

Food Science (FSA)

FSA 520/FS 520 Pre-Harvest Food Safety (3 credit hours)

Dairy, beef, swine, poultry, and seafood modules: production, government regulation of products, use of antimicrobials in production, and the emergence of resistant human pathogens. Field fruit and vegetable crops section: hazards in food including pesticide residues and philosophy and practice of organic farming and public's perception of food and biotechnology.

Typically offered in Fall only

FSA 530/FS 530 Post-Harvest Food Safety (3 credit hours)

Background on the current issues and developments associated with post-harvest food safety, including biological, chemical, and physical food safety hazards. Additionally, regulations governing food safety and consumer perceptions.

Prerequisite: MB 351/352

Typically offered in Fall only

FSA 540/FS 540 Food Safety and Public Health (3 credit hours)

Issues and developments related to the relationship between food safety and public health, including emerging foodborne pathogens; virulence and pathogenicity; foodborne toxins; epidemiological techniques used in the investigation of foodborne disease; rapid detection methods; and quantitative microbial risk assessment in food safety.

Prerequisite: MB 351/352

Typically offered in Spring only

FSA 580/FS 580 Professional Development and Ethics in Food Safety (1 credit hours)

Professional development and ethics related to food safety. Food safety communications to lay-audiences and the media; the ethical frontier between science/policy and science/profit. Planned student and faculty presentations as well as guest lectures on current topical issues.

Prerequisite: FSA 520 or FSA 530 or FS 540

Typically offered in Spring only