WAGENINGEN COURSES | UC DAVIS COURSES
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Food Chemistry | **FST 100A Food Chemistry** Lecture—3 hours; discussion—1 hour. Prerequisite: Chemistry 8B; Biological Sciences 1A recommended. Chemical aspects of food composition. Emphasis on the functional properties and chemical reactions of the major components of foods: carbohydrates, lipids, proteins, and water. GE credit: SciEng | SE, VL.—I. (I.) Dungan

| **FST 101A Food Chemistry Lab** Lecture/laboratory—4 hours. Prerequisite: course 100A (may be taken concurrently). Chemical aspects of food composition described in course 100A. GE credit: QL, SE, VL, WE.—I. (I.) Slupsky

OR

| **FST 103 Physical and Chemical Methods for Food Analysis** Lecture—2 hours; discussion—1 hour; laboratory—3 hours. Prerequisite: Chemistry 2C, 8B, Biological Sciences or Animal Biology 102 (may be taken concurrently), courses 100A, 101A (may be taken concurrently). Theory and application of physical and chemical methods for determining the constituents of foods. Modern separation and instrumental analysis techniques are stressed. GE credit: SciEng | QL, SE, VL, WE.—II. (II.) Mitchell

Food Microbiology | **FST 104 Food Microbiology** Lecture—3 hours. Prerequisite: Biological Sciences 1A, 102. Microorganisms in food safety, spoilage, and production. Food-borne disease agents and their control. Growth parameters of food spoilage agents. Destruction of microbes in food. Food fermentations. The development of microbes as a resource for the food industry. GE credit: SciEng | QL, SE, VL.—II. (II.) Marco

| **FST 104L Food Microbiology Lab** Lecture—1 hour; discussion—1 hour; laboratory—6 hours. Prerequisite: Biological Sciences 1A, course 104. Cultural and morphological characteristics of microorganisms involved in food spoilage, in food-borne disease, and food fermentation. Analysis of microbiological quality of foods. GE credit: SciEng | QL, SE, VL, WE.—III. (III.) Young

Food Production and Preservation | **FST 110 Food Processing** Lecture—3 hours; discussion—1 hour. Prerequisite: Physics 7A, 7B, 7C or the equivalent; Mathematics 16A, 16B, 16C or the equivalent; course 50 (may be taken concurrently). Not open for credit to students enrolled in College of Engineering. Application of the conservation of mass and energy to food processing. Elements of engineering thermodynamics, fluid mechanics, heat and mass transfer. Quantitative analysis through problem solving and simulation. GE credit: SciEng | QL, SE, VL.—I. (I.) McCarthy

| **FST 110L Food Processing Lab** Laboratory—3 hours; discussion—1 hour. Prerequisite: course 110 (may be taken concurrently). Open to Food Science majors only. Laboratory exercises to gain experience with common food processing operations at the bench and pilot plant scales. GE credit: SciEng | QL, SE, SL, VL.—I. (I.) Ristenpart

**Principles of Consumer Studies**

**GE Credit - Social Sciences and World Cultures**