FOOD SCIENCE

Department of Food Science and Human Nutrition
College of Agriculture and Natural Resources

111 Foundational Concepts in Food Processing and Technology
Fall. 3(3-0) R: Open to students in the Institute of Agricultural Technology. Principles of food chemistry, microbiology, and physical science.

112 Seminar in Food Processing, Technology and Safety
Fall. 1(1-0) R: Open to students in the Institute of Agricultural Technology. Communication, organization, and time management skills for the food processing industry.

113 Basic Commodity Overview of Food Processing and Technology
Fall. 3(3-0) R: Open to students in the Institute of Agricultural Technology. Principles of food processing continuum. Production, through processing, to distribution.

114 Food Processing and Technology Facilities Management
Spring. 3(2-2) P: FSC 125 or concurrently R: Open to students in the Institute of Agricultural Technology. Food facility design and layout. Cleaning and sanitation systems, standards, and regulations. Total quality management principles.

125 Food Processing and Technology Unit Operations
Spring. 2(1-2) P: FSC 111 R: Open to students in the Institute of Agricultural Technology. Operations to prepare, process, and preserve a variety of food products and their effects of food processing on quality and shelf life.

211 Principles of Food Science
Scientific principles, historical perspective, and current status of technology related to food composition, safety, toxicology, processing, preservation, and distribution.

222 Professional Development and Career Planning in Food Science
Fall. 1(1-0) P: FSC 211 or concurrently RB: Introductory course in food science R: Open to students in the Food Science Major. Career opportunities in food science: training in oral, written, and visual communication skills for professional development.

230 Fruit and Vegetable Processing
Fall. 2(1-2) P: FSC 125 and (FSC 242 or concurrently) R: Open to students in the Institute of Agricultural Technology. Concepts and operations of the handling, preservation, and processing of fruit and vegetable crops.

231 Cereals Processing
Spring. 2(1-2) P: FSC 125 and (FSC 242 or concurrently) R: Open to students in the Institute of Agricultural Technology. Classification and composition of major cereal crops. Milling processes and cereal product manufacturing.

232 Dairy Foods Processing
Fall. 2(1-2) P: FSC 125 and (FSC 242 or concurrently) R: Open to students in the Institute of Agricultural Technology. Handling and processing of milk and milk products.

233 Muscle Foods Processing
Spring. 2(1-2) P: FSC 125 and (FSC 242 or concurrently) R: Open to students in the Institute of Agricultural Technology. Manufacturing practices and principles of fresh, frozen, and cured meats.

240 Applied Microbiology in Food Processing and Technology
Spring. 2(0-0) P: FSC 111 RB: A previous course in biological science. R: Open to students in the Institute of Agricultural Technology. Microorganisms in food processing with emphasis on ecological, physiological, and public health aspects. Principles and practices to prevent food spoilage and food-borne outbreaks.

241 Safety Principles and Regulations in Food Processing and Technology
Fall. 3(3-0) P: FSC 240 R: Open to students in the Institute of Agricultural Technology. Hazard Analysis Critical Control Points (HACCP), risk-based preventive controls, process validation, and statistical applications in food safety.

242 Applied Chemistry in Food Processing and Technology
Fall. 2(0-0) P: FSC 111 RB: A previous course in general chemistry. R: Open to students in the Institute of Agricultural Technology. Chemical changes in foods as a result of formulation, processing, and storage.

310 Sensory Analysis and Consumer Research
Fall. 3(2-2) P: (FSC 211 or HNF 150) and (STT 200 or STT 201 or STT 315 or STT 421 or STT 484) R: Open to undergraduate students in the Department of Food Science and Human Nutrition. SA: FSC 410 Discriminative, affective and descriptive methods used to evoke, measure, analyze, and interpret sensory reactions to food characteristics and consumer needs.

325 Food Processing: Unit Operations
Spring. 3(0-0) P: FSC 211 or ANS 201 SA: FSC 229, FSC 339 Principles, technologies, and applications in conversion of raw products into high quality foods. Unit operations: thermal processing, irradiation, freezing, membrane fractionation, enzyme technologies, dehydration, and refrigeration.

342 Food Safety and Hazard Analysis Critical Control Point Program
Fall. 3(3-0) RB: (FSC 211 or concurrently) or (HNF 150 or concurrently) or a prior or concurrent basic course in microbiology, chemistry or biological sciences. Sources of microbiological, chemical and physical hazards; minimizing microbial growth and survival; good manufacturing, cleaning and sanitation practices; Hazard Analysis Critical Control Point Programs in food processing and food service.

401 Food Chemistry
Spring. 3(3-0) P: (FSC 410 or concurrently) and completion of Tier I writing requirement Chemical changes in foods during processing and storage affecting texture, color, flavor, stability, and nutritive qualities.

402 Food Chemistry Laboratory
Spring. 1(0-3) P: (FSC 410 or concurrently) and completion of Tier II writing requirement Chemical changes in foods constituents which affect stability of food products and properties such as color, flavor and texture.

420 Quality Assurance
Fall. 2(2-0) P: (STT 200 or STT 201 or STT 231 or STT 315 or STT 351) and (FSC 211 or concurrently) or (ANS 201 or concurrently) or (HRT 204 or concurrently) R: Open to juniors or seniors or graduate students in the Department of Food Science and Human Nutrition. Theory and application of quality assurance programs for food processing industries.

421 Food Laws and Regulations
Spring of odd years, Summer of even years. 3(3-0) P: HNF 150 or FSC 211 or ABM 100 Adoption, interpretation, and enforcement of laws and regulations governing food processing and food-service systems. Impact of regulation on food production, availability, marketing, and safety.

422 Advanced Professional Seminar in Food Science
Spring. 1(1-0) P: FSC 222 RB: Advanced course work in food science R: Open to students in the Food Science Major. Preparation for success in food science careers, marketing tools, business communication skills, and contemporary topics in food science.

429 Fundamentals of Food Engineering
Spring. 3(3-0) Interdepartmental with Biosystems Engineering. Administered by Biosystems Engineering. P. (FSC 325) and (MTH 124 or MTH 132 or LB 118 or MTH 152H) and (PHY 231 or PHY 183 or PHY 193H or LB 273) RB: FSC 211 R: Not open to students in the College of Engineering. SA: BE 329 Definition and measurement of food properties, thermodynamics, fluid mechanics, heat transfer, and mass transfer.
FSC—Food Science

430 Food Processing: Fruits and Vegetables  
Fall: 3(2-3) P: (FSC 211) and (FSC 325 or BE 350) R: Not open to freshmen or sophomores. SA: FSC 330  
Preparation of foods from diverse plant sources. Harvest technology, post-harvest physiology, and preparatory systems. Principles and applications of thermal processing, freezing, and specialized technologies.

431 Food Processing: Cereals  
Spring: 3(2-3) P: (FSC 211) and (FSC 325 or BE 350) R: Not open to freshmen or sophomores. SA: FSC 331  

432 Food Processing: Dairy Foods  
Fall: 3(2-3) P: (FSC 211) and (FSC 325 or BE 350) R: Not open to freshmen or sophomores. SA: FSC 332  
Principles for production and processing of safe and wholesome dairy foods. Practical experience in safety and quality assurance systems and in the processing of fluid milk, cultured products, cheese, and frozen desserts.

433 Food Processing: Muscle Foods  
Spring: 3(2-3) Interdepartmental with Animal Science. Administered by Food Science. P: (FSC 211) and (FSC 325 or BE 350) R: Not open to freshmen or sophomores. SA: FSC 333  
Manufacturing practices and principles of fresh, frozen, and cured meats and fish. Processed products from muscle foods. Product formulation and quality control.

440 Food Microbiology  
Fall: 3(3-0) Interdepartmental with Microbiology and Molecular Genetics. Administered by Food Science. P: (MMG 201 or MMG 301) and completion of Tier I writing requirement. R: Not open to freshmen. Major groups of microorganisms of importance to the food industry. Ecological, physiological, and public health aspects.

441 Food Microbiology Laboratory  
Fall: 2(0-4) Interdepartmental with Microbiology and Molecular Genetics. Administered by Food Science. P: (FSC 440 or concurrently) and completion of Tier I writing requirement RB: MMG 302 SA: MPH 441  
Methods for studying major groups of microorganisms important to the food industry. Isolation, enumeration, characterization, identification, and use of microorganisms.

442 Hazard Analysis Critical Control Point Training and Certification  
Fall: 1(1-0) P: (FSC 325) and (MMG 301 or concurrently) RB: FSC 440 R: Open to juniors or seniors. Design and implementation of Hazard Analysis Critical Control Point (HACCP) programs for the food industry. Offered second half of semester.

455 Food and Nutrition Laboratory  
Fall: 3(2-3) P: (BMB 200 or concurrently) or (BMB 401 or concurrently) or (BMB 461 or concurrently) and completion of Tier I writing requirement  
Principles and application of analytical techniques. Analysis for fats, proteins, carbohydrates, minerals, vitamins, and additives. Techniques include spectroscopy, fluorimetry, chromatography, electrophoresis, and proximate composition.

470 Integrated Approaches to Food Product Development  
Spring: 3(2-3) P: FSC 310 and FSC 401 and FSC 440 RB: FSC 325 R: Open to seniors or graduate students.  
Food product development including obtaining, screening, and selecting ideas. Integration of food processing, chemistry, analysis, and microbiology for the design, production, and evaluation of a food product.

477 Food Engineering: Fluids  
Fall: 3(2-2) Interdepartmental with Biosystems Engineering. Administered by Biosystems Engineering. P: BE 351 and BE 352 and BE 360 SA: FE 465  
Unit operations, process engineering, equipment, and industrial practices of the food industry. Manufactured dairy products: thermal processing, pipeline design, heat exchange, evaporation, dehydration, aseptic processing, membrane separation, cleaning, and sanitation.

481 Fermented Beverages  
Fall: 3(2-2) R: Lansing. R: Open to juniors. Approval of department.  
Origin and history of alcoholic beverages produced by fermentation; types of products and methods of production; relationships among agricultural practices, processing, and sensory attributes; responsible consumption of alcoholic beverages.

482 Science and Technology of Wine Production  
Fall: 3(2-3) Interdepartmental with Chemistry and Chemical Engineering. Administered by Chemical Engineering. P: CEM 143 or CEM 251 or CEM 351 RB: Must be at least 21 years of age. R: Open to seniors or graduate students in the Department of Biosystems and Agricultural Engineering or in the Department of Chemical Engineering and Materials Science or in the Department of Chemistry or in the Department of Food Science and Human Nutrition or in the Department of Horticulture or in the Department of Microbiology and Molecular Genetics or in the Lyman Briggs Chemistry Coordinate Major. Approval of department.  
Origin and history of wine and wine production. Determination and timing of harvest, methods of post-harvest handling, storage, and processing of grapes into juice and wine. Physical and chemical changes in wine and processes. Analysis of must and its adjustment, fermentation, fining, and aging. Physiology of yeasts and bacteria involved in winemaking and spoilage. Cellar practices, problems, and operations.

483 Brewing and Distilled Beverage Technology  
Spring: 3(2-3) R: Spring. Uncle John’s Fruithouse Winery and Brewing Company, East Lansing. Interdepartmental with Chemical Engineering. Administered by Chemical Engineering. P: CHE 311 or (NE 410 or concurrently) or BE 350 or (BE 429 or concurrently) or (FSC 325 or concurrently) RB: Major in Chemical Engineering. Biosystems Engineering or Food Science. Must be at least 21 years of age. R: Approval of department. Raw materials for fermentation and basics of alcohol fermentation, beer and cider production; basics of distillation; brandy and eau de vie production; whiskey production; vodka, gin and flavored spirits production; flavor chemistry.

490 Special Problems in Food Science  
Fall, Spring. 1 to 3 credits. A student may earn a maximum of 6 credits in all enrollments for this course. R: Not open to sophomores. Approval of department; application required.  
Individual study of selected topics in food science. Supervised independent study.

493 Professional Internship in Food Science  
Fall, Spring. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course. A student may earn a maximum of 6 credits in all enrollments for any or all of these courses: ABM 493, AEE 493, ANR 493, ANS 493, CMP 493, CSB 493, CSUS 493, EEP 493, FSC 493, FIM 493, FW 493, HRT 493, PKG 493, and PLP 493. R: Open to juniors or seniors in the Food Science major. Approval of department; application required. Supervised professional experiences in agencies and businesses related to food science.

803 Advanced Food Chemistry  
Spring of even years. 3(3-0) RB: (FSC 401) or Prior coursework in biochemistry. SA: FSC 801, FSC 802  
Carbohydrates, proteins, and lipids. Purification, structural characterization, chemical reactions, and functional properties of these components in food systems.

807 Advanced Food Toxicology  
Fall of even years. 3(3-0) R: Approval of department.  
Toxicology related to food safety. Metabolism of toxicants as influenced by food constituents, mutagenesis, and chemical carcinogenesis. Risk assessment.

810 International Food Laws and Regulations  
Fall, Spring. 3(3-0) RB: Food science, law, food safety, international development or related disciplines. SA: ANR 810  
Survey of food laws of various countries and regions.

811 U.S. Food Laws and Regulations  
Fall, Spring. 3(3-0) RB: Food science, law, food safety, international development, veterinary medicine, or related disciplines. SA: ANR 811 Not open to students with credit in FSC 421.  
Surveys the laws and regulations governing the manufacture, distribution and sale of food products in the United States, the regulation of foods and food additives, genetic modification of food, food safety and HACCP, civil and criminal liability for defective products, inspections, labeling, importation, exportation, and current issues of concern.
812 Food Laws and Regulations in the European Union
Fall, Spring. 3(3-0) RB: (FSC 810) or food science, law, food safety, international development or related disciplines.
Introduction to the European Food Safety Authority, food labeling, food additives, food fortification, genetically modified foods, organic foods, imports, food safety, inspections, enforcement and compliance, and the role of science in EU food law.

813 Food Laws and Regulations in Latin America
Fall, Summer. 3(3-0) RB: (FSC 810) or food law background. Not open to students with credit in LAW 810G.
Current issues that have shaped Latin American food regulation. Overview of regional characteristics. Basic food laws, agency responsibilities, product registration requirements, basic standards, food labeling, food safety, food additives, and food importation. Trade issues, international organizations, and commercial agreements.

814 Food Laws and Regulations in Canada
Spring. 3(3-0) RB: (FSC 810) or food science, law, food safety, environmental development or related disciplines.

815 Food Laws and Regulations in China
Summer. 3(3-0) RB: Food science, law, food safety, international development or related disciplines. Not open to students with credit in LAW 810J.
Current issues that have shaped the regulation of food in China, regional characteristics and culture, food laws, agency responsibilities, product registration requirements, basic standards, food labeling, food safety, food additives, and food import systems.

816 Codex Alimentarius - The Food Code
Fall, Spring. 3(3-0) RB: (FSC 810) or food science, law, food safety, international development or related disciplines.
How Codex Alimentarius formulates and harmonizes food standards for hygiene, contaminants, food additives, veterinary drugs, and pesticide residues, including its role in the World Trade Organization (WTO) Sanitary and Phytosanitary (SPS) and Technical Barriers to Trade (TBT) Agreements.

817 Animal Health, World Trade and Food Safety (OIE): Challenges and Opportunities
Fall, 3(3-0) RB: (FSC 810) or animal science, veterinary medicine, food science, law, food safety, international development, agriculture, or related disciplines.
Examines the history, objectives, rules and operations of the World Organization for Animal Health (OIE), regarding global animal health, animal welfare, world trade, and food safety.

820 Regulatory Leadership in Food Law
Spring. 3(3-0) RB: (FSC 811) or prior coursework in food science, food law, or food safety. Not open to students with credit in LAW 810U.
Introduction to regulatory affairs through the regulation of food.

821 Wine, Beer, and Spirits Laws and Regulations
Spring of even years. 3(3-0) RB: (FSC 811) or prior coursework in food safety, food laws, or food science. Not open to students with credit in LAW 810Y.
Laws, regulations, and policies that govern alcoholic beverages in the United States.

823 Diet and Immune Function
Spring of odd years. 3(3-0) RB: Biochemistry and Microbiology.
Influence of diet on the immune system and relationship to infectious and non-infectious diseases, adverse reactions such as food allergy, and alcohol and substance abuse. Methods to evaluate immune function.

842 Foodborne Diseases
Spring of odd years. 3(3-0) RB: FSC 440 or FSC 840.
Epidemiology, isolation, characterization, clinical manifestations, pathogenicity, incidence and control of bacterial, parasitic and viral foodborne pathogens and associated toxins.

843 Exposure Science and Environmental Epidemiology
Spring of odd years. 3(3-0) RB: Statistics, basic biological and chemical science.
Human exposure to chemicals in food and the environment and its relationship to health and illness. Applied concepts in toxicology, exposure assessment, environmental epidemiology, and risk assessment.

844 Risk Assessment of Foodborne Chemicals and Toxins
Spring of even years. 3(3-0) RB: Calculus, basic biological and chemical sciences, toxicology.
Human health risk assessment, including hazard identification, dose-response and exposure assessment, and risk characterization. Application to food safety and environmental risks.

851 The Law of the Foreign Supplier Verification Program Rule
Summer of odd years. 3(3-0) RB: (FSC 811) or prior coursework in food safety, food law, or food science. Not open to students with credit in LAW 810V.
Legal perspective of FDA’s Foreign Supplier Verification Program of the Food Safety Modernization Act.

852 The Law of the Preventive Controls for Human Food Rule
Fall of odd years. 3(3-0) RB: (FSC 811) or prior coursework in food safety, food law, or food science. Not open to students with credit in LAW 810W.
Legal perspective of FDA’s Preventive Controls for Human Food Rule of the Food Safety Modernization Act.

853 The Law of the Produce Safety Rule
Fall of even years. 3(3-0) RB: (FSC 811) or prior coursework in food safety, food law, or food science. Not open to students with credit in LAW 810X.
Legal perspective of FDA’s Produce Safety Rule of the Food Safety Modernization Act.

890 Special Problems in Food Science
Fall, Spring, Summer. 1 to 3 credits. A student may earn a maximum of 8 credits in all enrollments for this course. R: Open only to graduate students in Food Science. Approval of department; application required.
Individual investigation of an area of food science.

891 Selected Topics in Food Science
Fall, Spring, Summer. 1 to 4 credits. A student may earn a maximum of 6 credits in all enrollments for this course. R: Open only to graduate students in the Food Science major or Human Nutrition major.
Topics of current interest and importance in basic and applied areas of food science.

892 Food Science Seminar
Spring. 1(1-0) A student may earn a maximum of 4 credits in all enrollments for this course. R: Open to master’s students in the Food Science major or Human Nutrition.
Critical review of literature. Organization and communication of scientific data in food science.

898 Master’s Research
Fall, Spring, Summer. 1 to 5 credits. A student may earn a maximum of 5 credits in all enrollments for this course. R: Open only to master’s students in Food Science. Approval of department.
Directed research in support of Plan B master’s degree requirements.

899 Master’s Thesis Research
Fall, Spring, Summer. 1 to 10 credits. A student may earn a maximum of 99 credits in all enrollments for this course. R: Open only to master’s students in the Food Science major.
Master’s thesis research.

999 Doctoral Dissertation Research
Fall, Spring, Summer. 1 to 24 credits. A student may earn a maximum of 36 credits in all enrollments for this course. R: Open to doctoral students in the Food Science major.
Doctoral dissertation research.