

875. Chemical Limnology
Winter. 4(3-3) 476, 477 or approval of department.

Application of analytical chemistry concepts and technologies to fundamental chemical mechanisms in natural and polluted water systems. Special consideration given to selected heterogeneous equilibria.

876. Applied Limnology
Spring. 3(3-0) 874 or 875 or approval of department.

Aquatic ecology: quantitative relationship between physical, chemical and biological parameters in polluted and unpolluted lakes and streams.

899. Research
Fall, Winter, Spring, Summer. Variable credit. Approval of department.

940. Quantitative Wildlife Ecology
Spring. 3(3-0) Approval of department.

Fundamentals of population demographics. Rates of increase, dynamic and static life tables, logistic theory, the Leslie matrix model, age specific and time specific parameters. Current hypotheses on mechanisms promoting population stability.

999. Research
Fall, Winter, Spring, Summer. Variable credit. Approval of department.

FOOD SCIENCE AND HUMAN NUTRITION

College of Agriculture and Natural Resources
College of Human Ecology

Food Science

FSC

101. Food and Society
Fall, Winter. 3(3-0) Interdepartmental with Human Nutrition and Foods.

Analysis of the scientific, social and environmental aspects of food in determining the quality of man's life. Introduction into the principles of food preservation and safety.

211. Introduction to Food Science
Spring. 3(3-0)

Modern food processing, world food problems, and the basic characteristics of processed foods.

215. World Food Issues
Spring. 3(3-0) Interdepartmental with and administered by the Department of Geography.

Food resources as related to world distributions of population, soil, water, fuel and minerals. Special attention to urbanization, irrigation, and future food needs and global constraints.

223. Commercial Food Processing Systems

Fall. 3(3-0) Interdepartmental with and administered by Physical Systems in Agriculture and Natural Resources.

Processes and systems used in handling, processing and distribution of food; the need for processing systems and their influence on food quality.

242. Meats, Poultry and Fishery Products I
Fall. 3(2-2) Interdepartmental with the Department of Animal Husbandry.

Principles of evaluation and nutritive value. Identification of grades and cuts of beef, pork, lamb and poultry products.

300. Dairy Products
Spring. 3(2-2) CEM 132 or approval of department.

Chemical and physical properties of milk and milk products. Survey of dairy products and the technologies involved in their manufacture.

311. Food Processing and Preservation
Winter, Summer. 4(4-0) CEM 132 or HRI 245 or approval of department; not open to majors in Food Science.

Effects of processing, packaging and preservation on the quality of foods. Demonstrations of use of ingredients, evaluation of products and results of various processing methods.

331. Physical Principles of Food Processing
Fall, Winter. 4(3-2) 211; MTH 109; PHY 239 or approval of department.

Food preservation by heat, low temperature, dehydration and radiation.

332. Biological Principles of Food Processing
Winter. 4(3-3) MPH 200 or approval of department.

Biological problems related to food processing including waste disposal, sanitizing and bactericidal compounds, pesticides and residues, plant and animal growth regulators, radioactive elements, preservatives and toxicology of additives.

333. Chemical Principles of Food Processing
Spring. 4(3-3) 211 and CEM 241 or approval of department.

Chemical changes in foods that affect the texture, color, flavor, odor, stability, and nutritive quality during processing and storage.

400. Milk Processing Technology
Fall. 4(3-3) CEM 132 or approval of department.

The fluid milk industry. Composition, quality, sanitation, nutritive value, processing, packaging and distribution of milk and milk products.

401. Industrial Food Fermentations
Fall. 3(3-0) 440 and organic chemistry or approval of department.

Physical, microbiological and chemical procedures in utilizing microbial cultures in controlled fermentations of foods and food constituents.

402. Chemistry and Technology of Lipids
Winter. 3(2-3) One term organic chemistry.

Chemical and physical properties of edible fats and oils. Refining and processing of lipids into margarine, butter, shortening and salad oils. Chemical methods for analysis of lipids.

404. Dehydrated Foods
Spring. 3(2-3) 331; 333 concurrently or approval of department.

Concentration and dehydration of foods by roller, spray, and freeze drying and foam, puff and tunnel drying. Stability and nutritional aspects of dehydrated foods.

405. Technology of Manufactured Dairy Products
Winter. 4(3-3) 400 or approval of department.

Manufacturing technology of fermented dairy foods, frozen dairy desserts, and imitation dairy products.

421. Food Plant Management
Spring. 3(2-3) Seniors or approval of department.

Efficiency concepts, merchandising, personnel utilization and organization.

440. Food Microbiology
Fall, Dietetics majors only. Spring. 5(3-4) MPH 200 or 301 or approval of department. Interdepartmental with the Department of Microbiology and Public Health.

Major groups of microorganisms of importance to the food industry are studied with emphasis on ecological, physiological, and public health aspects.

445. Meat, Poultry and Fishery Products III
Spring. 3(1-6) 333 or approval of department.

Processing, formulation and quality control.

448. Fruit, Vegetable and Cereal Products I
Fall. 4(3-3) 331 or approval of department.

Quality factors involved in canning, sugar and salt preservation and milling.

449. Fruit, Vegetable and Cereal Products II
Winter. 4(3-3) 331 or approval of department.

Quality factors involved in cooling, freezing and other preservation procedures.

455. Food Analysis I
Fall. 4(2-4) CEM 132 and 162 or approval of department.

Modern methods of analysis for fat, protein, moisture and other macroconstituents of food. Application of spectrophotometry in determination of microconstituents; use of dye-binding, complexometric and iodimetric techniques in food analysis.

456. Food Analysis II
Winter. 4(2-6) CEM 162 and 241 or approval of department.

Use of colorimetry and spectrophotometry, chromatographic methods and other techniques for the analysis of food constituents and additives.

457. Quality Control in the Food Industry
Winter of even-numbered years. 3(3-0) STT 201 or approval of department.

Organization of quality control within the food industry by case study. Use of control charts, sampling plans, flavor panel analyses.

480. Special Problems in Food Science
Fall, Winter, Spring, Summer. 1 to 3 credits. May re-enroll for a maximum of 9 credits.

Advanced undergraduates may select research work in food chemistry, food microbiology, food engineering, food plant management, processing dairy products, meat, poultry and fishery products, fruits and vegetables, cereals or beverages.

**Descriptions — Food Science and Human Nutrition
of
Courses**

490. Seminar

Fall. 1(1-0) Approval of department.
Preparation and presentation of reports on a specialized aspect of food science.

**828. Food Processing Concepts,
Systems and Selected New
Processes**

Winter. 3(3-0) 331, 332 or 440, or approval of department.
Concepts of and requirements for processing systems and continuous processes. Use of computers in food processing; microwave heating of foods; radiation preservation of foods and related processing methods.

**830. Thermal Processing of Food
Products**

Winter. 4(3-3) 331; 332 or 440, or approval of department.
Heating and cooling characteristics of foods in containers, thermal resistance of microorganisms, and derivation of process times and temperatures for pasteurization and sterilization.

832. Microbiology of Food Processing

Winter. 3(2-3) 440 or approval of department.
Control of food spoilage and food poisoning microorganisms in food processing and the role of bacterial spores in process selection.

**833. Advanced Food Plant
Management**

Fall of even-numbered years. 3(3-0) 421 or approval of department.
Advanced concepts and strategy of policies and practices in the management of food plants.

834. Flavor Quality Control

Spring of odd-numbered years. 4(3-3) Approval of department.
Sensory methods used for food evaluation and panel analyses. Flavor chemistry and analytical methods. Sampling plans, control charts, and acceptance sampling for statistical quality control.

835. Carbohydrates in Foods

Fall of odd-numbered year. 3(3-0) 333.
The chemistry and food technology of mono-, oligo-, and poly-saccharides.

850. Selected Topics in Food Science

Fall, Winter, Spring, Summer. 2 to 4 credits. May re-enroll for a maximum of 12 credits. Approval of department.
Advanced studies; food utilization, texture, additives, toxicants, food proteins, ingredient safety, nutrient stability, new processing techniques, flavors, quality control, storage stability, state and federal food regulations.

**880. Special Problems in Food
Science**

Fall, Winter, Spring, Summer. 1 to 4 credits. May re-enroll for a maximum of 12 credits. Approval of department.
Investigation of food science areas of special interest to individual graduate students.

899. Research

Fall, Winter, Spring, Summer. Variable credit. Approval of department.

**932. Histological and Chemical
Techniques**

Winter. 3(1-6) Approval of department.
Research techniques in thin-layer and gas chromatography, differential thermal analysis, isoelectric focusing, histology, histochemistry, biological testing, polarography and pH measurements.

933. Instrumental Methods of Analysis

Spring. 3(2-3) 455 or 456 or approval of department.
Spectroscopy (ultraviolet, visible, infrared, flame, atomic absorption, fluorescence), manometry, ion exchange, countercurrent distribution, radioisotopic tracers.

**934. Research Techniques with
Proteins**

Fall. 3(2-3) BCH 401 or 451.
Physical and chemical techniques applicable to protein characterization (including — electrophoretic techniques, thin-layer chromatography, gel filtration, ultracentrifugation and amino acid analysis).

951. Muscle Chemistry

Spring. 3(2-3) BCH 451 or approval of department.
The structure and function of living muscle. Emphasis is placed upon the chemical and energy changes of muscle in contraction. Changes occurring after death during rigor development are also discussed.

952. Advanced Lipids

Winter of even-numbered years. 3(3-0) 402 or approval of department.
A course relating composition, structure, and physical and chemical properties of lipids to processing requirements of fats and oils to their function in food systems.

953. Enzyme Reactions

Spring of even-numbered years. 4(3-3) BCH 451, or approval of department.
Comprehensive discussion of parameters which affect enzyme activity. Properties of enzymes important in food processing.

954. Chemistry of Plant Products

Fall of even-numbered years. 3(3-0) 333, BCH 451, or approval of instructor.
Chemistry and biochemistry of plant pigments, tannins, toxins and proteins.

990. Food Science Seminar

Fall, Winter, Spring. 1(1-0) May re-enroll for a maximum of 3 credits toward M.S. and 6 credits toward the Ph.D. Approval of department.

Preparation and presentation of reports on a specialized aspect of research findings in food science.

999. Research

Fall, Winter, Spring, Summer. Variable credit. Approval of department.

**Human Nutrition
and Foods**

HNF

100. Elementary Food Preparation

Fall, Winter, Spring. 4(2-4)
Composition and properties of food related to quality characteristics; methods of preparation, evaluation of quality and use of selected foods.

101. Food and Society

Fall, Winter. 3(3-0) Interdepartmental with and administered by Food Science.
Analysis of the scientific, social and environmental aspects of food in determining the quality of man's life. Introduction into the principles of food preservation and safety.

102. Nutrition for Man

Fall, Winter, Spring. 3(3-0)
Fundamentals of nutrition with reference to diverse ways man provides for and attaches meaning to his food.

221. Food and the Consumer

Fall, Winter, Spring. 3(3-0) Sophomores or approval of department.
Factors affecting the food supply, consumer protection, food buying and management of human and material resources in feeding the family.

**222. Laboratory for Food
Management**

Fall, Winter, Spring. 2(0-4) 221 concurrently.
Planning, organizing, preparing and serving meals with consideration of human and material resources as well as nutrient needs.

300. Experimental Foods

Winter, Spring. 4(2-6) 100.
Experimental approach to the study of foods, relating chemical and physical properties to reactions and processes occurring in food in response to various treatments.

301. Dynamics in Dietetics I

Fall. 2(0-4) Approval of department, 461 concurrently.
Basic knowledge and experience in the functions and responsibilities of the professionally qualified dietitian. Local field trips required.

302. Dynamics in Dietetics II

Winter. 2(0-4) Approval of department, 301, 320 or concurrently and 462 concurrently.
Principles and practices in the duties of professionally qualified dietitians with focus on providing food service for groups and nutritional care for patients and/or clients. Local field trips required.

303. Dynamics in Dietetics III

Spring. 2(0-4) 302; 470 concurrently.
Principles and practice of instructional design and instruction applied to problems in dietetics. Local field trips required.

320. Food Service Systems

Fall, Winter, Spring. 5(3-4) 222. Juniors.
Management of food service systems with varying organizational patterns and objectives. Emphasis on human and material resources and their interrelationships in quality food production and service.

400H. Honors Work

Fall, Winter, Spring, Summer. Variable credit. May re-enroll for a maximum of 16 credits. Seniors, approval of department.

403. Fats and Carbohydrates in Food Systems

Fall. 4(3-3) 300 or approval of department.

Chemical and physical reactions in fat and carbohydrate food systems, including sols, gels, emulsions, etc. Food evaluation techniques will be introduced.

404. Role of Proteins in Food Systems

Winter. 4(3-3) 300 or approval of department.

Physical and chemical reactions with protein foods, meats, eggs, cheese, seeds. Emphasis on time-temperature data in relation to quality.

406. Cultural Aspects of Food

Spring, Summer of odd-numbered years. 3(3-0) Juniors.

A cross cultural investigation of food and its consumption. Factors such as history, religion, food sources and socio-economic status are considered.

406L. Laboratory—Cultural Aspects of Food

Spring. 1(0-3) 100 or 300 or approval of department; 406 concurrently.

Art and science of cookery in relation to historical, national, regional, racial and religious customs.

407. Interactions of Culture and Nutrition

Fall, Summer of even-numbered years. 3(3-0) 102 or ANP 171 or approval of instructor. Interdepartmental with the Department of Anthropology.

World and U.S. food behavior focusing on conflicts between behavior and nutritional needs at various stages of life cycle. Anthropological, psychological and social influences affecting food behavior are analyzed.

409. Presentations in Foods and Nutrition

Winter. 4(2-4) 300; 411 or 461.

Principles and techniques of presenting foods and nutrition information as applied to teaching or promotional work.

411. Principles of Human Nutrition

Winter, Summer. 4(3-2) BCH 200.

Identification, function and food sources of nutrients required by man. Metabolism as affected by deficiency or excess of specific nutrients.

454. Readings in Foods

Fall, Summer of even-numbered years. 3(3-0) 300 or approval of department.

Selected topics in foods research. Emphasis on experimental data and basic scientific principles related to food quality.

461. Energy Nutrients and Proteins for Human Nutrition

Fall. 4(4-0) BCH 200; PSL 332 or 241.

Metabolism of protein, fats and carbohydrates, as applied to nutritional requirements and food supplies of people.

462. Vitamins and Minerals for Human Nutrition

Winter. 3(3-0) 461.

Metabolism of vitamins and minerals as applied to the nutritional requirements and food supplies of people.

463. Nutrition and Human Development

Winter. 3(3-0) 461.

The role of nutrients in physiological systems and biochemical processes as related to the perspective of human growth and development.

465. Readings in Nutrition

(453.) Winter, Summer of odd-numbered years. 3(3-0) 462 or approval of department.

A study of recent developments in research in human nutrition.

469. Physical and Physiological Growth of Children

Winter, Spring. 4(4-0) 102; three terms of natural science. Interdepartmental with and administered by the Department of Family and Child Sciences.

Physical and physiological growth patterns. Experimental evidence for nutritional requirements. Applications to feeding practices, and physical activity of children.

470. Clinical Nutrition

Spring. 4(4-0) 462.

Changes in physiological and/or biochemical functions or processes due to illness and uses of modified diets as an essential part of treatment.

473. Clinical Chemistry in Dietetics

Spring. 4(3-2) 470 or concurrently.

Principles, procedures and interpretation of clinical laboratory methods with particular emphasis on their interpretation relative to nutritional status and therapeutic nutrition.

475. Community Nutrition

Spring. 3(3-0) 462 or approval of department.

Identification of nutritional needs of population groups and available resources in communities.

475P. Community Nutrition Fieldwork

Fall, Winter, Spring, Summer. 1(0-3) 475 or concurrently.

Application of community nutrition principles in field settings. Instructor arranged projects in nutrition survey techniques or delivery of nutrition education services.

480. Practice of Dietetics

Fall, Winter, Spring, Summer. 12(2-30) May re-enroll for a maximum of 24 credits. 303, 470.

Application and integration of nutritional and managerial concepts related to the practice of dietetics.

495. Independent Study

Fall, Winter, Spring, Summer. 1 to 3 credits. May re-enroll for a maximum of 9 credits. Seniors; approval of department.

Individual study of selected topics in foods, nutrition and food service management under staff guidance.

498. Field Study

Fall, Winter, Spring, Summer. 4 to 12 credits. May re-enroll for a maximum of 12 credits. Approval of department.

Planned program of research, observation, study or work in selected organizations under staff guidance.

800. Seminar in Foods and Nutrition

Fall, Winter, Spring. 1(1-0) 403 or 463.

802. Seminar in Food Service Management

Spring. 2 to 4 credits. May re-enroll for a maximum of 4 credits. Approval of department.

803. Problems in Food Service Management

Fall, Winter, Spring, Summer. Variable credit. Approval of department.

805. Experimental Foods III

Spring. 4(1-9) 404 or approval of department.

Planning, executing, and reporting individual research project. Data collection, evaluation and interpretation to demonstrate understanding of research techniques and attitudes, and an awareness of significant problems in the field.

813A. Special Studies in Nutrition

Fall, Winter, Spring, Summer. Variable credit. 461.

813B. Special Studies in Experimental Foods

Fall, Winter, Spring. Summer of odd-numbered years. Variable credit. 404; BCH 200 or 451 and 804.

813C. Special Studies in Food Service Management

Fall, Winter, Spring, Summer. Variable credit. Approval of department.

Special studies in facility management, manpower coordination and tools and methods of operational control.

816. Applied Human Nutrition

Spring. 3(3-0) 462.

825. Techniques in Nutrition Research

Winter of odd-numbered years. 1 to 3 credits. CEM 333; approval of department. Interdepartmental with and administered by the Department of Animal Husbandry.

Use of specialized instruments and techniques. Laboratory safety. Management of laboratory animals. Development of abilities in areas of particular interest to individual students.

840. Topics in Nutrition

Fall, Winter, Spring, Summer. 2 to 3 credits. 462, PSL 332, BCH 401.

Advanced studies in nutrition: assessment and surveillance, community, clinical, growth and development, behavior, infectious disease and environment, oral health, obesity, aging, diet.

899. Research

Fall, Winter, Spring, Summer. Variable credit. Approval of department.

926. Comparative Nutrition — Lipids and Carbohydrates

Winter of odd-numbered years. 4(4-0) BCH 452 and a previous course on principles of nutrition. Interdepartmental with the Department of Animal Husbandry.

Regulatory aspects of carbohydrate and lipid metabolism as influenced by nutrition in mammals. Emphasis on normal and abnormal physiological states such as obesity, ketosis and diabetes.

**Descriptions — Food Science and Human Nutrition
of
Courses**

927. Comparative Nutrition — Protein Metabolism and Developmental Biology

Winter of even-numbered years. 4(4-0)
BCH 452, PSL 802 or concurrently. Interdepartmental with the Department of Animal Husbandry.

Protein quality assessment, protein status, protein calorie malnutrition, amino acid metabolism, protein turnover, digestion and absorption, hormonal control of protein metabolism, developmental aspects of protein metabolism and growth.

928. Comparative Nutrition — Minerals

Spring of even-numbered years. 3 credits. BCH 452, PSL 802. Interdepartmental with and administered by the Department of Animal Husbandry.

Forms and location in body, metabolic roles, deficiency and toxicity signs, interrelationships, requirements and biological availability of sources.

929. Comparative Nutrition — Vitamins

Spring of odd-numbered years. 3(3-0)
BCH 452 and a previous course on principles of nutrition. Interdepartmental with and administered by the Department of Animal Husbandry.

Chemical and physical properties, standards of activity, occurrence, metabolic roles, antioxidants, deficiency and toxicity signs, requirements and factors affecting requirements.

999. Research

Fall, Winter, Spring, Summer. Variable credit. Approval of department.

**FOOD SYSTEMS ECONOMICS
AND MANAGEMENT**

See Agricultural Economics

FOREIGN LANGUAGES

See German and Russian, Linguistics and Oriental and African Languages, and Romance and Classical Languages.

FORESTRY

FOR

**College of Agriculture and
Natural Resources**

In 305, 306, 402 and 430, field trips are scheduled for several consecutive days away from the campus for integrated field experience, primarily in the second half of spring term of the junior year, so that these courses must be taken concurrently. This precludes enrollment in other courses during that term. The approximate cost of these field trips is \$200.

IDC. Resource Ecology and Man

For course description, see Interdisciplinary Courses.

202. Introduction to Forestry

Fall, Spring. 3(3-0)

Forestry in its broadest sense, including: historic development, forest growth, protection and management, products, national and world economy and policy. Emphasis on multiple use concepts. One-day field trip required.

204. Forest Vegetation

Fall, Spring. 5(3-4) BOT 205 or approval of department.

Nomenclature, classification, and identification of important trees, shrubs, and herbaceous plants of forest and field.

220. Plants and Their Environment

Winter. 3(3-0) Interdepartmental with Natural Resources.

Fundamental ecological relationships between various climatic, edaphic and biotic environmental factors of the ecosystem and plant response, including structure, function and evaluation of species.

301. Quantitative Methods for Natural Resources

Winter. 4(3-2) MTH 109 or 111.

Collection and analysis of information pertaining to natural resources. Survey design, field procedures, equipment, and analytical techniques.

304. Forest Ecology

Fall. 4(3-3) 204; BOT 205.

The forest is viewed as a biological community. Forest site relationships are quantified by examining the existing physical environment and relating it to the forest species occupying that community.

305. Silviculture

Spring. 4(3-3) 204, 304. Must be taken concurrently with 306, 402 and 430.

Natural and artificial forest reproduction methods; intermediate stand treatments; nontimber aspects of silviculture; field studies of silvicultural methods. Extended field trips required.

306. Forest Fire Protection and Use

Spring. 3(2-3) Juniors or approval of department. Must be taken concurrently with 305, 402 and 430.

Causes and effects of forest fires. Combustion, fire behavior and fire weather. Prevention and control planning and techniques. Fire in forest land management. Extended field trips required.

309. Wood Technology

Fall. 4(3-3)

Structure of wood. Mechanical and physical properties of wood. Wood anatomy and relation to growth.

402. Forest Inventory

(302.) Spring. 4(2-6) 301. Must be taken concurrently with 305, 306 and 430.

Field and office techniques of forest inventory, with primary emphasis on timber resources. Extended field trips required.

409. Forest Hydrology

Fall. 3(3-0) CSS 210.

Hydrologic cycle, with emphasis on soil, water and ground water regimes; instrumentation and measurement of the various components. Effects of forest management on watersheds and water yields.

410. Forest Tree Improvement

Fall. 3(2-2)

Distribution of genetic variation in natural tree populations. Introduction, selection, progeny testing, species hybridization, and polyploidy to obtain superior tree populations.

411. Tree Physiology

Winter. 3(3-0) BOT 301.

The fundamental principles of plant physiology with particular reference to the growth and development of woody plants, and consideration of the influence of genetic and environmental factors on physiological processes in trees.

424. Forest Soils

Spring. 4(3-3) 220 or 304, CSS 210. Interdepartmental with the Department of Crop and Soil Sciences.

Interrelationships of forest site and the growth of forests. Classification and productivity of forest soils. Effects of silvicultural and forest management practices on the soil. Two-day field trip required.

430. Timber Harvesting and Utilization

Spring. 4(3-3) 309. Must be taken concurrently with 305, 306 and 402.

Felling and bucking trees. Log transportation. Log and lumber grades. Sawmill practices. Wood working machinery. Gluing wood, manufacture of pulp, plywood and other board products. Extended field trips required.

431. Finishing, Preservation and Drying of Wood

Winter. 3(3-0) 309.

Properties, selection, application of decorative and protective coatings, wood preservatives and fire retardants. Air and kiln drying of lumber.

435. Law and Resources

Spring. 3(3-0) R D 417 or BOA 440. Interdepartmental with and administered by the Department of Resource Development.

Legal theories, cases, statutes and constitutional considerations are applied to natural resource utilization. Private and public property interests in natural resources are illustrated through case studies of use conflicts.

432. Methods in Wood Science

Spring. 3(2-2) 309.

Application of standard laboratory testing procedures to the evaluation of basic properties of solid wood and wood products. Laboratory exercises in wood microtechnique and wood finishings.

446. Range Management

Winter. 4(4-0) 220 or 304 or approval of department.

Development of range industry; grazing regions and reconnaissance; planning multiple-use management on forest range and watershed.

450. Natural Resource Administration

Fall, Spring. 4(4-0) Seniors. Interdepartmental with the departments of Fisheries and Wildlife, Park and Recreation Resources and Resource Development and Natural Resources.

Concepts and methods of administering wildlife properties. The legal, economic and social environment. Benefit-cost analysis of management changes. Unit organization, personnel management and accounting. Presents a systems view of administration.

454. World Forestry

Winter. 3(3-0)

Forest resources, forestry practices, and the forest economy throughout the world.