

# DASC - DAIRY SCIENCE

---

## DASC 606/FSTC 606 Microbiology of Foods

**Credits 3. 3 Lecture Hours.** Nature and function of beneficial and defect-producing bacteria in foods; food-borne illness, effects of processing, storage and distribution; techniques for isolation and identification from foods. **Cross Listing:** FSTC 606/DASC 606.

## DASC 685 Directed Studies

**Credits 1 to 4. 1 to 4 Other Hours.** Research methods and review of scientific literature dealing with individually selected problems in production or manufacturing and not pertaining to thesis or dissertation.

## DASC 691 Research

**Credits 1 to 23. 1 to 23 Other Hours.** Research leading to thesis or dissertation in respective fields of dairy production and dairy manufacturing.