

Food Science (FDSC)

Courses

FDSC 3358 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 3359 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 4357 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.