

DEPARTMENT of FOOD SCIENCE *and* TECHNOLOGY *at* THE OHIO STATE UNIVERSITY

Dept./Course #	Course Name	Credits	Semester/year offered
FDSCTE 1100	Survey	0.5	Autumn
FDSCTE 1110	Chocolate Science	1	Autumn, Spring, Summer
FDSCTE 1120	Wine and Beer in the Western Culture	2	Autumn, Spring, Summer
FDSCTE 1140	Kitchen Science	2	Autumn, Spring, Summer
FDSCTE 1150	Caffeine Science	1	Autumn, Spring, Summer
FDSCTE 1200	The Science of Cooking (new GE)	4	Autumn, Spring, Summer
FDSCTE 2200	The Science of Food (old GE)	3	Autumn, Spring
FDSCTE 2300	Role of Food Science in Human Health (new GE)	3	Autumn, Spring, Summer
FDSCTE 2400	Introduction to Food Processing	3	Autumn, Spring
FDSCTE 2410	Brewing Science	2	Autumn, Spring
FDSCTE 3100	Global Ciusines: Food Science and Health	3	Autumn
FDSCTE 3110	Alternative Packaging for a Greener Planet (new GE)	4	Autumn
FDSCTE 3400.01	Sustainablity of the Food Supply Chain (new GE)	3	Autumn
FDSCTE 3450	Physical Principles in Food Processes	3	Autumn
FDSCTE 4035	Pet Food Product	3	Spring
FDSCTE 4410	Hazard Analysis and Critical Control Points	2	Spring
FDSCTE 4536	Food Safety and Public Health	3	Spring
FDSCTE 4597.01	Alcohol and Society (new GE)	3	Autumn, Spring
FDSCTE 4597.02	Food and Health Controversies in the 21st Century (old GE)	3	Autumn, Spring, Summer
FDSCTE 4600	Food Composition and Function	3	Autumn
FDSCTE 5310	Food Quality Assurance	3	Autumn
FDSCTE 5320	Food Laws and Regulations	2	Spring
FDSCTE 5330	Food Plant Management	2	Autumn
FDSCTE 5400	Unit Operations in Food Processing	3	Spring
FDSCTE 5410	Fruit and Vegetable Processing	3	Autumn
FDSCTE 5420	Dairy Processing	3	Autumn
FDSCTE 5430	Food Fermentations	3	Spring
FDSCTE 5450	Food Packaging	3	Spring
FDSCTE 5500	Measurement of Food Perception and Liking	3	Autumn
FDSCTE 5536	Food Microbiology-lecture	3	Autumn
FDSCTE 5546	Food Microbiology-lab	3	Spring
FDSCTE 5600	Food Chemistry	3	Autumn
FDSCTE 5610	Food Analysis	3	Spring
FDSCTE 5710	Food Additives	2	Spring
FDSCTE 5720	Food Product Development	3	Autumn
FDSCTE 5721	Applied Food Product Development	1	Spring
FDSCTE 5730	Technical Problem Solving	3	Spring
FDSCTE 5750	Brewing Science Capstone	3	Spring
FDSCTE 6320	Global Health and Enviro Microbiology	3	Autumn
FDSCTE 7360	Water Contamination: Sources and Health Impact	3	Autumn
FDSCTE 7430	Advanced Food Process Design	3	Autumn even
FDSCTE 7536	Advanced Food Microbiology I	2	Autumn odd
FDSCTE 7550	Advanced Concepts in Sensory Science	2	Spring even
FDSCTE 7560	The Science of Human Sensory Measurements: Theoretical Principles and Industrial Applications	2	Spring even
FDSCTE 7600	Metabolomics, Principles and Practice	3	Spring (not SP24)
FDSCTE 7610	Instrumental Analysis I	3	Autumn even
FDSCTE 7611	Instrumental Analysis II	3	Autumn odd
FDSCTE 7620	Food and Nutritional Toxicology	2	Spring odd
FDSCTE 7630	Food Colors and Pigments	3	Autumn odd
FDSCTE 7640	Food Proteins	2	Spring even
FDSCTE 7650	Food Lipids	2	Spring odd
FDSCTE 7670	Flavor Chemistry	2	Spring odd
FDSCTE 7725	Research Advances in Food Engineering	1	Spring
FDSCTE 7727	Interdisciplinary Colloquium in Food Safety	1	Spring & Autumn
FDSCTE 7830	Phytochemicals in Human Health: Crops to the Clinic	3	Autumn odd
FDSCTE 8991	Seminar	1	Autumn
FDSCTE 8992	Seminar	1	Autumn & Spring