

UC Davis Course Articulation: UCEAP Wageningen Fall Program:

WAGENINGEN COURSES	UC DAVIS COURSES
<i>Food Chemistry</i>	<p>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</p> <p>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</p> <p>OR</p> <p>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, WE.—II. (II.) Mitchell</p>
<i>Food Microbiology</i>	<p>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</p> <p>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</p>
<i>Food Production and Preservation</i>	<p>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</p> <p>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</p>
<i>Principles of Consumer Studies</i>	GE Credit - Social Sciences and World Cultures