## ADVANCED FOOD SCIENCE CONCENTRATION

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSN 444</td>
<td>Food Engineering</td>
<td>4</td>
</tr>
<tr>
<td>FSN 474</td>
<td>Advanced Food Processing</td>
<td>4</td>
</tr>
<tr>
<td>MATH 161</td>
<td>Calculus for the Life Sciences I</td>
<td>4</td>
</tr>
<tr>
<td>MATH 162</td>
<td>Calculus for the Life Sciences II</td>
<td>4</td>
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</tbody>
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### Approved Electives

Select from the following: 4 units

- AEPS 421  Postharvest Technology of Horticultural Crops
- AGB 212  Agricultural Economics
- ASCI 211  Meat Science
- ASCI 415  HACCP for Meat and Poultry Operations
- ASCI 484  Processed Meat Products
- BUS 207  Legal Responsibilities of Business
- BUS 384  Human Resources Management
- CHEM 129  General Chemistry for Agriculture and Life Science III
- CHEM 217  Organic Chemistry II
- CHEM 218  Organic Chemistry III
- DSCI 230  General Dairy Husbandry
- DSCI 231  General Dairy Manufacturing
- DSCI 401  Physical and Chemical Properties of Dairy Products
- DSCI 434  Cheese and Fermented Dairy Foods
- DSCI 435  Concentration and Fractionation Technology
- DSCI 444  Dairy Microbiology
- FSN 121  Fundamentals of Food
- FSN 201  Enterprise Project
- FSN 244  Cereal and Bakery Science
- FSN 304  Advanced Culinary Principles and Practice
- FSN 321  Contemporary Issues in Food Choice and Preparation
- FSN 341  Fermented Foods
- FSN 342  Brewing Science
- FSN 343  Foodservice Operations I
- FSN 346  Brewing Methods
- FSN 410  Nutritional Implications of Food Industry Practices
- FSN 426  Nutrition and Foodservice Systems Management
- FSN 490  Food Safety Modernization Act: Human Food Safety
- FSN 491  Food Safety Modernization Act: Produce Safety
- ITP 330  Packaging Fundamentals
- ITP 341  Packaging Polymers and Processing
- MCRO 320  Emerging Infectious Diseases
- MCRO 342  Public Health Microbiology

One quarter of foreign language

Total units 20