

# FOOD SCIENCE AND HUMAN NUTRITION (FS HN)

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*Any experimental courses offered by FS HN can be found at:*  
[registrar.iastate.edu/faculty-staff/courses/explisting/](http://registrar.iastate.edu/faculty-staff/courses/explisting/) (<http://www.registrar.iastate.edu/faculty-staff/courses/explisting/>)

## Courses primarily for undergraduates:

### FS HN 101: Food and the Consumer

(3-0) Cr. 3. F.S.SS.

*Prereq: High school biology and chemistry or 3 credits each of biology and chemistry*

The food system from point of harvest to the consumption of the food by the consumer. Properties of food constituents. Protection of food against deterioration and microbial contamination. Introduction of foods into the marketplace. Processes for making various foods. Government regulations. Use of food additives. Current and controversial topics. Electronic communication from web emphasized for class reports, notes and assignments.

### FS HN 102: Nutrition for Sport Performance

(1-0) Cr. 1. F.S.

A scientific evaluation of dietary needs, dietary supplementation, and pop-culture claims relative to physical/sport performance. Discussion of safe and effective practices to enhance physical/sport performance.

### FS HN 104: Introduction to Professional Skills in Culinary Science

(0-6) Cr. 1. S.

Introduction to culinary science. Students will develop fundamental culinary skills by arranged on-campus work experience (100 hours). Sessions with instructor arranged.

### FS HN 110: Professional and Educational Preparation

(1-0) Cr. 1. F.S.

Introduction to professional and educational development within the food science and human nutrition disciplines. Focus is on university and career acclimation as well as enhancement of communication skills. Offered on a satisfactory-fail basis only.

### FS HN 111: Fundamentals of Food Preparation

(2-0) Cr. 2. F.S.

*Prereq: FS HN 101 or FS HN 167; high school chemistry or CHEM 160; concurrent enrollment in FSHN 115.*

Principles involved in preparation of food products of standard quality. Influence of composition and techniques on properties of food products.

### FS HN 115: Food Preparation Laboratory

(0-3) Cr. 1. F.S.

*Prereq: Credit or enrollment in FS HN 111 or FS HN 214*

Practice standard methods of food preparation with emphasis on quality, nutrient retention, and safety.

### FS HN 120: The Biochemistry of Beer

(Cross-listed with BBMB). (2-0) Cr. 2. F.

An introduction to the major classes of biomolecules, basic biochemical concepts, enzymology, metabolism and genetic engineering as they apply to the production and flavor of beer. All aspects of the biochemistry of beer will be covered, including the malting of barley, starch conversion, yeast fermentation and the chemical changes that occur during the aging of beer. Intended for non-majors. Natural science majors are limited to elective credit only.

### FS HN 167: Introduction to Human Nutrition

(3-0) Cr. 3. F.S.SS.

*Prereq: High school biology or 3 credits of biology*

Understanding and implementing present day knowledge of nutrition. The role of nutrition in the health and well being of the individual and family.

### FS HN 203: Contemporary Issues in Food Science and Human Nutrition

(1-0) Cr. 1. F.S.

Introduction to presentation of published research and discussion of current issues in food science and human nutrition. Emphasis on sources of credible information, ethics, and communication.

### FS HN 207: Processing of Foods: Basic Principles and Applications

(1-3) Cr. 2. S.

*Prereq: FS HN 101*

Lecture and lab-based instruction on principles of food processing for preservation, raw food materials and their impact on food processing, food product-based discussion and activities highlighting required unit operations and resulting food quality and safety; water, heat, acidity, and oxygen effect on processing, separation and mixing operations, packaging materials properties and methods, and cleaning and sanitation in processing plants.

### FS HN 214: Scientific Study of Food

(3-0) Cr. 3. F.S.

*Prereq: FS HN 167 or FS HN 265; CHEM 231 or CHEM 331; plus concurrent enrollment in FS HN 115 or 215*

Composition and structure of foods. Principles of preparation of standard quality food products. Behavior and interactions of food constituents.

**FS HN 215: Advanced Food Preparation Laboratory**

(0-6) Cr. 2. F.S.

*Prereq: Credit or enrollment in FS HN 214*

Practice standard methods of food preparation with emphasis on quality, nutrient retention, and safety. Development of culinary skills and advanced food preparation.

**FS HN 242: The US Food System**

(3-0) Cr. 3. S.

Exploration of the components of our food system including food production, food processing, and food access and the social, political and ethical influences on these components. Controversial topics related to how food is produced, processed, marketed and consumed will be discussed.

Meets U.S. Diversity Requirement

**FS HN 264: Fundamentals of Nutritional Biochemistry and Metabolism**

(3-0) Cr. 3. F.

*Prereq: FS HN 167; CHEM 163, CHEM 163L; BIOL 211*

Digestion, absorption, metabolism, and biochemical functions of nutrients. Biochemical aspects of nutrient deficiencies.

**FS HN 265: Nutrition for Active and Healthy Lifestyles**

(3-0) Cr. 3. S.SS.

*Prereq: FS HN 167, plus credit or enrollment in BBMB 301 or credit in FS HN 264*

Fundamentals of nutrient metabolism and nutrient requirements. Role of macronutrient metabolism in physical performance and disease prevention. Effect of manipulation of macronutrient metabolism on physical performance and disease prevention. Applications of nutrient metabolism principles to dietary recommendations and planning.

**FS HN 276: Understanding Grape and Wine Science**

(Cross-listed with HORT). (3-0) Cr. 3. Alt. S., offered even-numbered years.

*Prereq: High school biology and chemistry.*

A scientific introduction to viticulture (grape-growing) and enology (wine-making). Topics include grape species and varieties, viticulture practices, fruit quality, geography, history, principles of fermentation and aging, wine classification, appreciation, evaluation, storage and service, regulations, wine as food. No wine tasting.

**FS HN 308: Dairy Products: Current Issues and Controversies**

(3-0) Cr. 3. Alt. S., offered odd-numbered years.

Course will address milk chemistry, microbiology, handling, processing, regulations, organic production, and nutrition; dispel myths about dairy foods; improve critical thinking and communication skills. Students will participate in structured controversies.

**FS HN 311: Food Chemistry**

(3-0) Cr. 3. F.

*Prereq: ENGL 250; CHEM 231 or CHEM 331; credit or enrollment in BBMB 301*

The structure, properties, and chemistry of food constituents and animal and plant commodities.

**FS HN 311L: Food Chemistry Laboratory**

(0-3) Cr. 1. F.

*Prereq: Credit or concurrent enrollment in FSHN 311.*

The laboratory practices of structure, properties, and chemistry of food constituents.

**FS HN 314: Foundations of Culinary Food Science**

(1-0) Cr. 1. S.

Introduction to the roles culinary scientists hold within industry including product development, research, and quality assurance. Discussions focused on professional and educational development, enhancement of communication skills, ethics and emerging issues and trends in culinary science.

**FS HN 315: Professional Development for Food Science Majors**

(2-0) Cr. 2. F.

*Prereq: Food Science major with at least a junior level status*

Preparation for internships and careers in Food Science. Importance of soft skills and application of those skills to potential job situations.

**FS HN 340: Foundations of Dietetic Practice**

(1-0) Cr. 1. F.

*Prereq: DIET or PDEX classification*

Introduction to the profession of dietetics and responsibilities associated with dietetic professional practice. Emphasis on exploring career options in dietetics and preparation for a dietetic internship. Leadership and professional career development for the dietitian is addressed through self reflection, creation of materials for post-baccalaureate programs and job shadowing experience. Professional issues related to dietetic practice include Code of Ethics, legal credentialing and standards of professional practice, leadership and future trends in the profession. Offered on a satisfactory-fail basis only.

**FS HN 342: World Food Issues: Past and Present**

(Cross-listed with AGRON, ENV S). (3-0) Cr. 3. F.S.SS.

*Prereq: Junior classification*

Issues associated with global agricultural and food systems including ethical, social, economic, environmental, and policy contexts.

Investigation of various causes and consequences of overnutrition/ undernutrition, poverty, hunger, access, and distribution.

Meets International Perspectives Requirement.

**FS HN 351: Introduction to Food Engineering Concepts**

(3-0) Cr. 3. S.

*Prereq: MATH 160 or equivalent, PHYS 111 or equivalent, FS HN 207 or permission of the instructor.*

Methodology for solving problems in food processing and introduction to food engineering concepts including food properties, material and energy balances, sources of energy, thermodynamics, fluid flow, heat transfer, and mass transfer.

**FS HN 360: Advanced Nutrition and the Regulation of Metabolism**

(3-0) Cr. 3. F.

*Prereq: ENGL 250, FS HN 265, 3 credits in biochemistry; 3 credits in physiology recommended*

Physiological and biochemical basis for nutrient needs; assessment of nutrient deficiency and toxicity; examination of nutrient functions and the regulation of metabolism; nutrient-gene interactions.

**FS HN 361: Nutrition and Health Assessment**

(1-3) Cr. 2. S.

*Prereq: FS HN 265; 3 credits in statistics; 3 credits in physiology recommended*

The assessment of nutritional status in healthy individuals. Laboratory experiences in food composition and assessment of dietary intake, body composition, and biochemical indices of nutritional status.

**FS HN 362: Nutrition in Growth and Development**

(3-0) Cr. 3. S.

*Prereq: FS HN 360; credit or enrollment in a course in physiology*

Molecular, biochemical and physiological basis to understand the nutritional aspects of human development and aging. Nutrient needs and various disease states at each stage of human life cycle.

**FS HN 364: Nutrition and Prevention of Chronic Disease**

(3-0) Cr. 3. F.

*Prereq: FS HN 264 or FS HN 265 or accepted into Nursing major*

Overview of nutrients, their functions, metabolism, food sources and optimal choices for the promotion of health and wellness. Nutrition strategies for the prevention of chronic disease, including cancer, diabetes and obesity, as they apply to individuals or the wider population will be discussed.

**FS HN 365: Obesity and Weight Management**

(3-0) Cr. 3. S.

*Prereq: BIOL 256 and BIOL 256L, or BIOL 306, or accepted into Nursing major*

Multifactorial aspects of obesity, maintenance of healthy weight, and the relationship of weight status and chronic disease prevention. Traditional and novel nutrition and exercise theories as well as current popular diet and exercise trends will be discussed.

**FS HN 366: Communicating Nutrition Messages**

(3-0) Cr. 3. S.

*Prereq: FS HN 264 or FS HN 265*

Theory and application of adult learning and behavior change as it relates to the role of nutrition in health promotion and disease prevention.

Discussion of nutrition education and interventions relative to various models. Factors to consider in developing the nutrition education/intervention practicum experience. Focus on communication strategies for providing nutrition messages to diverse community audiences using various forms of media and outreach (print, radio, TV, newspaper, consumer publications, websites, community venues). Development of nutrition messages using various forms of media for a target population.

**FS HN 367: Medical Terminology for Health Professionals**

(1-0) Cr. 1. F.S.SS.

An independent course focused on medical terminology, abbreviations, and simple clinical mathematical calculations. (offered online only).

**FS HN 403: Food Laws and Regulations**

(2-0) Cr. 2. S.SS.

*Prereq: 3 credits in food science coursework at 200 level or above*

History of food law in the US and the world. Relationship between policy, legislation and regulation. Introduction to primary US regulatory agencies and enforcement principles. Discussion of key laws related to food safety and nutrition. Overview of federal and independent research tools and sources of food law.

**FS HN 405: Food Quality Assurance**

(Dual-listed with FS HN 505). (2-0) Cr. 2. S.

*Prereq: FS HN 214 or FS HN 311; STAT 101 or STAT 104*

Fundamentals of food quality management programs and the establishment of decision-making processes. Emphasis on statistical process and quality control procedures and their applications to food systems. Development of procedures, specifications, grades, and standards (government and industry) to determine the quality of foods in the marketplace.

**FS HN 406: Sensory Evaluation of Food**

(Dual-listed with FS HN 506). (2-3) Cr. 3. F.

*Prereq: FS HN 214 or FS HN 311 or AN S 360; 3 credits in statistics*

Sensory evaluation techniques used to evaluate the appearance, aroma, flavor, texture and acceptability of foods. Relationships between sensory and instrumental measurements of color and texture. Work independently and cooperatively (in a team) to identify sensory evaluation objectives, write hypotheses, design and conduct experiments, and analyze and interpret data.

**FS HN 407: Microbiological Safety of Foods of Animal Origins**

(Dual-listed with FS HN 507). (Cross-listed with MICRO). (3-0) Cr. 3. S.

*Prereq: MICRO 420*

Examination of the various factors in the production of foods, from production through processing, distribution and final consumption which contribute to the overall microbiological safety of the food. Upon successful completion of this class, the student will receive both the Preventive Controls for Human Foods certificate (FDA program) and the International HACCP Alliance certificate (USDA-FSIS program).

**FS HN 408: Dairy Products Evaluation**

(0-3) Cr. 1. S.

*Prereq: Permission of instructor*

Gain experience in identifying quality defects in dairy products including milk, cottage cheese, cheddar cheese, strawberry yogurt, butter, and vanilla ice cream. Intensive training for the National Collegiate Dairy Products Evaluation competition and for dairy product evaluation in the food industry.

**FS HN 410: Food Analysis**

(2-3) Cr. 3. F.

*Prereq: FS HN 214 or FS HN 311 or CHEM 211*

An introduction to the theory and application of chemical and instrumental methods for determining the constituents of food. Use of standard procedures for food analysis and food composition data bases.

**FS HN 411: Food Ingredient Interactions and Formulations**

(1-3) Cr. 2. F.S.

*Prereq: FSHN 214 or FS HN 311 and FS HN 115, FS HN 215 or FS HN 311L.*

Application of food science principles to ingredient substitutions in food products. Laboratory procedures for standard formulations and instrumental evaluation, with emphasis on problem-solving and critical thinking.

**FS HN 412: Food Product Development**

(Dual-listed with FS HN 512). (1-6) Cr. 3. S.

*Prereq: FS HN 311 or FS HN 411; senior classification*

Principles of developing consumer packaged food products. Application of skills gained in food chemistry, formulation, quality, sensory and processing. Some pilot plant experiences. Emphasis on teamwork and effective communication.

**FS HN 419: Foodborne Hazards**

(Cross-listed with MICRO, TOX). (3-0) Cr. 3. Alt. S., offered even-numbered years.

*Prereq: MICRO 201 or MICRO 302, a course in biochemistry*

Pathogenesis of human microbiological foodborne infections and intoxications, principles of toxicology, major classes of toxicants in the food supply, governmental regulation of foodborne hazards. Assessed service learning component. Only one of FS HN 419 and FS HN 519 may count toward graduation.

**FS HN 420: Food Microbiology**

(Cross-listed with MICRO, TOX). (3-0) Cr. 3. F.

*Prereq: MICRO 201 or MICRO 302*

Effects of microbial growth in foods. Methods to control, detect, and enumerate microorganisms in food and water. Foodborne infections and intoxications.

**FS HN 421: Food Microbiology Laboratory**

(Cross-listed with MICRO). (0-6) Cr. 3. S.

*Prereq: MICRO 201 or MICRO 302; MICRO 201L or MICRO 302L. Credit or enrollment in FS HN/MICRO 420*

Standard techniques used for the microbiological examination of foods. Independent and group projects on student-generated questions in food microbiology. Emphasis on oral and written communication and group interaction.

**FS HN 442: Issues in Food and Society**

(2-0) Cr. 2. F.

*Prereq: FS HN 242, FS HN 342*

In-depth discussion, synthesis, and analysis of domestic and international food issues including: food systems from farm to fork, poverty and world hunger, overnutrition, population, agriculture and the environment, ethics, biotechnology, and policy.

**FS HN 460: Global Nutrition**

(Dual-listed with NUTRS 560 FS HN 560). (3-0) Cr. 3.

An overview of global nutrition issues, including the sociocultural, biological, economic, and environmental context of nutrition related topics. The etiology, epidemiology, and program/policy responses to issues will be presented. Areas to be covered include childhood malnutrition, growth stunting, micronutrient deficiencies, parasites and nutrition, sanitation, and obesity and chronic disease incidence in developing countries. Participatory course, students will engage in a series of class activities, discussions, and presentations.

**FS HN 461: Medical Nutrition and Disease I**

(4-0) Cr. 4. F.

*Prereq: FS HN 360, FS HN 361, FS HN 367; plus BIOL 256 and 256L or BIOL 306 or BIOL 335*

(Dual-listed with NutrS 561) Pathophysiology of selected chronic disease states and their associated medical problems. Specific attention will be directed to medical nutrition needs of patients in the treatment of each disease state.

**FS HN 463: Community Nutrition**

(3-0) Cr. 3. F.

*Prereq: FS HN 265 or FS HN 360; FS HN 366 recommended*

Dual-listed with NutrS 563. Survey of current public health nutrition problems among nutritionally vulnerable individuals and groups.

Discussion of the multidimensional nature of those problems and of community programs addressing them. Grant writing as a means for funding community nutrition program development. Significant emphasis on written and oral communication at the lay and professional level. Field trip.

Meets U.S. Diversity Requirement

**FS HN 464: Medical Nutrition and Disease II**

(3-0) Cr. 3. S.

*Prereq: FS HN 461*

(Dual-listed with NutrS 564) Pathophysiology of selected acute and chronic disease states and their associated medical problems. Specific attention will be directed to medical nutrition needs of patients in the treatment of each disease state.

**FS HN 466: Nutrition Counseling and Education Methods**

(Dual-listed with FS HN 566). (2-2) Cr. 3. F.

*Prereq: FS HN 361 and FS HN 362*

Application of counseling and learning theories with individuals and groups in community and clinical settings. Includes discussion and experience in building rapport, assessment, diagnosis, intervention, monitoring, evaluation, and documentation. Literature review of specific counseling and learning theories.

**FS HN 467: Molecular Basis of Nutrition in the Development, Prevention, and Treatment of Disease**

(3-0) Cr. 3. S.

*Prereq: FS HN 360 or equivalent*

Understanding the molecular basis for the role of nutrients, nutrient-derivatives, and bioactive compounds in the development, prevention, and treatment of common diseases including diabetes, cancer, vascular disease, obesity, neurological disease, aberrant mineral metabolism, and autoimmune disease. Translating this understanding into practical approaches for improving the health of individuals and populations.

**FS HN 471: Food Processing**

(3-0) Cr. 3. F.

*Prereq: FS HN 351 or A E 451 or CH E 357; MICRO 201 or 302.*

Principles and application of food processing using both thermal (ex., blanching, pasteurization, canning, drying, freezing, evaporation, aseptic processing, extrusion) and non-thermal (ex., high pressure, irradiation, pulsed electric field, fermentation) unit operations. Emphasis on microbial inactivation, process heat and mass balance, and numerical problem solving.

**FS HN 472: Food Processing Laboratory**

(1-3) Cr. 2. F.

*Prereq: Credit or enrollment in FS HN 471 or A E 451 or CH E 357*

Hands-on and demonstration laboratory activities related to food processing principles and applications using lab and pilot-scale equipment. Laboratory experiences include important food processing operations, e.g., blanching/ pasteurization, canning, freezing, drying, corn wet milling, fermentation, baking etc. Emphasis on mass balance, interpreting data, writing reports, and presentations. Occasional field trips.

**FS HN 480: Professional Communication in Food Science and Human Nutrition**

(1-0) Cr. 1. F.S.

*Prereq: FS HN 203, senior classification in the department*

Presentation of current topics using written and oral communication to a lay audience. Emphasis on communication skills for the profession.

**FS HN 489: Issues in Food Safety**

(Cross-listed with AN S, HSP M, VDPAM). (1-0) Cr. 1. S.

*Prereq: Credit or enrollment in FS HN 101 or FS HN 272 or HSP M 233; FS HN 419 or FS HN 420; FS HN 403*

Capstone seminar for the food safety minor. Case discussions and independent projects about safety issues in the food system from a multidisciplinary perspective.

**FS HN 490: Independent Study**

Cr. 1-6. Repeatable, maximum of 6 credits. F.S.SS.

*Prereq: Permission of instructor*

Independent work in food science, nutrition, or dietetics. A maximum of 6 credits of FS HN 490 may be used toward graduation.

**FS HN 490A: Independent Study: Dietetics**

Cr. 1-6. Repeatable, maximum of 6 credits. F.S.SS.

*Prereq: Permission of instructor*

Independent work in food science, nutrition, or dietetics. A maximum of 6 credits of FS HN 490 may be used toward graduation.

**FS HN 490B: Independent Study: Food Science**

Cr. 1-6. Repeatable, maximum of 6 credits. F.S.SS.

*Prereq: Permission of instructor*

Independent work in food science, nutrition, or dietetics. A maximum of 6 credits of FS HN 490 may be used toward graduation.

**FS HN 490C: Independent Study: Nutrition**

Cr. 1-6. Repeatable, maximum of 6 credits. F.S.SS.

*Prereq: Permission of instructor*

Independent work in food science, nutrition, or dietetics. A maximum of 6 credits of FS HN 490 may be used toward graduation.

**FS HN 490D: Independent Study: International Experience**

Cr. 1-6. Repeatable, maximum of 6 credits. F.S.SS.

*Prereq: Permission of instructor*

Independent work in food science, nutrition, or dietetics. A maximum of 6 credits of FS HN 490 may be used toward graduation.

**FS HN 490E: Independent Study: Entrepreneurship**

Cr. 1-6. Repeatable, maximum of 6 credits. F.S.SS.

*Prereq: Permission of instructor*

Independent work in food science, nutrition, or dietetics. A maximum of 6 credits of FS HN 490 may be used toward graduation.

**FS HN 490H: Independent Study: Honors**

Cr. 1-6. Repeatable, maximum of 6 credits. F.S.SS.

*Prereq: Permission of instructor*

Independent work in food science, nutrition, or dietetics. A maximum of 6 credits of FS HN 490 may be used toward graduation.

**FS HN 491: Supervised Work Experience**

Cr. 1-4. Repeatable, maximum of 4 credits. F.S.SS.

*Prereq: Advance approval of instructor and adviser*

Supervised off-campus work experience relevant to the academic major. Offered on a satisfactory-fail basis only. A maximum of 4 credits of FS HN 491 may be used toward graduation.

**FS HN 491A: Supervised Work Experience: Dietetics**

Cr. 1-4. Repeatable, maximum of 4 credits. F.S.SS.

*Prereq: Advance approval of instructor and adviser*

Supervised off-campus work experience relevant to the academic major. Offered on a satisfactory-fail basis only. A maximum of 4 credits of FS HN 491 may be used toward graduation.

**FS HN 491B: Supervised Work Experience: Food Science**

Cr. 1-4. Repeatable, maximum of 4 credits. F.S.SS.

*Prereq: Advance approval of instructor and adviser*

Supervised off-campus work experience relevant to the academic major. Offered on a satisfactory-fail basis only. A maximum of 4 credits of FS HN 491 may be used toward graduation.

**FS HN 491C: Supervised Work Experience: Nutrition**

Cr. 1-4. Repeatable, maximum of 4 credits. F.S.SS.

*Prereq: Advance approval of instructor and adviser*

Supervised off-campus work experience relevant to the academic major. Offered on a satisfactory-fail basis only. A maximum of 4 credits of FS HN 491 may be used toward graduation.

**FS HN 491D: Supervised Work Experience: Culinary Science**

Cr. 1-4. Repeatable, maximum of 4 credits. F.S.SS.

*Prereq: Advance approval of instructor and adviser*

Supervised off-campus work experience relevant to the academic major. Offered on a satisfactory-fail basis only. A maximum of 4 credits of FS HN 491 may be used toward graduation.

**FS HN 492: Research Concepts in Human Nutrition**

(1-3) Cr. 2. F.

*Prereq: senior classification or permission of instructor; FS HN 360*

Students will develop and implement research projects with faculty supervision, based on knowledge gained from nutrition, biology and chemistry courses. Students will prepare a research proposal, conduct research and report results. Students will gain appreciation for independent research and experience creative and innovative aspects of nutrition research.

**FS HN 493: Food Preparation Workshop**

(1-3) Cr. 1-3.

Selected topics in food preparation including scientific principles, culture and culinary techniques. Variable format may include laboratory, recitation, and lecture. Offered on a satisfactory-fail basis only.

**FS HN 495: Practicum**

(1-3) Cr. 2. F.S.

*Prereq: Senior classification in Nutritional Science-Nutrition and Wellness option or permission of instructor; FS HN 366; credit or enrollment in FS HN 463.*

Students will develop, implement and assess a community-based project that engages groups in learning and practicing concepts related to nutrition and wellness. Assessed service learning component. Offered on a satisfactory-fail basis only.

**FS HN 496: Food Science and Human Nutrition Travel Course**

(Dual-listed with FS HN 596). Cr. 1-4. Repeatable. F.S.SS.

*Prereq: Permission of instructor*

(One credit per week traveled and 1 credit for pre-departure class, if offered.) Limited enrollment. Tour and study of food industry, culinary science, dietetic and nutritional agencies in different regions of the world. Pre-travel session arranged. Travel expenses paid by students.



**FS HN 496A: Food Science and Human Nutrition Travel Course: International travel**

(Dual-listed with FS HN 596A). Cr. 1-4. Repeatable. F.S.SS.

*Prereq: Permission of instructor*

(One credit per week traveled.) Limited enrollment. Tour and study of food industry, dietetic and nutritional agencies in different regions of the world. Pre-travel session arranged. Travel expenses paid by students. Meets International Perspectives Requirement.

**FS HN 496B: Food Science and Human Nutrition Travel Course: Domestic travel**

(Dual-listed with FS HN 596B). Cr. 1-4. Repeatable. F.S.SS.

*Prereq: Permission of instructor*

(One credit per week traveled.) Limited enrollment. Tour and study of food industry, dietetic and nutritional agencies in different regions of the world. Pre-travel session arranged. Travel expenses paid by students.

**FS HN 498: Cooperative Education**

Cr. R. Repeatable, maximum of 2 times. F.S.SS.

*Prereq: Permission of department chair.*

Required for students completing professional work periods in a cooperative education program. Students must register prior to commencing each work period. Offered on a satisfactory-fail basis only.

**FS HN 499: Undergraduate Research**

Cr. 1-6. Repeatable, maximum of 6 credits. F.S.SS.

*Prereq: Permission of staff member with whom student proposes to work*

Research under staff guidance. A maximum of 6 credits of FS HN 499 may be used toward graduation.

**Courses primarily for graduate students, open to qualified undergraduates:**

**FS HN 505: Food Quality Assurance**

(Dual-listed with FS HN 405). (2-0) Cr. 2. S.

*Prereq: FS HN 214 or FS HN 311; STAT 101 or STAT 104*

Fundamentals of food quality management programs and the establishment of decision-making processes. Emphasis on statistical process and quality control procedures and their applications to food systems. Development of procedures, specifications, grades, and standards (government and industry) to determine the quality of foods in the marketplace.

**FS HN 506: Sensory Evaluation of Food**

(Dual-listed with FS HN 406). (2-3) Cr. 3. F.

*Prereq: FS HN 214 or FS HN 311 or AN S 360; 3 credits in statistics*

Sensory evaluation techniques used to evaluate the appearance, aroma, flavor, texture and acceptability of foods. Relationships between sensory and instrumental measurements of color and texture. Work independently and cooperatively (in a team) to identify sensory evaluation objectives, write hypotheses, design and conduct experiments, and analyze and interpret data.

**FS HN 507: Microbiological Safety of Foods of Animal Origins**

(Dual-listed with FS HN 407). (Cross-listed with MICRO). (3-0) Cr. 3. S.

*Prereq: MICRO 420*

Examination of the various factors in the production of foods, from production through processing, distribution and final consumption which contribute to the overall microbiological safety of the food. Upon successful completion of this class, the student will receive both the Preventive Controls for Human Foods certificate (FDA program) and the International HACCP Alliance certificate (USDA-FSIS program).

**FS HN 509: Sensory Evaluation of Wines**

Cr. 2. S.

*Prereq: Must be at least 21 years of age; senior or graduate status.*

Principles of sensory evaluation and their application to wine evaluation. Sensory testing methods such as discrimination tests, ranking, descriptive analysis and scoring of wines will be covered. Students will have the opportunity to evaluate and learn about major types and styles of wines of the world. Lab fee.

**FS HN 511: Integrated Food Science**

(3-0) Cr. 3. F.

*Prereq: 3 credits in each of organic chemistry, physics, mathematics, and microbiology.*

Critical review of the key principles of food science and applications in the chemistry, microbiology, and processing of food. Understanding of the impact of processing on the quality of foods with respect to composition, quality and safety.

**FS HN 512: Food Product Development**

(Dual-listed with FS HN 412). (1-6) Cr. 3. S.

*Prereq: FS HN 311 or FS HN 411; senior classification*

Principles of developing consumer packaged food products. Application of skills gained in food chemistry, formulation, quality, sensory and processing. Some pilot plant experiences. Emphasis on teamwork and effective communication.

**FS HN 516: Advanced Nutrition I**

(2-0) Cr. 2. F.S.SS.

*Prereq: Acceptance in the Master's of Professional Practice in Dietetics program.*

Examination of current literature relative to molecular, cellular, and physiologic aspects of macronutrient and micronutrient metabolism. Integration of current evidence-based information, including peer-reviewed literature, to inform advanced professional nutrition practice.

**FS HN 517: Gut Microbiome: Implications for Health and Diseases**

(Cross-listed with AN S, MICRO, V MPM). Cr. 3.

*Prereq: Basic Knowledge in microbiology*

Explore current research on gut microbiome including modern tools used to study the gut microbiome. Examine the linkages between gut microbiome and health status, diseases, and manipulation of gut microbiome to improve health.

**FS HN 518: Advanced Nutrition II**

(2-0) Cr. 2. F.S.SS.

*Prereq: Acceptance in the Master's of Professional Practice in Dietetics program.*

Principles of research design/methods and interpreting results/statistics in the current peer-reviewed scientific literature. Critical evaluation of the evidence-base to inform advanced professional nutrition practice.

**FS HN 521: Microbiology of Food**

(2-0) Cr. 2. S.SS.

*Prereq: A course in microbiology with laboratory; enrollment in GP-IDEA Food Safety and Defense Graduate Certificate or permission of instructor.*

This course deals with the identification, enumeration, and characterization of bacteria, yeasts, and mold associated with foods and food processing. Effects of physical and chemical agents on microorganisms will be studied. Microbiological problems in food spoilage, food preservation, food fermentation, and food-borne disease will be discussed. Offered online only.

**FS HN 522: Advanced Food Microbiology and Biotechnology**

(2-0) Cr. 2. Alt. S., offered odd-numbered years.

*Prereq: Food microbiology, a course in biochemistry; enrollment in GP-IDEA Food Safety and Defense Graduate Certificate or permission of instructor.*

This course will cover basic principles in biotechnology and applied food microbiology, including current topics of interest in food biotechnology. Students will be introduced to recombinant DNA techniques and how they are applied to genetically modify microorganisms, the use of nucleic acids as tools of rapid detection of microorganisms in foods, basic enzyme immobilization and down-stream processing techniques, and regulatory aspects of food biotechnology. Offered online only.

**FS HN 523: A Multidisciplinary Overview of Food Safety and Security**

(2-0) Cr. 2. F.SS.

*Prereq: A course in biology or chemistry; enrollment in GP-IDEA Food Safety and Defense Graduate Certificate or permission of instructor.*

Multidisciplinary food safety and security perspectives provided by numerous subject matter experts. Topics include food safety policy, ag bioterrorism, border security, animal ID, food defense and site security, risk analysis, crisis communication, epidemiology, HACCP, and more. Offered online only.

**FS HN 524: Food Microbiology**

(3-0) Cr. 3. F.

*Prereq: A course in microbiology with laboratory; enrollment in GP-IDEA Food Safety and Defense Graduate Certificate or permission of instructor.*

Food Microbiology looks at the nature, physiology, and interactions of microorganisms in foods. The course is an introduction to food-borne diseases, the effect of food processing systems on the microflora of foods, principles of food preservation, food spoilage, and foods produced by microorganisms. Additionally, the course looks at food plant sanitation and criteria for establishing microbial standards for food products. Offered online only.

**FS HN 525: Principles of HACCP**

(2-0) Cr. 2. F.

*Prereq: Undergraduate biology and chemistry courses; enrollment in GP-IDEA Food Safety and Defense Certificate or permission of instructor.*

A comprehensive study of the Hazard Analysis and Critical Control Point System and its application in the food industry. Offered online only.

**FS HN 526: Ethnic Foods: Food Safety, Food Protection and Defense**

(2-0) Cr. 2. SS.

*Prereq: Graduate standing; enrollment in GP-IDEA Food Safety and Defense Graduate Certificate or permission of instructor.*

Understanding of the various factors that impact safety of ethnic and imported ethnic foods; knowledge about the handling, preparation, processing and storage of ethnic and imported foods and food products; science-based characterization of representative ethnic foods. Offered online only.

**FS HN 527: Microbiology of Fermented Foods**

(2-0) Cr. 2. SS.

*Prereq: Food microbiology; enrollment in GP-IDEA Food Safety and Defense Graduate Certificate or permission of instructor.*

Microbiology of fermented foods covers the physiology, biochemistry, and genetics of microorganisms important in food fermentations. The course looks at how microorganisms are used in fermentations and the effects of processing and manufacturing conditions on production of fermented foods. Offered online only.



**FS HN 528: Food Protection and Defense-Essential Concepts**

(2-0) Cr. 2. S.

*Prereq: Enrollment in GP-IDEA Food Safety and Defense Graduate Certificate or permission of instructor.*

This course will provide students with an understanding of the principles required in a food defense program for a food manufacturing, warehousing or distribution center. The topics covered include: defining threats and aggressors; the Bioterrorism Act; food defense teams; vulnerability assessments; security programs; recall and traceability basics; security inspections; crisis management; emergency preparedness; and workplace violence. Offered online only.

**FS HN 529: Foodborne Toxicants**

(Cross-listed with TOX). (2-0) Cr. 2. F.

*Prereq: A course in biochemistry; enrollment in GP-IDEA Food Safety and Defense Graduate Certificate or permission of instructor.*

Mechanisms of action, metabolism, sources, remediation/detoxification, risk assessment of major foodborne toxicants of current interest, design of HACCP plans for use in food industries targeting foodborne toxicants, discussion of toxicants from a food defense perspective. Offered online only.

**FS HN 538: Advanced Medical Nutrition Therapy**

(3-0) Cr. 3. F.S.SS.

*Prereq: Acceptance in the Master's of Professional Practice in Dietetics program.*

Nutritional biochemistry and physiology related to selected pathophysiology of disease with emphasis on treatment of complex medical problems. The nutrition care process will be utilized. Evidenced-based practice will be integrated into each disease state covered. Offered WWW only.

**FS HN 542: Introduction to Molecular Biology Techniques**

(Cross-listed with B M S, EEOB, GDCB, HORT, NREM, NUTRS, V MPM, VDPAM). Cr. 1. Repeatable. F.S.SS.

Sessions in basic molecular biology techniques and related procedures. Offered on a satisfactory-fail basis only.

**FS HN 542A: Introduction to Molecular Biology Techniques: DNA Techniques**

(Cross-listed with B M S, BBMB, EEOB, GDCB, HORT, NREM, NUTRS, V MPM, VDPAM). Cr. 1. Repeatable. F.S.

Includes genetic engineering procedures, sequencing, PCR, and genotyping. Offered on a satisfactory-fail basis only.

**FS HN 542B: Introduction to Molecular Biology Techniques: Protein**

(Cross-listed with B M S, BBMB, EEOB, GDCB, HORT, NREM, NUTRS, VDPAM). Cr. 1. Repeatable. S.SS.

*Prereq: Graduate classification*

Techniques. Includes: fermentation, protein isolation, protein purification, SDS-PAGE, Western blotting, NMR, confocal microscopy and laser microdissection, Immunophenotyping, and monoclonal antibody production. Sessions in basic molecular biology techniques and related procedures. Offered on a satisfactory-fail basis only.

**FS HN 542C: Introduction to Molecular Biology Techniques: Cell Techniques**

(Cross-listed with B M S, BBMB, EEOB, GDCB, HORT, NREM, NUTRS, V MPM, VDPAM). Cr. 1. Repeatable. F.S.

Includes: immunophenotyping, ELISA, flow cytometry, microscopic techniques, image analysis, confocal, multiphoton and laser capture microdissection. Offered on a satisfactory-fail basis only.

**FS HN 542D: Introduction to Molecular Biology Techniques: Plant Transformation**

(Cross-listed with B M S, BBMB, EEOB, GDCB, HORT, NREM, NUTRS, V MPM, VDPAM). Cr. 1. Repeatable. S.

Includes: Agrobacterium and particle gun-mediated transformation of tobacco, Arabidopsis, and maize, and analysis of transformants. Offered on a satisfactory-fail basis only.

**FS HN 542E: Introduction to Molecular Biology Techniques: Proteomics**

(Cross-listed with B M S, BBMB, EEOB, GDCB, HORT, NREM, NUTRS, V MPM, VDPAM). Cr. 1. Repeatable. F.

Includes: two-dimensional electrophoresis, laser scanning, mass spectrometry, and database searching. Offered on a satisfactory-fail basis only.

**FS HN 542F: Introduction to Molecular Biology Techniques: Metabolomics**

(Cross-listed with B M S, BBMB, EEOB, GDCB, HORT, NREM, NUTRS, V MPM, VDPAM). Cr. 1. Repeatable. F.

Includes: metabolomics and the techniques involved in metabolite profiling. For non-chemistry majoring students who are seeking analytical aspects into their biological research projects. Offered on a satisfactory-fail basis only.

**FS HN 542G: Introduction to Molecular Biology Techniques: Genomic**

(Cross-listed with B M S, BBMB, EEOB, GDCB, HORT, NREM, NUTRS, V MPM, VDPAM). Cr. 1. Repeatable. S.

Offered on a satisfactory-fail basis only.

**FS HN 554: Dietetic Internship I**

(0-22) Cr. 5. S.SS.

For students enrolled in the Dietetic Internship program only. Supervised practice experience in operational management, medical nutrition therapy and community nutrition. Capstone research project. Experiences and activities designed to meet accreditation standards.

**FS HN 555: Dietetic Internship II**

(0-18) Cr. 5. F.S.

*Prereq: Concurrent enrollment or successful completion of FS HN 554*

For students enrolled in the Dietetic Internship program only. Supervised practice experience in operational management, medical nutrition therapy and community nutrition. Capstone research project. Experiences and activities designed to meet accreditation standards.

**FS HN 556: Dietetic Internship III**

(0-22) Cr. 5. F.SS.

*Prereq: Concurrent enrollment or successful completion of FS HN 554 and FS HN 555*

For students enrolled in the Dietetic Internship program only. Supervised practice experience in operational management, medical nutrition therapy and community nutrition. Capstone research project. Experiences and activities designed to meet accreditation standards.

**FS HN 560: Global Nutrition**

(Dual-listed with FS HN 460). (Cross-listed with NUTRS). (3-0) Cr. 3.

An overview of global nutrition issues, including the sociocultural, biological, economic, and environmental context of nutrition related topics. The etiology, epidemiology, and program/policy responses to issues will be presented. Areas to be covered include childhood malnutrition, growth stunting, micronutrient deficiencies, parasites and nutrition, sanitation, and obesity and chronic disease incidence in developing countries. Participatory course, students will engage in a series of class activities, discussions, and presentations.

**FS HN 566: Nutrition Counseling and Education Methods**

(Dual-listed with FS HN 466). (Cross-listed with DIET). (2-2) Cr. 3. F.

*Prereq: FS HN 361 and FS HN 362*

Application of counseling and learning theories with individuals and groups in community and clinical settings. Includes discussion and experience in building rapport, assessment, diagnosis, intervention, monitoring, evaluation, and documentation. Literature review of specific counseling and learning theories.

**FS HN 575: Processed Foods**

(3-0) Cr. 3. Alt. F., offered even-numbered years.

*Prereq: FS HN 214 or FS HN 311; a course in nutrition*

This course will examine effect of industrial and domestic food processing on the nutrient content of food and risk of developing chronic disease.

**FS HN 580: Orientation to Food Science and Nutrition Research**

(1-0) Cr. 1. F.

Orientation to and discussion of research interests in food science and nutrition. Discussion of policy and ethical issues in the conduct of research. Intended for entering students in FS HN. Offered on a satisfactory-fail basis only.

**FS HN 581: Seminar**

(1-0) Cr. 1. S.

Discussion and practice of oral presentation of scientific data in a professional setting. Discussion of issues related to data presentation. Intended for graduate students in their first or second semester in FS HN.

**FS HN 590: Special Topics**

Cr. 1-3. Repeatable, maximum of 6 credits. F.S.SS.

**FS HN 590A: Special Topics: Nutrition**

Cr. 1-3. Repeatable, maximum of 6 credits. F.S.SS.

**FS HN 590B: Special Topics: Food Science**

Cr. 1-3. Repeatable, maximum of 6 credits. F.S.SS.

**FS HN 590C: Special Topics: Teaching**

Cr. 1-3. Repeatable, maximum of 6 credits. F.S.SS.

**FS HN 595: Grant Writing for the Professional**

(Cross-listed with DIET). (3-0) Cr. 3. SS.

*Prereq: enrollment in GP-IDEA MFCS in Dietetics*

Grant writing, identifying external funding, managing grants, preparing manuscripts for peer-reviewed publication, and preparing papers and poster for presentation at professional meetings.

**FS HN 596A: Food Science and Human Nutrition Travel Course:****International travel**

(Dual-listed with FS HN 496A). Cr. 1-4. Repeatable. F.S.SS.

*Prereq: Permission of instructor*

(One credit per week traveled.) Limited enrollment. Tour and study of food industry, dietetic and nutritional agencies in different regions of the world. Pre-travel session arranged. Travel expenses paid by students. Meets International Perspectives Requirement.

**FS HN 596B: Food Science and Human Nutrition Travel Course: Domestic travel**

(Dual-listed with FS HN 496B). Cr. 1-4. Repeatable. F.S.SS.

*Prereq: Permission of instructor*

(One credit per week traveled.) Limited enrollment. Tour and study of food industry, dietetic and nutritional agencies in different regions of the world. Pre-travel session arranged. Travel expenses paid by students.

**FS HN 597: Nutritional Aspects of Oncology**

(Cross-listed with DIET, NUTRS). (3-0) Cr. 3. Alt. S., offered even-numbered years.

*Prereq: B.S. in nutrition, dietetics, biology, or related discipline.*

Understanding of basic cancer biology and methodology used to study nutrition and cancer relationships. Using current research as a basis, the role of nutrition in specific cancers will be explored. Students will learn about sources of information for cancer prevention programs, and how to apply this information to clinical patient management.

**FS HN 599: Creative Component**

Cr. arr.

Nonthesis option only.

**Courses for graduate students:****FS HN 606: Advanced Food Analysis and Instrumentation**

(2-3) Cr. 3. Alt. S., offered odd-numbered years.

*Prereq: FS HN 311, or FS HN 410, or FS HN 511 or equivalent.*

Instrumental methods for measuring chemical and physical properties of foods, food quality and functionality. Techniques for methods development, sample preparation, optimization of operating conditions, and data analysis needed to obtain accurate, reproducible results by means of instrumentation.

**FS HN 611: Advanced Food Processing**

(Cross-listed with BRT). (3-0) Cr. 3. F.

*Prereq: FS HN 311, or FS HN 471/472 or equivalent, or FS HN 511.*

Recent advances in the science and technology of food processing and preservation; examples include both thermal and non-thermal processes, including cold plasma, nanotechnology, food packaging, and extrusion. Advances in extraction and separation technologies, waste management, by-product utilization, biorenewables and sustainability in food processing industry will also be discussed. Students to research on select topics and present.

**FS HN 612: Advanced Food Chemistry**

(3-0) Cr. 3. Alt. S., offered even-numbered years.

*Prereq: FS HN 311, or FS HN 411, or FS HN 511, or BBMB 404, or equivalent.*

Structure, chemical and physical properties of lipids, proteins and carbohydrates, and their food and industrial applications. Changes in functionalities during processing and storage.

**FS HN 626: Advanced Food Microbiology**

(Cross-listed with MICRO, TOX). (3-0) Cr. 3. Alt. F., offered odd-numbered years.

*Prereq: FS HN 420 or FS HN 421 or FS HN 504*

Topics of current interest in food microbiology, including new foodborne pathogens, rapid identification methods, effect of food properties and new preservation techniques on microbial growth, and mode of action of antimicrobials.

**FS HN 627: Rapid Methods in Food Microbiology**

(Cross-listed with MICRO, TOX). (2-0) Cr. 2. Alt. F., offered even-numbered years.

*Prereq: FS HN 420 or FS HN 421 or FS HN 504*

Provides an overview of rapid microbial detection methods for use in foods. Topics include historical aspects of rapid microbial detection, basic categories of rapid tests (phenotypic, genotypic, whole cell, etc.), existing commercial test formats and kits, automation in testing, sample preparation and "next generation" testing formats now in development.

**FS HN 681: Seminar**

(1-0) Cr. 1. Repeatable, maximum of 2 credits. F.S.SS.

Presentation of thesis or dissertation research. Must be taken once for each graduate program; once for the M.S. program and once for the Ph.D. program.

**FS HN 682: Seminar Reflection**

Cr. R. Repeatable. F.S.

Active listening and critical thinking activities related to research seminars in food science and human nutrition. Required each semester for all FSHN graduate students. Electronic documentation.

**FS HN 690: Special Problems**

Cr. arr. Repeatable. F.S.SS.

*Prereq: FS HN 502 or FS HN 503 or FS HN 504 or FS HN 553 or FS HN 554*

**FS HN 695: Grant Proposal Writing**

(Cross-listed with NUTRS). (1-0) Cr. 1. F.

*Prereq: 3 credits of graduate course work in food science and/or nutritional sciences*

Grant proposal preparation experiences including writing and critiquing of proposals and budget planning. Formation of grant writing teams in food science and/or nutritional sciences. Discussion of the role of successful grant writing in career development.

**FS HN 699: Research in Food Science and Technology**

Cr. arr. Repeatable. F.S.SS.

Offered on a satisfactory-fail basis only.