

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.