Food Science (FSA)

FSA 520/FS 520  Pre-Harvest Food Safety  (3 credit hours)
Dairy, beef, swine, poultry, and seafood modules: production,
government regulation of products, use of antimicrobials in production,
and the emergence of resistant human pathogens. Field fruit and
vegetable crops section: hazards in food including pesticide residues and
philosophy and practice of organic farming and public's perception of food
and biotechnology.

Typically offered in Fall only

FSA 530/FS 530  Post-Harvest Food Safety  (3 credit hours)
Background on the current issues and developments associated with
post-harvest food safety, including biological, chemical, and physical
food safety hazards. Additionally, regulations governing food safety and
consumer perceptions.

Prerequisite: MB 351/352
Typically offered in Fall only

FSA 540/FS 540  Food Safety and Public Health  (3 credit hours)
Issues and developments related to the relationship between food safety
and public health, including emerging foodborne pathogens; virulence
and pathogenicity; foodborne toxins; epidemiological techniques used
in the investigation of foodborne disease; rapid detection methods; and
quantitative microbial risk assessment in food safety.

Prerequisite: MB 351/352
Typically offered in Spring only

FSA 580/FS 580  Professional Development and Ethics in Food
Safety  (1 credit hours)
Professional development and ethics related to food safety. Food safety
communications to lay-audiences and the media; the ethical frontier
between science/policy and science/profit. Planned student and faculty
presentations as well as guest lectures on current topical issues.

Prerequisite: FSA 520 or FSA 530 or FS 540
Typically offered in Spring only