FOOD SCIENCE/SAFETY INTERDISCIPLINARY STUDIES PROGRAM

Requirements

Additional coursework may be required due to prerequisites.

Effective Summer 2020

Code	Title	Credits
Prerequisite Course		
MIP 334	Food Microbiology	3
Core Courses		
FSHN 696A	Group Study: Food Science	1-2
FTEC 400	Food Safety	3
Thesis or dissertation in home department [1]		6
Supporting Courses		
Select a minimum of 6 credits from the following courses, to include at least two subject codes: [2]		6
AGRI 570/VS 570	Issues in Animal Agriculture	
ANEQ 470	Meat Processing Systems	
ANEQ 567	HACCP Meat Safety	
ANEQ 660	Topics in Meat Safety	
ANEQ 676	Molecular Approaches to Food Safety	
ERHS 532	Epidemiologic Methods	
FTEC 570	Food Product Development	
FTEC 572	Food Biotechnology	
FTEC 574	Current Issues in Food Safety	
FTEC 576	Cereal Science	
FTEC 578/ HORT 578	Phytochemicals and Probiotics for Health	
HORT 401	Medicinal and Value-Added Uses of Plants	
HORT 424/ SOCR 424	Topics in Organic Agriculture	
MIP 335	Food Microbiology Laboratory	
MIP 443	Microbial Physiology	
MIP 450	Microbial Genetics	
MIP 540	Biosafety in Research Laboratories	
MIP 550	Microbial and Molecular Genetics Laboratory	
MIP 533/VS 533	Epidemiology of Infectious Diseases/ Zoonoses	
MIP 624	Advanced Topics in Microbial Ecology	
SOCR 755	Advanced Soil Microbiology	
VM 648/VS 648	Food Animal Production and Food Safety	
Program Total Credits:		**19-20**

A minimum of 19 credits are required to complete this program.

[1] Six or more credits, approved by Faculty Advisory Board for the Graduate Interdisciplinary Studies Program in Food Science/Safety.

[2] Students may select from additional courses with approval by the Faculty Advisory Board.