

FOOD SCIENCE AND NUTRITION DEPARTMENT
TENTATIVE COURSE OFFERINGS FOR 2022-23 ACADEMIC YEAR

Not all courses listed below are required for both majors

Course #	Course Title	Units	SU22	F22	W23	SP23	Prerequisites
FSN 101	Orientation to the Nutrition Major	1		X			
FSN 102	Orientation to the Food Science Major	1		X			
FSN 121	Fundamentals of Food	4		X	X	X	
FSN 125	Introduction to Food Science	4		X			
FSN 200	Special Problems for Undergraduates	1-4		X	X	X	Instructor and Department consent
FSN 202	Introduction to Human Nutrition (formerly FSN 210)	4		X	X	X	
FSN 204	Food Processing Operations	4			X		FSN 125 or FSN 230; MATH 141 or MATH 161; PHYS 121.
FSN 230	Elements of Food Processing	4			X		For non-FDSC majors only
FSN 244	Cereal and Bakery Science - will not be offered in 22-23 AY	4					FSN 125 or FSN 230
FSN 250	Food and Nutrition: Customs and Culture (Fulfills GE Area E and UCSP; or for students on the 17-19 or earlier catalogs : GE Area D4 and USCP)	4	X	X	X	X	
FSN 275	Elements of Food Safety	4		X			For non-FDSC majors only
FSN 281	Writing in Nutrition Science	2		X	X	X	Completion of GE Area A2 with a grade of C- or better (GE Area A1 for students on the 2019-20 or earlier catalogs); completion of GE Area A3 with a grade of C- or better; and FSN 202
FSN 304	Advanced Culinary Principles and Practice	4				X	CHEM 127 and FSN 121
FSN 305	Nutrition & Exercise for Health & Disease Prevention (Fulfills Upper-Div GE Area B or for students on 19-20 or earlier catalog: GE Area B5, B6, or B7)	4		X	X	X	Junior standing; completion of GE Area A with grades of C- or better; one course in GE Area B4 with grade of C- or better (GE Area B1 for students on the 2019-20 or earlier catalogs).
FSN 310	Maternal and Child Nutrition	4		X	X	X	FSN 202 (formerly FSN 210); Junior standing
FSN 311	Sensory Evaluation of Food	4			X		FSN 125 or FSN 230; and STAT 314
FSN 315	Nutrition in Aging	4		X	X	X	FSN 202 (formerly FSN 210); Sophomore standing
FSN 319	Science of Food for the Consumer (Fulfills Upp-Div GE Area B or for students on 19-20 or earlier catalog: GE Area B5, B6, or B7)	4	X	X	X	X	Junior standing; completion of GE Area A with grades of C- or better; completion of GE Area B1 with a grade of C- or better in at least one of the courses; and completion of GE Areas B2, B3, and B4
FSN 321	Contemporary Issues in Food Choice & Preparation	4		X	X		FSN 121 and FSN 202 (formerly FSN 210); Sophomore standing
FSN 323	Culinary Internship (Contact Dr. Samir Amin regarding enrollment steps)	1		X			FSN 121 and FSN 321
FSN 330	Principles of Food Engineering	4		X			FSN 204
FSN 331	Macronutrient Metabolism	4		X	X	X	Junior standing; BIO 161; FSN 202 (formerly FSN 210); and CHEM 314 (formerly CHEM 313) or CHEM 371
FSN 332	Micronutrient Metabolism	4		X	X	X	FSN 331
FSN 333	Nutrient Metabolism Lab	1		X	X	X	FSN 328 or FSN 331. Corequisite: FSN 332
FSN 334	Food Packaging	3				X	FSN 204
FSN 335	Food Quality Assurance	4		X			Junior standing; FSN 125 or FSN 230; and STAT 218. Recommended: STAT 314
FSN 340	Fermented Foods (Fulfills Upper-Div GE Area B; or for students on 2019-20 or earlier catalog: Fulfills GE Area B5, B6, or B7)	4	X	X	X	X	Junior standing; completion of GE Area A with grades of C- or better; completion of GE Areas B1 through B4, with a grade of C- or better in GE Area B4 (GE Area B1 for the 2019-20 or earlier catalogs).
FSN 342	Brewing Science - will not be offered in 22-23 AY	4					MCRO 221 and CHEM 313
FSN 343	Foodservice Operations I	3		X	X		FSN 121; Junior standing
FSN 344	Foodservice Operations II	4			X	X	FSN 321; FSN 343
FSN 346	Brewing Methods - will not be offered in 22-23 AY	3					FSN 342
FSN 354	Packaging Function in Food Processing	3				X	Junior standing (non-FDSC majors)
FSN 364	Food Chemistry	4		X			FSN 125 or FSN 230; CHEM 314 (formerly CHEM 313)
FSN 368	Food Analysis	4			X		FSN 364
FSN 370	Food Plant Sanitation & Prerequisite Programs	4			X		FSN 204; MCRO 221
FSN 374	Food Laws and Regulations	4		X			FSN 125 or FSN 230 or WVIT 102.
FSN 375	Food Safety	4				X	FSN 370
FSN 381	Critical Evaluation of Nutrition Research	4		X	X	X	FSN 281 and STAT 218. Corequisite: FSN 329 or FSN 332 (Students be aware FSN 331 is a prerequisite to FSN 332, therefore FSN 331 is an embedded prerequisite for this class as well)
FSN 400	Special Problems for Advanced Undergraduates	1-4		X	X	X	Instructor and Department consent
FSN 405	Advanced Sports Nutrition & Exercise Metabolism**	4					FSN 328 or FSN 331
FSN 407	Food Ingredient Functionality - will not be offered in 22-23 AY	3					Corequisite: FSN 364
FSN 408	Food Composition Science and Product Development	4		X		X	FSN 311; FSN 330; and senior standing. Recommended: FSN 407.
FSN 410	Nutritional Implications of Food Industry Practices - will not be offered in 22-23 AY	4					FSN 202 (formerly FSN 210), FSN 125 or 230; Junior standing
FSN 415	Nutrition Education and Communications	4		X	X		FSN 328 or FSN 331; & Senior standing; Corequisite: FSN 329; or FSN 332 and FSN 333
FSN 416	Community Nutrition	4			X	X	FSN 310; FSN 315; FSN 328 or FSN 331; and Senior standing. Corequisite: FSN 415
FSN 417	Nutrition Counseling	4			X	X	Senior standing, PSY 201/202; Corequisite: FSN 415
FSN 426	Food Systems Management	4		X		X	FSN 344

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Course #	Course Title	Units	SU22	F22	W23	SP23	Prerequisites
FSN 431	Medical Nutrition Therapy I	2		X	X	X	BIO 231. Corequisite: FSN 329; or FSN 332 and FSN 333 (Students be aware FSN 331 is a prerequisite to FSN 332 and 333, therefore FSN 331 is an embedded prerequisite for this class as well)
FSN 432	Medical Nutrition Therapy II	4		X	X	X	BIO 232; FSN 310; FSN 315; and FSN 431
FSN 433	Medical Nutrition Therapy III	4		X	X	X	FSN 432
FSN 444	Food Engineering	4			X		FSN 204 and FSN 330
FSN 457	Food Science Senior Project - Scientific & Technical Writing	3			X		FSN 364; STAT 218 or STAT 314; and senior standing
FSN 458	Food Science Senior Project - Research (Contact Dr. Jung regarding enrollment steps)	3		X	X	X	FSN 364; STAT 218 or STAT 314; and senior standing
FSN 459	Food Science Senior Project - Internship (Required paperwork on Canvas Internship portal will need to be completed in order to enroll)	3	X	X		X	FSN 311; one of the following: FSN 330, FSN 335, FSN 364, FSN 370, or FSN 375; and senior standing.
FSN 461-01	(Nutrition) Senior Project I	3		X	X	X	FSN 329 or FSN 332 and FSN 333; FSN 381 (Nutrition majors only) (Students be aware FSN 331 is a prerequisite to FSN 332 and 333, therefore FSN 331 is an embedded prerequisite for this class as well)
FSN 461-70	(Food Science) Senior Project I - will not be offered in 22-23 AY , replaced for Advanced Food Science concentration students with FSN 457 or 458 or 459 and for Culinary concentration students with FSN 459	3					Prerequisite: For FDSC majors: Senior standing; completion of GE Area A3 with a grade of C- or better; FSN 364; and STAT 218
FSN 462-70	(Food Science) Senior Project II - will not be offered in 22-23 AY , please be in contact with the FSN Academic Advisor, Cathy Bartholomew with any questions	3					FSN 461
FSN 463	Professional Practice in Nutrition & Dietetics	2		X			Senior standing. Recommended: FSN 329 or FSN 332 (Students be aware FSN 331 is a prerequisite to FSN 332, therefore FSN 331 is an embedded prerequisite for this class as well)
FSN 469	Food Science Exit Exam	0		X		X	Credit/No Credit; Concurrent enrollment with FSN 408.
FSN 474	Advanced Food Processing	4				X	FSN 444 and Senior standing
FSN 478	Senior Project Experiential Learning in Nutrition - will not be offered in 22-23 AY (students are encouraged to talk to faculty if they are interested in research or experiential learning opportunities)	2					FSN 381; Senior standing; and consent of instructor
FSN 479	Senior Project Advanced Topics - will not be offered in 22-23 AY	2					FSN 381; Senior standing; and consent of instructor
FSN 481	Advanced Nutrition Senior Project Scientific Writing - will not be offered in 22-23 AY	1					FSN 478 or FSN 479; and Senior standing
FSN 490	Food Safety Modernization Act: Human Food Safety - will not be offered in 22-23 AY	2					Prerequisite: FSN 375
FSN 491	Food Safety Modernization Act: Produce Safety - will not be offered in 22-23 AY	2					Prerequisite: FSN 375
GRADUATE 500-LEVEL COURSES**							
Course #	Course Title	Units	SU21	F21	W22	SP22	Prerequisites
FSN 500	Individual Study	1-6		X	X	X	Graduate standing, consent of supervising faculty member and graduate advisor.
FSN 505	Orientation to Food Science and Nutrition Graduate Studies	1		X			Graduate standing
FSN 508	Food Product Innovation - will not be offered in 22-23 AY	4					FSN 408
FSN 516	Population Health and Epidemiology - will not be offered in 22-23 AY	3					FSN 416 and Graduate standing
FSN 528	Biochemical and Molecular Aspects of Human Macronutrient Metabolism**	4		X			FSN 328 or FSN 331; and Graduate standing
FSN 529	Metabolic and Molecular Aspects of Vitamins**	2				X	FSN 329, or FSN 332 and FSN 333; and Graduate standing (Students be aware FSN 331 is a prerequisite to FSN 332 and 333, therefore FSN 331 is an embedded prerequisite for this class as well)
FSN 530	Metabolic and Molecular Aspects of Minerals** - will not be offered in 22-23 AY	2					FSN 329, or FSN 332 and FSN 333; and Graduate standing (Students be aware FSN 331 is a prerequisite to FSN 332 and 333, therefore FSN 331 is an embedded prerequisite for this class as well)
FSN 564	Chemistry of Food Systems** - will not be offered in 22-23 AY	4					FSN 364 or Graduate standing
FSN 570	Selected Topics- will not be offered during the 22-23 AY	1-4					
FSN 575	Advanced Food Safety** - will not be offered in 22-23 AY	4					FSN 375 or Graduate standing; and MCRO 421
FSN 581	Graduate Seminar in Food Science and Nutrition	1-3				TBD	Graduate standing or instructor consent
FSN 582	Current Nutrition Research**	1			X	X	Graduate standing or instructor consent
FSN 599	Thesis	1-6		X	X	X	Graduate standing and consent of instructor

** = Offerings may vary next academic year