

## Undergraduate Food Science Courses

### **FDSC 1307. Concepts and Controversies in Food Studies. 3 Credit Hours (Lecture: 3 Hours, Lab: 3 Hours).**

Principles of food studies and exploration of the role food narratives and exposés play in the consumer's perception of the current food supply. Foundation for understanding the connections among food production, ecology, ethics, cuisine, nutrition and health within the framework of sustainability. Can receive credit for either FDSC 1307 or WSES 1307.

### **FDSC 1316. Principles of Food Preparation. 3 Credit Hours (Lecture: 2 Hours, Lab: 3 Hours).**

Study of food, food composition, and scientific principles involved in food preparation. Can receive credit for either FDSC 1316 or NUTR 1316.

### **FDSC 3304. Food Processing. 3 Credit Hours (Lecture: 2 Hours, Lab: 3 Hours).**

The world food supply, trends and traditions in diet and food sanitation, safety, security, and biotechnology, and impact of processing on diet quality. Lab fee: \$2.

### **FDSC 3325. Advanced Meal Management. 3 Credit Hours (Lecture: 2 Hours, Lab: 3 Hours).**

Fundamentals of nutrition and food preparation in all types of meal service. Special emphasis is on time and money management. Credit will be given for only one of the following: WSES 3325, FDSC 3325, or NUTR 3325.

### **FDSC 4335. Food and Culture. 3 Credit Hours (Lecture: 2 Hours, Lab: 3 Hours).**

A study of the food beliefs and practices of the major ethnic and religious groups in the U. S. and the nutritional implications of these food practices, a cultural analysis of American food trends; ethnic issues and dietary changes; and research methods in food habits. Credit will only be given for WSES 4335 or FDSC 4335.

### **FDSC 4407. Fermentation and Brewing. 4 Credit Hours (Lecture: 3 Hours, Lab: 3 Hours).**

History of food safety, sanitation, fermentation, fermented foods, beer brewing, wine and cheese making, along with an introduction to industry organization; from commodities production, to processing, distribution, marketing, and sales. Hands-on instruction in small-scale brewing. Combines elements of science (chemistry, biology, and physics), economics, food preparation, aesthetics, preferences, and taste. Modest cost of field trips will be borne by the student. Credit will not be given for both WSES 4407 and FDSC 4407. Prerequisites: 8 hrs BIOL and 8 hrs CHEM; must be 21 years or age or older on the first class day to enroll in course.

### **FDSC 4408. Sustainable Food Systems. 4 Credit Hours (Lecture: 3 Hours, Lab: 3 Hours).**

Issues surrounding food production and the environmental and social impact of current food production systems. Emerging trends to increase the sustainability of food production, distribution, and consumption. Includes a laboratory field component and will require some field work outside normal class times. Credit will not be given for both WSES 4408 and FDSC 4408.