## 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 457</td>
<td>Food Science Senior Project - Scientific and Technical Writing Course</td>
<td>3</td>
</tr>
<tr>
<td>or FSN 458</td>
<td>Food Science Senior Project - Research</td>
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<tr>
<td>or FSN 459</td>
<td>Food Science Senior Project - Internship</td>
<td></td>
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<tr>
<td>FSN 474</td>
<td>Advanced Food Processing</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: 8 units

- 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 229 General Dairy Manufacturing
- DSCI 230 General Dairy Husbandry
- DSCI 401 Physical and Chemical Properties of Dairy Products
- 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 340 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: 23