

Food Science Courses

FDSC 1329 - Principles of Food Science

Hours: 3

(AGRI 1329) Three semester hours (2 lecture, 2 lab). Basic principles of food preservation in relation to processing techniques and quality control procedures. Processing effects on aesthetic and nutritional food quality of plant and animal products will be explored. Field trips to food processing companies will be required.

FDSC 318 - Meat Technology

Hours: 3

Three semester hours (2 lecture, 2 lab). Theory and practice of slaughtering, processing, curing, and storing meat from domestic animals. Wholesale and retail cuts. Prerequisites: ANS 1119, ANS 1319.

FDSC 421 - Food Systems: Farm to Fork

Hours: 3

This course will introduce students to the concept of food systems at the local, regional, and global levels. Students will examine and reflect on critical issues influencing food production, processing, distribution, and consumption. Prerequisites: Junior standing.

FDSC 489 - Independent Study

Hours: 0-4

Independent Study. One to four semester hours. Individualized instruction/research at an advanced level in a specialized content area under the direction of a faculty member. May be repeated when the topic varies. Prerequisite: Consent of department head.

FDSC 497 - Special Topics

Hours: 1-4

Special Topics. One to four semester hours. Organized class. May be repeated when topics vary.