FOOD SCIENCE (FDSC)

FDSC 1133 Fundamentals of Food Science
Description: Food industry from producer to consumer and the current U.S. and world food situations. Previously offered as ANSI 1133.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

FDSC 2102 Regional Diversity in Food Production, Selection and Consumption (D)
Description: Examines the diversity of people associated with food production, selection, and consumption in the United States. Evaluate the cultural diversity in food production workplace and economic and social factors that influence this diversity. Examine various food selection and consumption criteria of varying contemporary cultures based on economic, social, and religious considerations. Previously offered as FDSC 2103.
Credit hours: 3
Contact hours: Lecture: 2 Contact: 2
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

General Education and other Course Attributes: Diversity

FDSC 2233 The Meat We Eat
Description: Overview of all animal, poultry, and fish protein sources used for human consumption, but focusing on red meat. Examination of each phase of production, inspection, safety, grading, processing, preparation, and current issues of the industries. Development of an understanding of the importance of meat in the diet and part of global agriculture. Same course as ANSI 2233.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

FDSC 2253 Meat Animal and Carcass Evaluation
Prerequisites: ANSI 1124.
Description: Evaluation of carcasses and wholesale cuts of beef, pork, and lamb. Factors influencing grades, yields, and values in cattle, swine, and sheep. Same course as ANSI 2253.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

FDSC 3033 Meat Technology
Description: The basic characteristics of meat and meat products as they relate to quality. Product identification, economy, nutritive value, preservation, and utilization. No credit for students with credit in ANSI 2253 or ANSI 3333. Previously offered as ANSI 3033.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 3 Contact: 5
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

FDSC 3113 Quality Control
Prerequisites: Introductory microbiology and organic chemistry.
Description: Application of the principles of quality control in food processing operations to maintain the desired level of quality. Previously offered as ANSI 3113.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

FDSC 3123 HACCP in the Food Industry
Description: Fundamentals of HACCP (Hazard Analysis and Critical Control Points), function of a HACCP system and implementation of HACCP in the food industry. Offered for fixed credit, 2 credit hours, maximum of 6 credit hours.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

FDSC 3133 Plant Sanitation for Food Processing Operations
Description: Relationship of microorganisms to food manufacture and preservation, to food spoilage and microbial food poisoning and to various aspects of primary food production. Same course as MICR 3154. Previously offered as ANSI 3154.
Credit hours: 4
Contact hours: Lecture: 2 Lab: 4 Contact: 6
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

FDSC 3154 Food Microbiology
Prerequisites: Introductory microbiology and organic chemistry.
Description: Relationship of microorganisms to food manufacture and preservation, to food spoilage and microbial food poisoning and to various aspects of primary food production. Same course as ANSI 3154.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

FDSC 3232 Advanced Meat Evaluation
Prerequisites: FDSC 2253.
Description: Advanced evaluation of carcasses and wholesale cuts of beef, pork and lamb. Same course as ANSI 3232. Previously offered as FDSC 3182.
Credit hours: 2
Contact hours: Lab: 4 Contact: 4
Levels: Undergraduate
Schedule types: Lab
Department/School: Animal & Food Sciences

FDSC 3310 Advanced Competitive Evaluation
Prerequisites: Honors Program participation, junior standing.
Description: Advanced instruction in animal and/or product evaluation. For students competing on collegiate judging teams. Same course as ANSI 3310. Previously offered as FDSC 3210.
Credit hours: 2
Contact hours: Lab: 6 Contact: 6
Levels: Undergraduate
Schedule types: Lab
Department/School: Animal & Food Sciences
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Prerequisites</th>
<th>Description</th>
<th>Credit hours</th>
<th>Contact hours</th>
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</thead>
<tbody>
<tr>
<td>FDSC 3333</td>
<td>Meat Science</td>
<td>ANSI 2253, CHEM 1215 or equivalent.</td>
<td>Anatomical and basic chemical and physical characteristics of meat animals studied. The application of scientific principles to the processing and economical utilization of meat animals, as well as in the manufacture of meat products emphasized in the laboratory. Same course as ANSI 3333.</td>
<td>3</td>
<td>2 Contact: 5</td>
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<tr>
<td>FDSC 3373</td>
<td>Food Chemistry I</td>
<td>ANSI 3543 or organic chemistry.</td>
<td>Basic composition, structure, and properties of foods and the chemical changes or interactions that occur during processing and handling. Previously offered as ANSI 3373.</td>
<td>3</td>
<td>2 Contact: 4</td>
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<tr>
<td>FDSC 3603</td>
<td>Processing Dairy Foods</td>
<td>Organic chemistry.</td>
<td>Theory and practice in formulation and processing: butter and margarine, cottage cheese, blue and processed cheeses, evaporated and sweetened condensed milk, ice cream, ice milk, and other frozen desserts. Previously offered as ANSI 3603.</td>
<td>3</td>
<td>2 Contact: 4</td>
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<tr>
<td>FDSC 4053</td>
<td>Foodborne Toxins and Allergens</td>
<td>Specific types of foodborne toxins and allergens addressed; including naturally occurring toxins, toxins of microbial origin, food additives including nutrients, heavy metals, environmental contaminants and processing-derived toxins. May not be used for degree credit with FDSC 5053.</td>
<td>3 Contact: 3, 3 Contact: 3, Organic chemistry.</td>
<td>3</td>
<td>2 Contact: 4</td>
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<tr>
<td>FDSC 4113</td>
<td>Quality Control II</td>
<td>FDSC 3113 and FDSC 3123.</td>
<td>Verification and validation of the principles of Food Processing Quality Systems to confirm that quality and food safety systems have been implemented adequately and are effective. Topics include: food allergens, internal auditing and implement food safety and food quality programs to ensure consumer protection and prevent economic loss to the industry.</td>
<td>3</td>
<td>2 Contact: 3</td>
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<tr>
<td>FDSC 4123</td>
<td>Principles of Food Engineering</td>
<td>MATH 1513.</td>
<td>Application of the engineering approach to solving heat and mass transfer problems in food processing. An introduction to the basic concepts of the conservation laws, fluid flow, heat transfer, refrigeration, freezing, psychrometrics, and energy conservation. Same course as MCAG 4123.</td>
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<tr>
<td>FDSC 4143</td>
<td>Food Safety Modernization Act</td>
<td>FDSC 3154 or MICR 3154.</td>
<td>Good manufacturing practices, how to develop preventive controls plan and how to respond to FDA inquiries. FDA standardized curricula developed for FSMA: Animal Food and Human Food rules. May not be used for degree credit with FDSC 5143.</td>
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<tr>
<td>FDSC 4233</td>
<td>Researching Consumer Food Preferences</td>
<td>ANEC 1113 and ANSI 1124 or FDSC 1133, and STAT 2013 or STAT 2023 or STAT 4013.</td>
<td>Design, implementation, and interpretation of research in consumer food preferences. Includes design of consumer surveys, conducting consumer interviews, preparing food and questionnaires for taste-test experiments, targeting and recruiting scientifically valid samples, the statistical analysis of data, and communication of results. Previously offered as AGEC 4243.</td>
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<td>FDSC 4243</td>
<td>Food Safety Audit Schemes</td>
<td>FDSC 3113 and FDSC 3123.</td>
<td>Detection of foodborne pathogens, how pathogens cause disease, conduct investigations into foodborne illnesses, and antimicrobials to control foodborne pathogens.</td>
<td>3 Contact: 3</td>
<td>Lecture: 3</td>
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<tr>
<td>FDSC 4253</td>
<td>Advanced Food Microbiology</td>
<td>FDSC 3154 or MICR 3154.</td>
<td>Detection of foodborne pathogens, how pathogens cause disease, conduct investigations into foodborne illnesses, and antimicrobials to control foodborne pathogens.</td>
<td>3 Contact: 3</td>
<td>Lecture: 3</td>
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<tr>
<td>FDSC 4254</td>
<td>Food Safety Audit Schemes</td>
<td>FDSC 3113 and FDSC 3123.</td>
<td>Detection of foodborne pathogens, how pathogens cause disease, conduct investigations into foodborne illnesses, and antimicrobials to control foodborne pathogens.</td>
<td>3 Contact: 3</td>
<td>Lecture: 3</td>
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FDSC 4253 Pre-Harvest Food Safety
Prerequisites: FDSC 3154 or MICR 3154.
Description: Microbial food safety at pre-harvest level. Types, sources, and concentrations of disease-causing pathogens in the food-producing animal environments and fresh produce/seafood environments; methods to control or reduce foodborne pathogens; present and future pre-harvest food safety directions.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Graduate, Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

FDSC 4333 Processed Meat
Prerequisites: ANSI 3033 or ANSI 3333.
Description: Meat and meat product composition. Techniques in the molding and forming of meat; sausage formulation; curing; quality control; and cost analysis. Same course as ANSI 4333.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 3 Contact: 5
Levels: Graduate, Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

FDSC 4373 Food Chemistry II
Prerequisites: FDSC 3373.
Description: Chemical/biochemical mechanisms that affect the structure and properties of foods during processing and handling. No credit for FDSC 5373.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

FDSC 4763 Analysis of Food Products
Prerequisites: Organic chemistry.
Description: Application of quantitative chemical and physical methods of analysis to the examination of foods. Previously offered as ANSI 3763.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Graduate, Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

FDSC 4900 Special Problems
Prerequisites: Consent of instructor.
Description: A detailed study of an assigned problem by a student wishing additional information on a special topic. Offered for variable credit, 1-6 credit hours, maximum of 6 credit hours.
Credit hours: 1-6
Contact hours: Contact: 1-6 Other: 1-6
Levels: Undergraduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences

FDSC 4910 Food Industry Internship
Prerequisites: Consent of instructor.
Description: Full-time internship at an approved production, processing or agribusiness unit or other agency serving the food industry. Maximum credit requires a six month internship in addition to a report and final examination. Graded on a pass-fail basis. Offered for variable credit, 1-12 credit hours, maximum of 12 credit hours.
Credit hours: 1-12
Contact hours: Contact: 1-12 Other: 1-12
Levels: Undergraduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences

FDSC 5000 Master's Research and Thesis
Prerequisites: Consent of major adviser.
Description: Research for Master of Science degree in Food Science planned, conducted and reported under guidance of major adviser. Offered for variable credit, 1-6 credit hours, maximum of 6 credit hours.
Credit hours: 1-6
Contact hours: Contact: 1-6 Other: 1-6
Levels: Graduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences

FDSC 5053 Advanced Foodborne Toxins and Allergens
Description: Food toxicology and food toxicological issues in the industry. Specific types of foodborne toxins and allergens addressed; including naturally occurring toxins, toxins of microbial origin, food additives including nutrients, heavy metals, environmental contaminants and processing-derived toxins. May not be used for degree credit with FDSC 4053.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

FDSC 5102 Ethics and Professionalism in Animal and Food Science
Description: Discussion of regulations, laws, and resources; insights on complex ethical issues, including but not limited to research misconduct, how to address, report and find resources during cases of misconduct, conflicts of interest, and authorship; communication of research accurately and objectively to different audiences. Same course as ANSI 5102.
Credit hours: 2
Contact hours: Lecture: 2 Contact: 2
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

FDSC 5113 Quality Control II
Description: Verification and validation of the principles of Food Processing Quality Systems to confirm that quality and food safety systems have been implemented adequately and are effective. Topics include: food allergens, internal auditing and implement food safety and food quality programs to ensure consumer protection and prevent economic loss to the industry.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences
FDSC 5120 Special Topics in Food Science
Prerequisites: Graduate standing and consent of instructor.
Description: Advanced topics and new developments in food science. Offered for variable credit, 1-4 credit hours, maximum of 8 credit hours.
Credit hours: 1-4
Contact hours: Contact: 1-4 Other: 1-4
Levels: Graduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences

FDSC 5143 Food Safety Modernization Act
Description: Good manufacturing practices, how to develop preventive controls plan and how to respond to FDA inquiries. FDA standardized curricula developed for FSMA: Animal Food and Human Food rules. May not be used for degree credit with FDSC 4143.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

FDSC 5213 Advances in Meat Science
Prerequisites: BIOC 4113 and ZOOL 3204 or equivalent.
Description: Development of muscle and its transformation to meat. Properties of meat and their influence on water-binding, pigment formation, texture, and fiber characteristics. Same course as ANSI 5213.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

FDSC 5233 Food Safety Audit Schemes
Description: Develop food safety to satisfy SQF and BRC requirements. Major topics such as how to implement food safety and quality systems and how to prepare for audit. May not be used for degree credit with FDSC 4233.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

FDSC 5300 Food Science Seminar
Prerequisites: Graduate standing.
Description: Critical reviews or studies of the scientific research literature related to the field of food science. Oral reports or group discussions. Offered for fixed credit, 1 credit hour, maximum of 3 credit hours.
Credit hours: 1
Contact hours: Lecture: 1 Contact: 1
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

FDSC 5373 Advanced Food Chemistry
Prerequisites: FDSC 3373.
Description: Chemical/biochemical mechanisms that affect the structure and properties of foods during processing and handling.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Graduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Animal & Food Sciences

FDSC 5393 Issues in Food Science
Prerequisites: Graduate classification.
Description: Critical analysis of issues and challenges in the U.S. food industry. Advanced forms of communication to effectively convey information to stakeholders and advocate for a position.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

FDSC 5553 Interpreting Animal and Food Science Research
Prerequisites: STAT 5013 or concurrent enrollment.
Description: Critical evaluation and knowledgeable communication on the design, analyses, and reporting of animal science and food science research. Same course as ANSI 5553.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Animal & Food Sciences

FDSC 6000 Doctoral Research and Dissertation
Prerequisites: MS degree or consent of major adviser.
Description: Independent research for PhD degree in Food Science planned, conducted and reported in consultation of a major professor. Offered for variable credit, 1-10 credit hours, maximum of 30 credit hours.
Credit hours: 1-10
Contact hours: Contact: 1-10 Other: 1-10
Levels: Graduate
Schedule types: Independent Study
Department/School: Animal & Food Sciences