Food Science (FDSC)

Courses

**FDSC 3583 Food Quality Assurance and Sanitation: 3 semester hours.**
Examination of the elements of a comprehensive quality assurance program. Areas of study include sanitation, pest control, waste disposal, food law regulations, sensory testing, panel selection and training, and experimental design and analysis of data.

**FDSC 3593 Food Bacteriology: 3 semester hours.**
Microbiology of human foods and accessory substances. Raw and processed foods, physical, chemical and biological phases of spoilage. Standard industry techniques of inspection and control.

**FDSC 4553 Raw Materials: 3 semester hours.**
Problems involved with procurement, harvesting, handling and storage of fruits, vegetables, cereal, and dairy products. Prerequisites: HUNF 3623 (http://catalog.pvamu.edu/search/?P=HUNF%203623).

**FDSC 4573 Food Processing and Engineering: 3 semester hours.**
Study of the principles and practices of thermal processing, quick freezing, dehydration, fluid flows, heat transfer, pickling and juice manufacture.