# APPLIED FOOD TECHNOLOGY CONCENTRATION

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSN 341</td>
<td>Fermented Foods</td>
<td>4</td>
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<tr>
<td>or FSN 410</td>
<td>Nutritional Implications of Food Industry Practices</td>
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<tr>
<td>FSN 444</td>
<td>Food Engineering</td>
<td>4</td>
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<tr>
<td>FSN 474</td>
<td>Advanced Food Processing</td>
<td>4</td>
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## Approved electives

Select from the following: 8

- AEPS/WVIT 210 Viticultural Practices
- AEPS 250 California Fruit Growing
- AEPS 421 Postharvest Technology of Horticultural Crops
- AGB 212 Agricultural Economics
- AGB 301 Food and Fiber Marketing
- ASCI 211 Meat Science
- ASCI 384 Processed Meat Products
- ASCI 415 HACCP for Meat and Poultry Operations
- 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
- CHEM 324 Organic Chemistry Laboratory 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 Science and Practice
- FSN 321 Contemporary Issues in Food Choice and Preparation
- FSN 342 Brewing Science
- FSN 343 Institutional Foodservice I
- FSN 344 Institutional Foodservice II
- FSN 346 Brewing Methods
- FSN 401 Advanced Enterprise Project
- FSN 426 Nutrition and Foodservice Systems Management
- ITP 330 Packaging Fundamentals
- ITP 341 Packaging Polymers and Processing
- MCRO 320 Emerging Infectious Diseases
- MCRO 342 Public Health Microbiology

**Total units:** 20

1. FSN 341 may not be double-counted as an approved elective.