The department offers two bachelor’s degrees and a master’s degree. The bachelor’s degrees are designed to prepare graduates for employment in the general areas of food science and human nutrition while the master’s degree in Nutrition is designed to prepare graduates for advancement, specialization, and leadership in nutrition or healthcare careers.

Graduates with a bachelor of science in Food Science enjoy rewarding careers in food processing and product development, sales, research, quality assurance and government regulation. Graduates with a bachelor of science in Nutrition enjoy rewarding careers in dietetics and clinical nutrition, healthcare (medicine, dentistry, nursing, physician assistant, and chiropractic), public health, food industry, food systems management and education. Opportunities for private consulting and entrepreneurship are available to graduates in both majors. The department also offers minors in Food Science and Nutrition.

Students are involved in a number of clubs and teams, including the Food Science Club and Nutrition Club. Club activities involve a wide range of social, professional and service projects. Clubs provide opportunity for leadership training and participation in professional societies and organizations. Our students compete on teams in regional and national scholastic competitions such as Food Product Development teams and Nutrition and Food Science or Nutrition Quiz Bowl teams.

Learn by Doing in Food Science and Nutrition

The department is equipped with a food processing pilot plant, and laboratories for food safety, food chemistry, nutritional science, metabolism, and culinary science. These facilities are designed for teaching courses in nutrition, foodservice management, sensory evaluation of foods, food chemistry, food product development, food processing and quality control. Students get hands-on experience with pilot scale commercial processing equipment.

Students can manufacture and market various food products, which are sold throughout the community. Projects are designed to simulate industry and business practices. Classroom learning in nutrition is complemented with opportunities for service, outreach and research in the community. Students are encouraged to gain valuable experience by working during the summer or by participating in internship programs.

Dietetic Internship

Cal Poly’s post-baccalaureate dietetic internship is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics. This competitive program consists of at least 1,200 hours of supervised practice and at least 108 hours of class, seminars, and professional meetings. Upon completion, interns must pass a national examination administered by the Commission of Dietetic Registration to qualify as a Registered Dietitian (R.D.). Applications for fall quarter are due mid-February.

Undergraduate Programs

BS Food Science

The program is designed to prepare students for employment in the food industry, government and for graduate study. Principal areas of instruction are food engineering, food processing, food safety and sanitation, quality assurance, food microbiology, food chemistry and analysis, product development, and sensory evaluation. Employment opportunities are strong in each of these areas.

Concentrations

Advanced Food Science

The Advanced Food Science Concentration is BS Food Science is the curriculum approved by the Institute of Food Technologists (IFT.org (http://www.ift.org/)), the key international professional society for food scientists. Students are strongly advised to follow this concentration if they anticipate graduate study following completion of the BS. Students enrolled in this concentration are eligible for IFT scholarships.

Culinology

Culinology® is designed for students who want to blend culinary arts and food science principles in ingredient development, food product development, or in entrepreneurial pursuits. Successful completion of courses in this concentration fulfill the requirements for the Research Chefs Association Culinology® program.

BS Nutrition

The program offers a broad preparation in nutritional science. In addition to preparatory science courses such as chemistry and biology, the program offers coursework in nutrient metabolism, clinical nutrition, community nutrition, and lifecycle nutrition, foods and food system management.

Concentrations

Applied Nutrition

Applied Nutrition prepares students for careers in various areas of nutrition, including dietetics, food systems management, nutrition communications, and community nutrition. This concentration is a Didactic Program in Dietetics (DPD), accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), of the Academy of Nutrition and Dietetics, 120 Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, (800) 877-1600 Ext. 5400. Students in this concentration who graduate with a minimum higher education overall GPA of 2.75 and receive a Verification Statement are eligible to apply for admission to an accredited dietetic internship, upon completion of which the graduate must pass a national examination administered by the Commission on Dietetic Registration to qualify as a registered dietitian (RD). Graduates also are prepared to pursue advanced degrees in foods and nutrition, public health, and food systems management.

Nutrition Science

Nutrition Science emphasizes a strong background in basic sciences and human nutrition for students planning further study in graduate school or a health-related profession such as medicine, dentistry, nursing, pharmacy or physical therapy. Students need to check with their advisors for specific requirements for various health-related professions.
Minors
The department offers minors in either food science or nutrition to qualified students from across campus. Specific criteria apply to entering into the minor program and interested students should see either of the minor advisors.

Food Science Minor
The minor is principally designed for students majoring in related academic disciplines who desire employment in the food industry. Students acquire the fundamental technical skills necessary to understand basic issues and concepts in food science such as food processing, food safety, and quality assurance. See the department Food Science minor coordinator for criteria for admission into the Food Science minor.

Nutrition Minor
The minor is designed for students majoring in science disciplines (Chemistry, Biological Sciences, Kinesiology), Agribusiness or Agricultural Communications, and other interested majors such as Business or Psychology. Students can enhance career opportunities or qualification for admission into graduate programs or allied health fields. See the department Nutrition minor coordinator for criteria for admission into the Nutrition minor.

Interdisciplinary Minors
The department participates in offering interdisciplinary minors in Packaging (see Orfalea College of Business (http://catalog.calpoly.edu/collegesandprograms/orfaleacollegeofbusiness/) section).

Graduate Programs
MS Food Science
General Characteristics
The MS Food Science program is designed to prepare graduates for advancement, specialization, and leadership in food science careers. In addition, graduates will be prepared for further education in doctoral studies in food science and related fields. The MS Food Science program integrates the disciplines of chemistry, microbiology, product development and processing/engineering, to prepare qualified graduates for food-related careers in industry, government and academia.

Additional Requirements:
• Statement of purpose
• Curriculum Vitae
• Three letters of academic and/or professional recommendation

Blended BS + MS Food Science Program
A blended program provides an accelerated route to a graduate professional degree, with simultaneous conferring of both Bachelor's and Master's degrees. Students in the blended program are provided with a seamless process whereby they can progress from undergraduate to graduate status. Students are required to complete all requirements for both degrees, including senior project for the Bachelor's degree.

Eligibility
Students majoring in BS Food Science with a concentration in Advanced Food Science are eligible for the blended program in MS Food Science.

Participation in a blended program is based upon prior academic performance and other measures of professional promise. Refer to Graduate Education (http://catalog.calpoly.edu/graduateeducation/#graduateandpostbaccalaureateadmissionrequirements/) for more information and for the minimum criteria required to be eligible for a blended program at Cal Poly. Contact the Food Science Graduate Program Coordinator in the Food Science and Nutrition department for any additional eligibility criteria.

FSN Courses
FSN 101. Orientation to the Food Science and Nutrition Majors. 1 unit CR/NC
Understanding the depth and breadth of the Food Science and Nutrition programs. Emphasis on academic and career planning. Students are required to complete this course within their first year in the major. Separate sections will be offered for each major. Credit/No Credit grading only. 1 lecture.

FSN 121. Fundamentals of Food. 4 units
Theoretical aspects and practical applications of the principles of culinary science and food preparation. 3 lectures, 1 laboratory.
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Units</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSN 125</td>
<td>Introduction to Food Science</td>
<td>4</td>
<td>Basic principles of food science. Chemical, physical, and microbiological properties of foods. Ingredient properties, preservation, and processing. Overview of the commercial food processing industry at state and national levels. Field trip may be required. 3 lectures, 1 laboratory.</td>
</tr>
<tr>
<td>FSN 200</td>
<td>Special Problems for Undergraduates</td>
<td>1-4</td>
<td>Individual investigation, research studies, or surveys of selected problems. Total credit limited to 6 units, with a maximum of 4 units per quarter.</td>
</tr>
<tr>
<td>FSN 201</td>
<td>Enterprise Project</td>
<td>1-4</td>
<td>Prerequisite: Consent of instructor.</td>
</tr>
<tr>
<td>FSN 202</td>
<td>Introduction to Human Nutrition</td>
<td>4</td>
<td>Introduction to the science of human nutrition. Nutrient structure, metabolism, function and requirements. Application of nutrition science principles to promote optimal health. Course may be offered in classroom-based or online format. 4 lectures.</td>
</tr>
<tr>
<td>FSN 204</td>
<td>Food Processing Operations</td>
<td>4</td>
<td>Applied food manufacturing and processing technology emphasizing unit operations. Water removal in foods (dehydration, spray drying, vacuum concentration), heat removal (refrigeration, freezing), and osmotic preservation. Students produce processed foods in a pilot plant. Field trip may be required. 3 lectures, 1 laboratory.</td>
</tr>
<tr>
<td>FSN 230</td>
<td>Elements of Food Processing</td>
<td>4</td>
<td>Principles of food processing operations covering thermal processing, freezing, dehydration, fermentation, and raw material handling. Overview of food technology, food quality, spoilage, packaging and label requirements. For non-Food Science majors only. Field trip may be required. 3 lectures, 1 laboratory.</td>
</tr>
<tr>
<td>FSN 244</td>
<td>Cereal and Bakery Science</td>
<td>4</td>
<td>Applied science of cereal-based products. Theory and practice underlying preparation of doughs, batters, fillings, and glazes. Chemistry of baking doughs and batters and storage of finished products. Marketing and product development of breads, cakes, cookies, and pastries. Comparative nutritional evaluation of flours, grains, and finished products. 3 lectures, 1 laboratory.</td>
</tr>
<tr>
<td>FSN 250</td>
<td>Food and Nutrition: Customs and Culture</td>
<td>4</td>
<td>Anthropological perspective of traditional and contemporary food customs and culture. Major emphasis on U.S. cultures including Native American, Hispanic American, African American, and Asian American. Opportunities to explore personal cultural food experiences. Course may be offered in classroom-based or online format. 4 lectures. Fulfills GE Area E (GE Area D4 for students on the 2017-19 or earlier catalogs); and USCP.</td>
</tr>
<tr>
<td>FSN 275</td>
<td>Elements of Food Safety</td>
<td>4</td>
<td>Introduction to food safety from farm-to-fork. Topics include good agricultural practices, good manufacturing practices, food safety regulations, and an overview of Hazard Analysis Critical Control Point (HACCP). Emphasis on control of biological, chemical, and physical hazards to assure food safety. Not open to Food Science majors. 4 lectures.</td>
</tr>
<tr>
<td>FSN 281</td>
<td>Writing in Nutrition Science</td>
<td>2</td>
<td>Introduction to writing in nutrition science. Foundations in scientific writing processes, scientific reading, literature review, reference management. Emphasis on identifying and summarizing reliable sources, analyzing the audience, and revising for complexity and depth. 2 activities.</td>
</tr>
<tr>
<td>FSN 290</td>
<td>Selected Topics</td>
<td>1-4</td>
<td>Prerequisite: Open to undergraduate students and consent of instructor. Directed group study of selected topics. The Class Schedule will list topic selected. Total credit limited to 8 units. 1 to 4 lectures.</td>
</tr>
<tr>
<td>FSN 304</td>
<td>Advanced Culinary Principles and Practice</td>
<td>4</td>
<td>Chemistry of starch, fat and proteins and its impact on texture, taste, flavor and appearance of food. Effects of microorganisms on changes of food during preparation and storage. 3 lectures, 1 laboratory.</td>
</tr>
<tr>
<td>FSN 305</td>
<td>Nutrition &amp; Exercise for Health &amp; Disease Prevention</td>
<td>4</td>
<td>Introduction, integration, and application of nutrition and exercise sciences and recommendations for attaining health and preventing disease development, including obesity, diabetes, and cardiovascular disease. Development of personalized diet and exercise plan for health and disease prevention. 4 lectures. Fulfills GE Area Upper-Division B (GE Areas B5, B6, or B7 for students on the 2019-20 catalog).</td>
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<tr>
<td>Course Code</td>
<td>Course Title</td>
<td>Units</td>
<td>Prerequisites</td>
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<tr>
<td>FSN 310</td>
<td>Maternal and Child Nutrition. 4 units</td>
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<td>Prerequisite: FSN 210 and junior standing.</td>
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<tr>
<td></td>
<td>Nutritional needs and related nutritional</td>
<td></td>
<td>challenges of women and children, including fertility, pregnancy and</td>
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<td></td>
<td>Metabolism of carbohydrates, fats, and proteins</td>
<td></td>
<td>lactation; physical, nutritional, social growth and development from</td>
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<tr>
<td></td>
<td>as it applies to human standing.</td>
<td></td>
<td>infancy through adolescence. Current nutrition issues in maternal and child</td>
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<td></td>
<td></td>
<td></td>
<td>nutrition. 4 lectures.</td>
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<tr>
<td>FSN 311</td>
<td>Sensory Evaluation of Food. 4 units</td>
<td></td>
<td>Prerequisite: FSN 125 or FSN 230; and STAT 218. Recommended: STAT 314.</td>
</tr>
<tr>
<td></td>
<td>Sensory attributes of food, physiological basis</td>
<td></td>
<td>Sensory panels, environment for sensory evaluation, sample preparation</td>
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<tr>
<td></td>
<td>of sensory evaluation, sensory panels,</td>
<td></td>
<td>and presentation, types of score cards, statistical methods for data</td>
</tr>
<tr>
<td></td>
<td>environment for sensory evaluation,</td>
<td></td>
<td>analysis and interpretation. 3 lectures, 1 laboratory.</td>
</tr>
<tr>
<td>FSN 315</td>
<td>Nutrition in Aging. 4 units</td>
<td></td>
<td>Prerequisite: FSN 210; sophomore standing.</td>
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<tr>
<td></td>
<td>Nutrition issues in the middle and later years.</td>
<td></td>
<td>Changes in organ systems, nutrient needs, functional status, and food</td>
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<tr>
<td></td>
<td>Metabolism of carbohydrates, fats, and proteins</td>
<td></td>
<td>preferences as adults age. Nutrition and chronic disease. Nutritional</td>
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<tr>
<td></td>
<td>as it applies to human nutrition.</td>
<td></td>
<td>assessment and screening. Nutrition-related health care and social services.</td>
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<td></td>
<td>Metabolism of carbohydrates, fats, and proteins</td>
<td></td>
<td>4 lectures.</td>
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<tr>
<td></td>
<td>as it applies to human nutrition.</td>
<td></td>
<td><em>FSN 310, FSN 210, junior standing.</em></td>
</tr>
<tr>
<td>FSN 319</td>
<td>The Science of Food for the Consumer. 4 units</td>
<td></td>
<td>Prerequisite: FSN 125 or FSN 230; and STAT 218. Recommended: STAT 314. 2020-</td>
</tr>
<tr>
<td></td>
<td>Metabolism of carbohydrates, fats, and proteins</td>
<td></td>
<td>2021 or later: Upper-Div GE Area B</td>
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<tr>
<td></td>
<td>as it applies to human nutrition.</td>
<td></td>
<td>2019-20 or earlier catalog: GE Area B5, B6, or B7</td>
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<tr>
<td></td>
<td>Metabolism of carbohydrates, fats, and proteins</td>
<td></td>
<td>Prerequisite: Junior standing; completion of GE Area A with grades of C- or</td>
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<td></td>
<td>as it applies to human nutrition.</td>
<td></td>
<td>better; and completion of one course in GE Area B4 with a grade of C- or</td>
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<td></td>
<td>Metabolism of carbohydrates, fats, and proteins</td>
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<td>better (GE Area B1 for students on the 2019-20 or earlier catalogs).</td>
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<td>as it applies to human nutrition.</td>
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<td>Overview of the science and processes used to produce the foods consumed on a</td>
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<td></td>
<td>Metabolism of carbohydrates, fats, and proteins</td>
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<td>daily basis. Food science, biotechnology, food law, processing, preservation</td>
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<td></td>
<td>as it applies to human nutrition.</td>
<td></td>
<td>ingredient functionality, package label information, and food safety</td>
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<td></td>
<td>Metabolism of carbohydrates, fats, and proteins</td>
<td></td>
<td>information. 4 lectures. Fulfills GE Area Upper-Division B (GE Areas B5, B6,</td>
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<tr>
<td></td>
<td>as it applies to human nutrition.</td>
<td></td>
<td>or B7 for students on the 2019-20 catalog).</td>
</tr>
<tr>
<td>FSN 321</td>
<td>Contemporary Issues in Food Choice and Preparation</td>
<td></td>
<td>Prerequisite: FSN 121, FSN 210, sophomore standing.</td>
</tr>
<tr>
<td></td>
<td>Principles involved in the choice, purchase,</td>
<td></td>
<td>Principles involved in the choice, purchase, and preparation of foods in a</td>
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<tr>
<td></td>
<td>and preparation of foods in a variety of</td>
<td></td>
<td>variety of settings and for various populations. Contemporary and ongoing</td>
</tr>
<tr>
<td></td>
<td>settings and for various populations.</td>
<td></td>
<td>ongoing issues associated with food and cooking in the context of nutrition</td>
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<td></td>
<td>Planning and preparation of meals with emphasis</td>
<td></td>
<td>and health. Planning and preparation of meals with emphasis on nutritional,</td>
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<tr>
<td></td>
<td>on nutritional, aesthetic, economic and cultural</td>
<td></td>
<td>aesthetic, economic and cultural aspects of food. 3 lectures, 1 laboratory.</td>
</tr>
<tr>
<td></td>
<td>aspects of food.</td>
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<tr>
<td>FSN 323</td>
<td>Culinary Internship. 1 unit</td>
<td></td>
<td>Prerequisite: FSN 121 and FSN 321.</td>
</tr>
<tr>
<td></td>
<td>Independent internship experience conducted</td>
<td></td>
<td>Independent internship experience conducted under faculty supervision</td>
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<tr>
<td></td>
<td>focusing on culinary science. This course is only</td>
<td></td>
<td>focusing on culinary science. This course is only open to students enrolled</td>
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<tr>
<td></td>
<td>open to students enrolled in the Culinology®</td>
<td></td>
<td>in the Culinology® concentration and satisfies the culinary internship</td>
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<tr>
<td></td>
<td>concentration. 1 laboratory.</td>
<td></td>
<td>requirement per the Research Chefs Association’s Culinology® concentration.</td>
</tr>
<tr>
<td>FSN 328</td>
<td>Nutrient Metabolism I. 4 units</td>
<td></td>
<td>Prerequisite: BIO 161; CHEM 313 or CHEM 371; FSN 210; and junior standing.</td>
</tr>
<tr>
<td></td>
<td>Metabolism of carbohydrates, fats and proteins</td>
<td></td>
<td>Metabolism of carbohydrates, fats and proteins as it applies to human</td>
</tr>
<tr>
<td></td>
<td>as it applies to human nutrition.</td>
<td></td>
<td>nutrition. Integration and regulation of metabolic pathways. 4 lectures.</td>
</tr>
<tr>
<td>FSN 329</td>
<td>Nutrient Metabolism II. 4 units</td>
<td></td>
<td>Prerequisite: FSN 328.</td>
</tr>
</tbody>
</table>
|             | Metabolism of carbohydrates, fats, and proteins as it applies to human nutrition. Integration and regulation of metabolic pathways. Not open to students with credit in FSN 328. 4 lectures. 
| FSN 330     | Introduction to Principles of Food Engineering. 4 units |       | Prerequisite: FSN 125; MATH 118 or equivalent; and PHYS 121. Introduction to principles of food engineering and basic calculations needed for food plant operations. Unit conversions, material balance, heat balance, steam heating, psychrometry, vacuum and pressure. Field trip may be required. 3 lectures, 1 laboratory. |
| FSN 331     | Macronutrient Metabolism. 4 units                |       | Prerequisite: Junior standing; BIO 161; FSN 210; and CHEM 313 or CHEM 371.  |
|             | Metabolism of carbohydrates, fats, and proteins as it applies to human nutrition. Integration and regulation of metabolic pathways. Not open to students with credit in FSN 328. 4 lectures. |
| FSN 332     | Micronutrient Metabolism. 4 units                |       | Prerequisite: FSN 331.                                                        |
|             | Metabolism of carbohydrates, fats, and proteins as it applies to human nutrition. Integration and regulation of metabolic pathways. Not open to students with credit in FSN 328. 4 lectures. |
| FSN 333     | Nutrient Metabolism Lab. 1 unit                  |       | Prerequisite: FSN 328 or FSN 331. Corequisite: FSN 332. Application of     |
|             | Metabolism of carbohydrates, fats, and proteins as it applies to human nutrition. Integration and regulation of metabolic pathways. Not open to students with credit in FSN 328. 4 lectures. |
|             | Metabolism of carbohydrates, fats, and proteins as it applies to human nutrition. Integration and regulation of metabolic pathways. Not open to students with credit in FSN 328. 4 lectures. |
| FSN 334     | Food Packaging. 3 units                          |       | Prerequisite: FSN 125 and FSN 204.                                            |
|             | Function of food packaging in food processing and preservation. Packaging materials and forms. Regulations and testing of food packaging material. Oral presentation required. 3 lectures. |
| FSN 335     | Food Quality Assurance. 4 units                  |       | Prerequisite: Junior standing; FSN 125 or FSN 230; and STAT 218. Recommended: STAT 314. Microbiological and physical methods of analyses of foods used in food quality assurance and product development laboratories. Organization and management of quality assurance programs utilizing basic statistical control. Development of food production standards and interpretation of specifications. Packaging and container evaluation. 3 lectures, 1 laboratory. |
FSN 340. Fermented Foods. 4 units
2020-21 or later: Upper-Div GE Area B
2019-20 or earlier catalog: GE Area B5, B6, or B7
Prerequisite: Junior standing; completion of GE Area A with grades of C- or better; and completion of GE Areas B1 through B4, with a grade of C- or better in one course in GE Area B4 (GE Area B1 for students on the 2019-20 or earlier catalogs).

Processing, manufacturing, historical and bio-technical applications of fermentation technology for the production of food and beverages. Wines of the world, distilled beverages, beers, fermented dairy, vegetable and meat products important to the post-harvest economy of California. 4 lectures. Fulfills GE Area Upper-Division B (GE Areas B5, B6, or B7 for students on the 2019-20 catalog).

FSN 342. Brewing Science. 4 units
Prerequisite: CHEM 313 and MCRO 221.

Scientific principles of malting and brewing. Chemistry, microbiology, and technology of the entire brewing process, from the raw ingredients (barley, malt, hops, water, yeast) to the production of beer and its quality assurance. 4 lectures.

FSN 343. Foodservice Operations I. 3 units
Prerequisite: FSN 121 and junior standing.

Principles of equipment selection and foodservice facility, planning with emphasis on sanitation and safety. Field trip required. 2 lectures, 1 laboratory.

FSN 344. Foodservice Operations II. 4 units
Prerequisite: FSN 321 and FSN 343.

Continuation of FSN 343. Economic principles and problems involved in planning and preparing food using institutional equipment to meet specific product standards for large groups. Field trip may be required. 3 lectures, 1 laboratory.

FSN 346. Brewing Methods. 3 units
Prerequisite: FSN 342.

Introduction to brewing practices and hands-on instruction on industry standard laboratory methods for the analysis of barley, malt, hops, water, yeast, and beer. Perform pilot brews and apply methodologies for the analysis of raw ingredients, process control, and final product. Field trip required. 1 lecture, 2 laboratories. Students must be 18 years of age or older.

FSN 354. Packaging Function in Food Processing. 3 units
Prerequisite: Junior standing.

Basic food spoilage and preservation mechanisms. The role of food packaging in food processing. Package and food compatibility. For non-Food Science majors. 3 lectures.

FSN 364. Food Chemistry. 4 units
Prerequisite: FSN 125 or FSN 230, CHEM 313.

Study of molecular properties of major food components such as water, carbohydrates, lipids, proteins, vitamins, minerals, pigments, enzymes and other important molecules as well as chemical reactions of these compounds occurring as a result of processing and or storage. Laboratory focus on assessment of the role of food components in food systems and food products. 3 lectures, 1 laboratory.

FSN 368. Food Analysis. 4 units
Prerequisite: FSN 364.

Principles of chemical and biochemical methods and techniques for measuring food protein, carbohydrates, lipids, water, vitamins, minerals and other components of foods using approved methods. 3 lectures, 1 laboratory.

FSN 370. Food Plant Sanitation and Prerequisite Programs. 4 units
Prerequisite: FSN 204 and MCRO 221.

Principles and practice of food plant sanitation and prerequisite programs to ensure production of a safe and wholesome food supply. Topics include good manufacturing practices, sanitary design, cleaning and sanitizing compound selection, pest management, waste treatment, and allergen control programs. Field trips required. 4 lectures.

FSN 374. Food Laws and Regulations. 4 units
Prerequisite: FSN 125 or FSN 230 or WVIT 102.

Federal, state, and local laws and regulations affecting the production, processing, packaging, marketing, and distribution of food. Emphasis on FDA, USDA and California codes. 4 lectures.

FSN 375. Food Safety. 4 units
Prerequisite: FSN 370.

Principles, practices, and regulations governing and ensuring the chemical, physical, and biological safety of the food supply. Topics include Hazard Analysis Critical Control Point (HACCP), risk assessment, import safety, food bioterrorism and defense, product recalls, and traceability. 3 lectures, 1 activity.

FSN 381. Critical Evaluation of Nutrition Research. 4 units
Prerequisite: FSN 281 and STAT 218. Corequisite: FSN 329 or FSN 332.

Nutrition research terminology and methods. Critical evaluation and interpretation of nutrition research with emphasis on human studies of diet-health relationships. Evidence based review. 4 seminars. Formerly FSN 420.

FSN 400. Special Problems for Advanced Undergraduates. 1-4 units
Prerequisite: Consent of instructor.

Individual investigation, research, studies, or surveys of selected problems. Total credit limited to 6 units, with a maximum of 4 units per quarter.

FSN 405. Advanced Sport Nutrition & Exercise Metabolism. 4 units
Prerequisite: FSN 328 or FSN 331.

Advanced topics in sports nutrition and interaction of exercise and nutrition, including classic and recent findings related to mechanisms of nutrient effects on exercise performance, metabolism, muscle physiology, body composition, and health. 4 lectures.

FSN 408. Food Product Development. 4 units
Prerequisite: FSN 311; FSN 368; and senior standing.

Functionality of water, carbohydrates, proteins, lipids, additives and other food ingredients used in the formulation, development, and processing of foods. Product development processes from idea generation to marketing to consumer guided technical prototype development will be completed. 3 lectures, 1 laboratory.
FSN 410. Nutritional Implications of Food Industry Practices. 4 units
Prerequisite: FSN 210; FSN 125 or FSN 230; and junior standing.
Methods for assessing nutritional quality of foods/diets. Nutrient databases for raw and processed foods. Effects of food industry practices (e.g., processing, fortification, new product development, biotechnology) on nutritional quality of foods/diets. Evolution of public policy. 4 seminars.

FSN 415. Nutrition Education and Communications. 4 units
Prerequisite: Senior standing; and FSN 328 or FSN 331. Corequisite: FSN 329; or FSN 332 and FSN 333.
Application of appropriate behavior and learning theories in nutrition education and communications across diverse population groups. Effective use of techniques, materials, and computer-based technology to enhance communications. Includes community-based learning projects. 4 lectures.

FSN 416. Community Nutrition. 4 units
Prerequisite: FSN 310; FSN 315; FSN 328 or FSN 331; and senior standing. Corequisite: FSN 415.
Federal, state and local nutrition assessment activities and program services. Emphasis on public health, health promotion and disease prevention. Development of skills in assessing community nutrition problems and planning community interventions. 4 lectures.

FSN 417. Nutrition Counseling. 4 units
Prerequisite: Senior standing, PSY 201/202. Corequisite: FSN 415.
Communication, behavioral, and counseling theories as they relate to nutrition counseling. Emphasis on development of skills to promote healthy eating behaviors. Examination of eating disorders and obesity, including preventative and therapeutic interventions. 4 lectures.

FSN 426. Nutrition and Foodservice Systems Management. 4 units
Prerequisite: FSN 344.
Principles of successful organization and management with their application to the effective operation of clinical, community and foodservice systems. Administrative responsibilities of nutrition and foodservice directors. Management theories and practice. Labor relations. Discipline and performance appraisal. 4 lectures.

FSN 429. Clinical Nutrition I. 4 units
Prerequisite: BIO 231 (ZOO 331 equivalent); BIO 232 (ZOO 332 equivalent); and senior standing. Corequisite: FSN 329.
Application of the nutrition care process to physiological disorders which may alter nutritional requirements or require dietary modifications. Anthropometric, biochemical, clinical, and dietary assessment. Diabetes mellitus, electrolytes, acid-base balance, hydration and enteral and parenteral nutrition. Anemias, pharmacology, cardiovascular disease and obesity. 3 lectures, 1 laboratory.

FSN 430. Clinical Nutrition II. 4 units
Prerequisite: FSN 429.
Continuation of FSN 429. Application of the nutrition care process to physiological and metabolic disorders which may alter nutritional requirements or require dietary modifications. GI disease, respiratory diseases, metabolic stress, burns, cancer, inborn errors of metabolism, cardiovascular disease, liver disease, and renal disease. 3 lectures, 1 laboratory.

FSN 431. Medical Nutrition Therapy I. 2 units
Prerequisite: BIO 231. Corequisite: FSN 329; or FSN 332 and FSN 333.
An introduction to working in clinical nutrition. Topics include the Nutrition Care Process and the specialized practices of medical nutrition therapy documentation, nutrition assessment, and formulating a nutrition diagnosis. 1 lecture, 1 activity.

FSN 432. Medical Nutrition Therapy II. 4 units
Prerequisite: BIO 232; FSN 310; FSN 315; and FSN 431.
Application of the nutrition care process to physiological disorders which may alter nutritional requirements and require dietary modifications for. Diabetes Mellitus, enteral and parenteral nutrition, anemias, acid-base conditions, cardiovascular disease, obesity, and upper and lower GI diseases. Not open to students with credit in FSN 429 or FSN 430. 3 lectures, 1 laboratory.

FSN 433. Medical Nutrition Therapy III. 4 units
Prerequisite: FSN 432.
Continuation of Medical Nutrition Therapy series. Application of the nutrition care process to diseases and disorders including hepatobiliary, pancreatic, renal, and respiratory diseases, metabolic stress, trauma, burns, cancer, and metabolic disorders. Not open to students with credit in FSN 429 or FSN 430. 3 lectures, 1 laboratory.

FSN 440. Internship. 1-12 units
Prerequisite: Junior standing and consent of instructor.
Career experience with private or public agencies. Total credit limited to 12 units. Maximum of 6 units may be applied toward degree requirements.

FSN 444. Food Engineering. 4 units
Prerequisite: FSN 204 and FSN 330.
Engineering principles governing heat transfer, fluid flow, and introductory mass transfer and application of these principles to selected unit operations; theoretical aspects of the scientific and engineering principles of fluid flow and the transfer and change of materials and energy primarily by physical means during processing of food. 3 lectures, 1 laboratory.

FSN 457. Food Science Senior Project - Scientific and Technical Writing Course. 3 units
Prerequisite: FSN 364; STAT 218 or STAT 314; and senior standing.
Directed culminating experience for Food Science students choosing the senior project scientific writing option. 3 lectures.

FSN 458. Food Science Senior Project - Research. 3 units
Prerequisite: FSN 364; STAT 218 or STAT 314; senior standing; and consent of instructor.
Directed culminating experience for Food Science students choosing the senior project research option. Required for Blended MS in Food Science.
FSN 459. Food Science Senior Project - Internship. 3 units
Prerequisite: FSN 311; one of the following: FSN 330, FSN 335, FSN 364, FSN 370, or FSN 375; and senior standing.

Directed culminating experience for Food Science students choosing the senior project internship option. Required for Culinology concentration. Students must complete a project as a component of their internship. Minimum 90 hours required.

FSN 460. Food Science Senior Project Internship II. 3 units
Prerequisite: FSN 459.

Senior Project Internship scientific writing experience for Food Science Students.

FSN 461. Senior Project I. 3 units
Prerequisite: For FDSC majors: Senior standing; completion of GE Area A3 with a grade of C- or better; FSN 364, and STAT 218. For NUTR majors: Senior standing; completion of GE Area A3 with a grade of C- or better; and STAT 218. Corequisite for NUTR majors: FSN 329 or FSN 332 and 333; and FSN 381.

Selection of scientific research topic in major area. Development of literature review, research questions in Senior Project I. Research design, data collection, and analysis in Senior Project II. Project requires a formal report which must follow departmental guidelines. Minimum of 90 hours per quarter.

FSN 462. Senior Project II. 3 units
Prerequisite: FSN 461.

Selection of scientific research topic in major area. Development of literature review, research questions in Senior Project I. Research design, data collection, and analysis in Senior Project II. Project requires a formal report which must follow departmental guidelines. Minimum of 90 hours per quarter.

FSN 463. Professional Practice in Nutrition and Dietetics. 2 units
CR/NC
Prerequisite: Senior standing. Recommended: FSN 329 or FSN 332.

Exploration of students’ transition to professional practice, career opportunities, and factors to be considered in career decisions. Application of strategic planning, critical thinking, written and oral communication skills in preparation for nutrition and dietetics professions. 2 lectures.

FSN 470. Selected Advanced Topics. 1-4 units
Prerequisite: Senior standing.

Directed group study of selected topics for advanced students. Open to undergraduate and graduate students. The Class Schedule will list topic selected. Total credit limited to 8 units. 1 to 4 lectures.

FSN 471. Selected Advanced Laboratory. 1-4 units
Prerequisite: Senior standing.

Directed group laboratory study of selected topics for advanced students. Open to undergraduate and graduate students. The Class Schedule will list topic selected. Total credit limited to 8 units. 1 to 4 laboratories.

FSN 474. Advanced Food Processing. 4 units
Prerequisite: FSN 444 and senior standing.

Advanced topics in processing operations with emphasis on thermal processing. Non-traditional processing technology such as microwave, ionizing radiation, and high pressure. 3 lectures, 1 laboratory.

FSN 478. Senior Project Experiential Learning in Nutrition. 2 units
Prerequisite: FSN 381; senior standing; and consent of instructor.

Directed individual or group experiential learning/research on advanced topics in nutrition. Content generated will be used for synthesizing students’ senior project. 2 activities.

FSN 479. Senior Project Advanced Topics. 2 units
Prerequisite: FSN 381; senior standing; and consent of instructor.

Directed group study of selected advanced topics for nutrition senior project. This course separates the report from learning advanced topics; FSN 481 is required in addition to FSN 479 for senior project credit. The Class Schedule will list topic selected. 2 lectures.

FSN 480. Advanced Nutrition Senior Project Scientific Writing. 1 unit
Prerequisite: FSN 478 or FSN 479; and senior standing.

Directed culminating experience in writing across the curriculum. Senior project scientific writing for nutrition students.

FSN 485. Cooperative Education Experience in Food Science and Nutrition. 6 units
CR/NC
Prerequisite: Sophomore standing and consent of instructor.

Part-time work experience with an approved Food Science or Nutrition firm engaged in production or related business, industry or governmental agency. Positions are paid and usually require relocation and registration in course for two consecutive quarters. Formal report and evaluation by work supervisor required. Total credit limited to 12 units. Degree credit limited to 6 units. Credit/No Credit grading only.

FSN 490. Food Safety Modernization Act: Human Food Safety. 2 units
Prerequisite: FSN 375.

Food Safety Modernization Act training on the implementation of hazard analysis risk-based preventive controls for human food. 2 lectures.

FSN 491. Food Safety Modernization Act: Produce Safety. 2 units
Prerequisite: FSN 375.

 Produce safety, the Food Safety Modernization Act (FSMA) Produce Safety Rule, Good Agricultural Practices (GAPs), and co-management of natural resources and food safety. Field trip required. 2 lectures.

FSN 495. Cooperative Education Experience in Food Science and Nutrition. 12 units
CR/NC
Prerequisite: Sophomore standing and consent of instructor.

Full time work experience with an approved Food Science or Nutrition firm engaged in production or related business, industry or governmental agency. Positions are paid and usually require relocation and registration in course for two consecutive quarters. Formal report and evaluation by work supervisor required. Total credit limited to 12 units. Degree credit limited to 6 units. Credit/No Credit grading only.
FSN 500. Individual Study. 1-6 units  
Prerequisite: Graduate standing, consent of supervising faculty member and graduate advisor.

Advanced independent study planned and completed under the direction of a member of the department faculty. Total credit limited to 6 units.

FSN 505. Orientation to Graduate Studies. 1 unit  
CR/NC  
Prerequisite: Graduate standing.

Orientation to graduate school and discussion on topics that will help students to be successful. Discussion of policy and ethical issues in the conduct of research, how to find appropriate resources, and understanding the process of presenting and publishing research. Intended for entering graduate students. Credit/No Credit grading only. 1 seminar.

FSN 508. Food Product Innovation. 4 units  
Prerequisite: FSN 408.

Focus on product innovation strategies, project management, product life cycle, project development team management, product innovation metrics, process optimization and cost management. Plan and execute an industry-relevant specialized project. 3 lectures, 1 laboratory.

FSN 516. Population Health and Epidemiology. 3 units  
Prerequisite: FSN 416 and graduate standing.

Advanced concepts and issues in population health and epidemiology. Covers epidemiologic methods, study design, and conceptual frameworks from public health perspective. Analytical considerations related to population health will be presented. Emphasis on nutrition-related issues at national and global levels. 3 lectures.

FSN 528. Biochemical and Molecular Aspects of Human Macronutrient Metabolism. 4 units  
Prerequisite: FSN 328 or FSN 331; and graduate standing.

Advanced topics in the human metabolism of carbohydrates, lipids and proteins. Classic and recent findings related to mechanisms of nutrient-regulated gene expression. Metabolism related to specific diseases will also be covered. 4 lectures.

FSN 529. Metabolic and Molecular Aspects of Vitamins. 2 units  
Prerequisite: FSN 329, or FSN 332 and FSN 333; and graduate standing.

Advanced topics in the molecular roles and functions of vitamins. Classic and recent findings related to mechanisms of vitamin-regulated gene expression. Specific aspects of vitamin deficiencies and toxicities will also be covered. 2 lectures.

FSN 530. Metabolic and Molecular Aspects of Minerals. 2 units  
Prerequisite: FSN 329, or FSN 332 and FSN 333; and graduate standing.

Advanced topics in the molecular roles and functions of minerals. Classic and recent findings related to mechanisms of mineral-regulated gene expression. Specific aspects of mineral deficiencies and toxicities will also be covered. 2 lectures.

FSN 541. Dietetic Internship Seminar. 2 units  
CR/NC  
Prerequisite: Acceptance into the Cal Poly, San Luis Obispo Dietetic Internship, a special session program in Extended Education.

A forum for dietetic interns to make presentations and share their experiences in their supervised practice. Guest presentations on current issues in nutrition therapy, foodservice management and community nutrition. Total credit limited to 6 units, with a maximum of 2 units per quarter. Credit/No Credit grading only. 2 seminars.

FSN 564. Chemistry of Food Systems. 4 units  
Prerequisite: FSN 364 or graduate standing.

Integration of food chemistry concepts to develop an in-depth understanding on the role of structural and functional properties of components in food systems. Research topics for components in specific food systems. 4 lectures.

FSN 570. Selected Topics in Food Science and Nutrition. 1-4 units  
Prerequisite: Graduate standing or consent of instructor.

Directed group study of selected topics for advanced students. Open to undergraduate and graduate students. The Class Schedule will list topic selected. Total credit limited to 12 units. 1 to 4 seminars.

FSN 571. Selected Advanced Laboratory in Food Science and Nutrition. 1-4 units  
Prerequisite: Consent of instructor.

Directed group laboratory study of selected topics for advanced students. Open to undergraduate and graduate students. The Class Schedule will list topic selected. Total credit limited to 8 units. 1 to 4 laboratories.

FSN 574. Food Process Failure Analysis. 4 units  
Prerequisite: FSN 335 or graduate standing; FSN 444; and FSN 474.

Analysis of root causes and impacts of failure scenarios within the food industry. Corrective actions relative to safety, quality, and economics of the affected products will be assessed. 3 lectures, 1 activity.

FSN 575. Advanced Food Safety. 4 units  
Prerequisite: FSN 375 or graduate standing; and MCRO 421.

In-depth analysis of food safety issues including outbreaks, risk assessment, Food Safety Modernization Act (FSMA), product and process assessments. Special emphasis on the critical evaluation, development and execution of food safety research. 3 lectures, 1 laboratory.

FSN 581. Graduate Seminar in Food Science and Nutrition. 1-3 units  
Prerequisite: Graduate standing or consent of instructor.

Current findings and research problems in the field and their application to food science and nutrition. The Class Schedule will list topic selected. Total credit limited to 6 units with approval of advisor. 1 to 3 seminars.

FSN 582. Current Nutrition Research. 1 unit  
Prerequisite: Graduate standing or consent of instructor.

Directed group study and presentation of selected nutrition research topics for graduate and advanced undergraduate students. Students will select, read, critically analyze and present nutrition research within designated themes. Total credit limited to 3 units. 1 seminar.
FSN 599. Thesis. 1-9 units
Prerequisite: Graduate standing and consent of instructor.

Individual research in food science and nutrition under faculty supervision leading to a graduate thesis of suitable quality. Total credit limited to 9 units.