<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credits</th>
<th>Description</th>
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<tbody>
<tr>
<td>FSTC 605</td>
<td>Chemistry of Foods</td>
<td>3.3</td>
<td>Chemical covalent and noncovalent interactions in foods; the glass transition and moisture in foods; carbohydrate chemistry; reactions of food lipids; food protein functionality; chemistry of flavor; processing chemistry; food additives; and nutraceutical phytochemicals. Prerequisite: BICH 410 or BICH 603.</td>
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<tr>
<td>FSTC 607/ANSC 607</td>
<td>Physiology and Biochemistry of Muscle as a Food</td>
<td>3.3</td>
<td>Biochemical, histological, anatomical and physical characteristics of muscle cells and factors associated with transformation of muscle cells into meat. Prerequisite: BICH 410 or approval of department head.</td>
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<tr>
<td>FSTC 610/NUTR 610</td>
<td>Nutritional Pharmacometrics of Food Compounds</td>
<td>3.3</td>
<td>Introduction into nutritional pharmacokinetics and pharmacodynamics of food compounds; specific examples of toxicological and pharmacological effects of food compounds. Prerequisite: NUTR 202 or NUTR 203 or FSTC 201 or CHEM 227 or CHEM 222 or instructor approval. Cross Listing: NUTR 610/FSTC 610.</td>
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<tr>
<td>FSTC 611/POSC 611</td>
<td>Advanced Egg &amp; Poultry Meat Processing</td>
<td>3.3</td>
<td>Advanced Egg &amp; Poultry Meat Processing. Focuses on egg markets, egg processing, grading, packaging, safety, quality and consumer acceptance of shell eggs; poultry meat processing (specifically turkeys and broilers), meat quality, markets, consumer acceptance of poultry meat and safety. Prerequisite: Graduate classification. Cross Listing: POSC 611/FSTC 611.</td>
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<tr>
<td>FSTC 619</td>
<td>Molecular Methods for Microbial Characterization</td>
<td>3.3</td>
<td>Underlying principles of molecular methods for microbial detection and characterization in natural and man-made ecosystems; emphasis on method application and data interpretation; emphasis on microbial pathogens and indicator organisms in foods and environment; laboratory covers select protocols. Prerequisites: FSTC 326/DASC 326; SCSC 405; POSC 429; approval of instructor. Cross Listing: SCSC 619, POSC 619, and VTMI 619.</td>
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<tr>
<td>FSTC 623/BAEN 623</td>
<td>Nanotechnology in Food Processing</td>
<td>3.3</td>
<td>Credits. Fundamental and applied knowledge related to nanoscale systems and technologies utilized in processing of foods; includes nanoscale physical-chemical properties of foods, applications, manufacture and analysis of nanotechnologies for food processing and preservation; relevant industrial and regulatory food nanotechnology associated aspects. Prerequisites: FSTC 312/DASC 312, FSTC 313/DASC 313, FSTC 315/AGSM 315, or AGSM 315/FSTC 315, or equivalent coursework, or approval of instructor. Cross Listing: BAEN 623/FSTC 623.</td>
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<tr>
<td>FSTC 629/POSC 629</td>
<td>Microbiology of Food Irradiation</td>
<td>3.2</td>
<td>Credits. Lecture plus laboratory overview of electron beam and x-ray based food irradiation principles; provides a working knowledge of using electronic pasteurization as a means of destroying microbial pathogens or retarding microbial spoilage in foods. Cross Listing: POSC 629/FSTC 629.</td>
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<tr>
<td>FSTC 630/SCSC 630</td>
<td>Cereal Grains for Human Food</td>
<td>3.3</td>
<td>Credits. Fundamental concepts of dry milling, wet milling, oil extraction, baking, malting, brewing, storage, sanitation and quality evaluation and control interrelated with physical and biochemical properties of cereals and their products; use of instruments and techniques to evaluate cereal quality. Prerequisite: Approval of instructor. Cross Listing: SCSC 630/FSTC 630.</td>
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<tr>
<td>FSTC 631</td>
<td>Food Carbohydrates</td>
<td>3.3</td>
<td>Credits. Chemistry, structure, functionality and nutritional properties of food carbohydrates; fiber chemistry, functionality and nutritional properties, artificial sweeteners, starch structure and functionality and hydrocolloid functionality. Prerequisite: BICH 410. (Offered in alternate years.)</td>
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<tr>
<td>FSTC 634</td>
<td>Oilseed Proteins for Foods</td>
<td>3.3</td>
<td>Credits. World production, composition, processing technologies, uses of products (oil, meal, protein concentrates and isolates, and texturized products) in feeds and foods; present and potential food applications of oilseed proteins. Prerequisites: CHEM 228 and CHEM 317. (Offered in alternate years.)</td>
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<tr>
<td>FSTC 635</td>
<td>Oil and Fat Food Products</td>
<td>3.3</td>
<td>Credits. Composition, properties and reactions; sources, handling and storage of raw materials; extraction refining and bleaching; hydrogenation, deodorization, esterification and interesterification; fractionation; uses in salad oils, shortenings, margarine, bakery products and other foods. Prerequisites: CHEM 228 and CHEM 317. (Offered in alternate years.)</td>
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<tr>
<td>FSTC 640/NUTR 640</td>
<td>Therapeutic Microbiology I</td>
<td>3.3</td>
<td>Credits. Alimentary (gastrointestinal) microbiology including (i) the “normal” intestinal microflora; (ii) probiotic and prebiotic nutritional supplements; (iii) recombinant pharmabiotics; (iv) gut-associated lymphoid tissue and mucosal immunity; (v) foodborne gastrointestinal pathogens; and (vi) fermented products as functional foods. Prerequisite: Undergraduate survey course in microbiology (or instructor’s consent). Cross Listing: NUTR 640/FSTC 640.</td>
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FSTC 644 Disease Mechanisms of Foodborne Pathogens
Credits 3. 3 Lecture Hours.
Principles of pathogenicity of foodborne bacteria; mechanisms used by disease-causing bacteria leading to human illness; basic principles of immunology and human and bacterial physiology; investigation of bacterial virulence factors and effects of stress response, quorum sensing and other external factors.
Prerequisite: FSTC 326/DASC 326 or BIOL 351, or approval of instructor.

FSTC 647/ANSC 647 Technology of Meat Processing and Distribution
Credits 3. 3 Lecture Hours.
Quantitative and qualitative characteristics of meat and meat products as related to food technology processing operations; manufacturing, preservation, packaging and merchandising.
Cross Listing: ANSC 647/FSTC 647.

FSTC 657/ANSC 657 Hazard Analysis and Critical Control Point System
Credits 3. 3 Lecture Hours.
Examination of the Hazard Analysis and Critical Control Point (HACCP) principles specifically related to meat and poultry; microbiological and process overviews; good manufacturing practices (GMP) and standard operating procedures (SOP) development; team-building and implementation into industry operations. This class is designed for the production of food and fulfills the training requirements of USDA’s HACCP regulation for meat and poultry (9 CFR Part 417), and FDA’s HACCP regulations for fish and fishery products (21 CFR Part 123 and 1240) and for juice (21 CFR Part 120).
Cross Listing: ANSC 657/FSTC 657.

FSTC 667/ANSC 667 Industrial Processed Meat Operations
Credits 3. 2 Lecture Hours. 2 Lab Hours.
Application of scientific principles and business practices to manufactured meat products; interrelationships among marketing, manufacturing, product development, regulatory compliance and quality assurance in commercial processed meat operations.
Prerequisite: Approval of instructor.
Cross Listing: ANSC 667/FSTC 667.

FSTC 669/NUTR 669 Experimental Nutrition & Food Science Laboratory
Credits 4. 1 Lecture Hour. 6 Lab Hours.
Experimental Nutrition & Food Science Laboratory. Nutritional intervention in animal models of metabolic or emotional disorders; genetic modifications or pathogens in food products; analyses of gene expression and behavior.
Prerequisite: BICH 432/GENE 432/GENE 432/BICH 432 recommended; graduate in nutrition or related major.
Cross Listing: NUTR 669/FSTC 669.

FSTC 670/ANSC 670 Quality Assurance for the Food Industry
Credits 3. 3 Lecture Hours.
Principles of food system process control; statistical process control (SPC); tools required to assure uniform communication and understanding of quality assurance systems.
Prerequisite: Graduate classification.
Cross Listing: ANSC 670/FSTC 670.

FSTC 671/NUTR 671 Critical Evaluation of Nutrition and Food Science Literature: Evidence Based Reviews
Credits 3. 3 Lecture Hours.
Evaluation of scientific literature, research methods within the literature, and the quality of scientific studies to produce an evidence-based review in areas specific to nutrition and food science.
Prerequisites: NUTR 202 or NUTR 203 and STAT 302; knowledge of nutrition, statistics, and technical writing helpful.
Cross Listing: NUTR 671/FSTC 671.

FSTC 681 Seminar
Credits 0-1. 0-1 Lecture Hours.
Oral reports and discussions of current research and developments in food technology designed to broaden understanding of problems and to stimulate research.

FSTC 684 Professional Internship
Credits 0 to 16. 0 to 16 Other Hours.
Experience in application of formal training to a commercial operation under supervision of operations manager and designated faculty member; investigation of matter of mutual interest and report results in a professional paper approved by the graduate committee.

FSTC 685 Directed Studies
Credits 0 to 4. 0 to 4 Other Hours.
Directed study of selected problems emphasizing recent developments in research techniques.

FSTC 687/ANSC 687 Sensory Evaluation of Foods
Credits 3. 2 Lecture Hours. 1 Lab Hour.
Application of sensory science principles and practices to food systems including an understanding of discriminative, descriptive and consumer sensory techniques.
Prerequisite: CHEM 222 or CHEM 228.
Cross Listing: ANSC 687/FSTC 687.

FSTC 689 Special Topics in...
Credits 1 to 4. 1 to 4 Lecture Hours. 0 to 4 Lab Hours.
Special topics in an identified area of food science and technology. May be repeated for credit.

FSTC 691 Research
Credits 1 to 23. 1 to 23 Other Hours.
Investigations leading to thesis or dissertation in various areas of food science and technology.

FSTC 697/ANSC 697 Applied Microbiology for Foods of Animal Origin: Processing, Sanitation and Sanitary Design
Credits 3. 3 Lecture Hours.
Application of basic food microbiology knowledge and principles to food production processes and products; sources of microbiological contamination and their impact on food safety and spoilage; application of sanitary design and validation; testing and auditing to monitor and trouble-shoot the process.
Prerequisites: DASC/FSTC 326/DASC 326 or FSTC 606/DASC 606 or equivalent.
Cross Listing: ANSC 697/FSTC 697.