Area of Specialization Graduate Research Course Options (2019-2020)

Food Chemistry

FS 530 Food Ingredient Technology (Spring)
FS 541 Postharvest Technology of Fruit & Vegetables (Spring)
FS 550 Food Chemistry (Fall)
FS 551 Food Analysis (Fall)
FS 591 Aquatic Products (Fall Odd Years)*
FS 591 Food Physical Chemistry (Fall Even Years)*
FS/NUTR 609 Food Lipids (Fall Odd Years)
FS/NUTR 630 Carbohydrates (Fall Odd Years)
FS 690 Conformation of Polysaccharides (Spring Even Years)*
FS 690 Polysaccharide Analysis (Spring Even Years)*
FS 690 Sensory Evaluation Techniques (Summer Odd Years)*
BCHM 561 Biochemistry (Fall)
BCHM 562 Biochemistry (Spring)
BCHM 60501: Macromolecules (Fall)
BCHM 620: Protein Mass Spectrometry and Proteomics (Spring)
BIOL 51700: Molecular Biology Proteins (Spring)
ANSC 62000: Proteins and Amino Acids in Nutrition (Fall Odd Years)
    (Pre-req. BCHM 562)
NUTR 534 Human Sensory Systems and Food Evaluation (Spring)

Foods for Health

FS 552 Nutritional Sciences (Fall)
FS 591 Functional Foods (Fall Even Years)*
FS 690 Phytochm: Biochemistry & Physiology (Spring Even Years)*
FS 690 Phytochemicals*
ANSC 62000: Proteins and Amino Acids in Nutrition (Fall Odd Years)
    (Pre-req. BCHM 562)
NUTR 605 Nutritional Biochemistry & Physiology I
NUTR 606 Nutritional Biochemistry & Physiology II
NUTR 607 Nutritional Biochemistry & Physiology III
NUTR 534 Human Sensory Systems and Sensory Evaluation
NUTR 640 Human Feeding
NUTR 616 Special Topics in Ingestive Behavior
NUTR 590 Journey through the Digestive Tract
PSY 692 Models of Feeding Behavior

Food Microbiology

FS 553 Food Microbiology (1 cr) Fall
FS 564 Food Fermentation (2 cr) Spring (even years)
FS 565 Microbial Foodborne Pathogens (3 cr) Spring (odd years)
FS 566 Microbial Techniques (2 cr) Spring (even years)
FS 591 Food Sanitation (Fall)*
FS 660 Intestinal Microbiology Immunology (1 cr) Fall
BIOL 529 Bacterial Physiology (3 cr) Spring
BIOL 533 Medical Microbiology (3 cr) Fall
BIOL 537 Immunobiology (3 cr) Spring
BIOL 541 Molecular Genetics of Bacteria (3 cr) Fall
BIOL 549 Microbial Ecology (3 cr) Spring
BCHM 561 Biochemistry (3 cr) Fall
BCHM 562 Biochemistry (3 cr) Spring

**Food Processing**
FS 506 Grape Wine Prod
FS 530 Food Ingredient Technology
FS 535 Aseptic Processing Technology
FS 554 Food Processing & Packaging
FS 691 Advanced Food and Biological Material Characterization Techniques (Kokini)
CHE 540 Transport Phenomena
CHE620 Transport Phenomena I
ABE 307 Momentum Transfer for Food and Bio System
ABE 308 Heat And Mass Transfer In Food And Biological Systems
ABE 457 Transport Operations In Food And Biological Systems I
ABE 557 Transport Operations In Food And Biological Systems II
ABE 558 Process Design For Food And Biological System
ABE 580 Process Engineering Of Renewable Resources
ABE 56000 Biosensors: Applications and Fundamentals
ABE 62700 Colloidal Phenomena in Bioprocessing Linear and Non-linear viscoelasticity
of biological and food materials

*Temporary Course – Consult instructor for course availability*