

FOOD SCIENCE AND NUTRITION DEPARTMENT
TENTATIVE COURSE OFFERINGS FOR 2018-19 ACADEMIC YEAR

Not all courses listed below are required

Course #	Course Title	Units	SU18	F18	W19	SP19	Prerequisites
FSN 101-01	Orientation to the Nutrition Major	1		X			
FSN 101-02	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 consent
FSN 204	Food Processing Operations	4			X		FSN 125 or FSN 230
FSN 210	Nutrition	4	X	X	X	X	
FSN 230	Elements of Food Processing	4		X	X	X	For non-FDSC majors only
FSN 244	Cereal and Bakery Science - will not be offered in 2018-19 AY	4					FSN 125 or FSN 230
FSN 250	Food & Nutrition: Customs & Culture	4	X	X	X	X	
FSN 275	Elements of Food Safety	4				X	For non-FDSC majors only
FSN 304	Advanced Culinary Principles & Practice - will not be offered in 2018-19 AY	4					FSN 121, CHEM 127
FSN 310	Maternal and Child Nutrition	4		X	X	X	FSN 210; junior standing
FSN 311	Sensory Evaluation of Food	4			X		STAT 218; FSN 125 or FSN 230
FSN 315	Nutrition in Aging	4		X	X	X	FSN 210; sophomore standing
FSN 319	Food Technology for the Consumer	4		X	TBD	X	Completion of GE Area B, junior standing (for non-FDSC majors only)
FSN 321	Contemporary Issues in Food Choice & Preparation	4			X	X	FSN 121 and FSN 210; sophomore standing
FSN 328	Nutrient Metabolism I	4		X	X		FSN 210; CHEM 313 or 371; BIO 161; junior standing
FSN 329	Nutrient Metabolism II	4		X	X	X	FSN 328
FSN 330	Introduction to Principles of Food Engineering	4		X			FSN 125, Math 118 or equivalent, PHYS 121
FSN 334	Food Packaging	3				X	FSN 125 and FSN 204
FSN 335	Food Quality Assurance	4		X			FSN 125 or FSN 230; junior standing
FSN 341	Fermented Foods	4				X	B
FSN 342	Brewing Science - will not be offered in 2018-19 AY	4					MCRO 221 and CHEM 313
FSN 343	Institutional Foodservice I	3		X	X		FSN 121; junior standing
FSN 344	Institutional Foodservice II	4			X	X	FSN 321; FSN 343
FSN 346	Practical Brewing Science - will not be offered in 2018-19 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 313
FSN 368	Food Analysis	4			X		FSN 364
FSN 370	Food Plant Sanitation & Prerequisite Programs (previously FSN 270)	4			X		FSN 204; MCRO 221
FSN 374	Food Laws and Regulations	4			X		FSN 125 or FSN 230 or WWIT 102; soph standing
FSN 375	Food Safety (previously FSN 275)	4				X	FSN 370 (FSN 270 for those following earlier catalogs)
FSN 400	Special Problems for Advanced Undergraduates	1-4		X	X	X	Instructor consent
FSN 408	Food Composition Science and Product Development	4		X		X	FSN 311, FSN 364, senior standing
FSN 410	Nutritional Implications of Food Industry Practices - will not be offered in 2018-19 AY; FSN 341 serves as blanket substitution	4					FSN 210, FSN 125 or 230 or one course in food processing; junior standing

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Course #	Course Title	Units	SU18	F18	W19	SP19	Prerequisites
FSN 415	Nutrition Education and Communications	4		X		X	FSN 328 & senior standing; corequisite: FSN 329
FSN 416	Community Nutrition	4		X		X	FSN 328, senior standing; Recommend FSN 310, FSN 315, and FSN 415
FSN 417	Nutrition Counseling	4			X	X	Senior standing, PSY 201/202; prerequisite or corequisite: FSN 415
FSN 420	Critical Evaluation of Nutrition Research	4		X	X	X	STAT 218, senior standing; corequisite: FSN 329
FSN 426	Food Systems Management	4		X		X	FSN 344 or consent of instructor
FSN 429	Clinical Nutrition I	4		X	X	X	BIO 231 (Formerly ZOO 231, ZOO 331 equivalent); BIO 232 (Formerly ZOO 232, ZOO 332 equivalent) & senior standing; corequisite: FSN 329; Recommend FSN 310 and 315
FSN 430	Clinical Nutrition II	4		X	X	X	FSN 429; Recommend FSN 310 and 315
FSN 444	Food Engineering	4			X		FSN 204, FSN 330; FSN 230 for non-FDSC majors
FSN 461-01	(Nutrition) Senior Project I	3		X	X	X	FSN 329 and FSN 420 or concurrent (Nutrition majors only)
FSN 461-70	(Food Science) Senior Project I	3		X	X	X	GE A3, STAT 218 and senior standing (Food Science majors only)
FSN 462-70	(Food Science) Senior Project II	3		X	X	X	FSN 461 (Food Science majors only)
FSN 463	Professional Practice in Nutrition & Dietetics	2		X			FSN 328, Sr. standing; Recommend FSN 329 & enrollment no more than (3) quarters prior to graduation
FSN 474	Advanced Food Processing	4				X	FSN 444 and senior standing

GRADUATE 500-LEVEL COURSES**

FSN 500	Individual Study	1-6		X	X	X	Graduate standing, consent of supervising faculty member / graduate advisor
FSN 505	Orientation to Food Science and Nutrition Graduate Studies	1		X			Graduate standing or instructor consent
FSN 508	Food Product Innovation - will not be offered in 2018-19 AY	4					Graduate standing or instructor consent
FSN 516	Population Health and Epidemiology	3		X			FSN 416 and graduate standing
FSN 528	Biochemical and Molecular Aspects of Human Macronutrient Metabolism	4			X		FSN 328 and graduate standing
FSN 529	Metabolic and Molecular Aspects of Vitamins	2				X	
FSN 530	Metabolic and Molecular Aspects of Minerals	2				X	
FSN 564	Chemistry of Food Systems - will not be offered in 2018-19 AY	4					FSN 364 or graduate standing
FSN 571	Selected Topics in FSN (FSMA: PCQI Course)	1-4		X			Graduate standing or instructor consent
FSN 574	Food Process Failure Analysis - will not be offered in 2018-19 AY	4					Graduate standing or instructor consent
FSN 575	Advanced Food Safety - will not be offered in 2018-19 AY	4					FSN 375 or graduate standing; and MCRO 421
FSN 581	Graduate Seminar in Food Science and Nutrition	1-3				X	Graduate standing or instructor consent
FSN 599	Thesis	1-6		X	X	X	Graduate standing, consent of supervising faculty member / graduate advisor

* = Offering is dependant on successful hires.

** = Offerings may vary next academic year