FOOD SCIENCE (FOOD SCI)

FOOD SCI 120 — SCIENCE OF FOOD
3 credits.

Relationship between food, additives, processing and health. How foods are processed. Current food controverses. Enroll Info: None
Requisites: None
Course Designation: Breadth - Biological Sci. Counts toward the Natural Sci req
Level - Elementary
L&S Credit - Counts as Liberal Arts and Science credit in L&S
Repeatable for Credit: No
Last Taught: Summer 2020

FOOD SCI 201 — DISCOVERING FOOD SCIENCE
1 credit.

Provides a brief introduction to the different areas of study and career opportunities within the food industry. Enroll Info: None
Requisites: None
Repeatable for Credit: No
Last Taught: Spring 2020

FOOD SCI 289 — HONORS INDEPENDENT STUDY
1-2 credits.

Research work for honors students under direct guidance of a faculty member in an area encompassing Food Science. Students are responsible for arranging the work and credits with the supervising instructor. Enroll Info: None
Requisites: Consent of instructor
Course Designation: Honors - Honors Only Courses (H)
Repeatable for Credit: Yes, unlimited number of completions

FOOD SCI 299 — INDEPENDENT STUDY
1-3 credits.

Research work for students under direct guidance of a faculty member in an area encompassing Food Science. Students are responsible for arranging the work and credits with the supervising instructor. Enroll Info: None
Requisites: Consent of instructor
Repeatable for Credit: Yes, unlimited number of completions
Last Taught: Fall 2020

FOOD SCI 301 — INTRODUCTION TO THE SCIENCE AND TECHNOLOGY OF FOOD
3 credits.

Introduction to the science and the technology of food manufacture. Covers the basic chemical, physical and microbiological properties of food and manipulation of these properties in the manufacture of food products. Enroll Info: None
Requisites: (MATH 112, 114 or 217) and (CHEM 103, 109 or 115) and (ZOOLOGY/BIOLOGY 101, 102, BOTANY/BIOLOGY 130, or ZOOLOGY/BIOLOGY/BOTANY 151) or (BSE349 or concurrent enrollment)
Repeatable for Credit: No
Last Taught: Fall 2020

FOOD SCI/AN SCI 305 — INTRODUCTION TO MEAT SCIENCE AND TECHNOLOGY
4 credits.

Application of biological, technological, and economical principles to muscle and related tissue utilized for food. Enroll Info: None
Requisites: (ZOOLOGY/BIOLOGY/BOTANY 152 or ZOOLOGY/BIOLOGY 101 and 102) and (CHEM 103, 109, or 115) or graduate/professional standing
Course Designation: Grad 50% - Counts toward 50% graduate coursework requirement
Repeatable for Credit: No
Last Taught: Spring 2020

FOOD SCI/AN SCI 321 — FOOD LAWS AND REGULATIONS
1 credit.

Food laws and regulations, regulatory and commerical grading standards used in the food industry. Enroll Info: None
Requisites: Junior standing
Repeatable for Credit: No
Last Taught: Spring 2020

FOOD SCI/MICROBIO 324 — FOOD MICROBIOLOGY LABORATORY
2 credits.

Lab exercises dealing with food preservation, spoilage, and food poisoning. Isolation, identification and quantification of specific microbes occurring in foods, and food fermentations by bacteria and yeast. Enroll Info: None
Requisites: (MICROBIO 102 or MICROBIO 304) and FOOD SCI/MICROBIO 325 or concurrent enrollment
Course Designation: Breadth - Biological Sci. Counts toward the Natural Sci req
Level - Intermediate
L&S Credit - Counts as Liberal Arts and Science credit in L&S
Repeatable for Credit: No
Last Taught: Fall 2020

FOOD SCI/MICROBIO 325 — FOOD MICROBIOLOGY
3 credits.

Principles of food preservation, epidemiology of foodborne illness, agents of foodborne illness, food fermentations and biotechnology. Enroll Info: None
Requisites: MICROBIO 101, 303, or M M & I 301 or graduate/professional standing
Course Designation: Breadth - Biological Sci. Counts toward the Natural Sci req
Level - Intermediate
L&S Credit - Counts as Liberal Arts and Science credit in L&S
Repeatable for Credit: No
Last Taught: Fall 2020

FOOD SCI 375 — SPECIAL TOPICS
1-3 credits.

Subjects of current interest to undergraduates. Enroll Info: None
Requisites: None
Repeatable for Credit: Yes, unlimited number of completions
Last Taught: Summer 2020
FOOD SCI 399 — COORDINATIVE INTERNSHIP/COOPERATIVE EDUCATION
1-8 credits.

An internship under guidance of a faculty or instructional academic staff member in the Food Science department and an internship site supervisor. Students are responsible for arranging the work and credits with the faculty or instructional academic staff member and the internship site supervisor. Enroll Info: None
Requisites: Consent of instructor
Course Designation: Level - Advanced
L&S Credit - Counts as Liberal Arts and Science credit in L&S Workplace - Workplace Experience Course
Repeatable for Credit: Yes, unlimited number of completions
Last Taught: Summer 2020

FOOD SCI 400 — STUDY ABROAD IN FOOD SCIENCE
1-6 credits.

Provides an area equivalency for courses taken on Madison Study Abroad Programs that do not equate to existing UW courses. Enroll Info: None
Requisites: None
Repeatable for Credit: Yes, unlimited number of completions

FOOD SCI 410 — FOOD CHEMISTRY
3 credits.

Nature and chemical behavior of food constituents including proteins, lipids, carbohydrates, water, and enzymes. Enroll Info: None
Requisites: FOOD SCI 301, CHEM 343, and (BIOCHEM 501 or concurrent enrollment)
Course Designation: Breadth - Biological Sci. Counts toward the Natural Sci req
Level - Intermediate
L&S Credit - Counts as Liberal Arts and Science credit in L&S
Repeatable for Credit: No
Last Taught: Fall 2020

FOOD SCI 412 — FOOD ANALYSIS
4 credits.

Application of quantitative techniques to the determination of composition and quality of food products. Enroll Info: None
Requisites: (STAT 301, 323, or 371) and FOOD SCI 410
Repeatable for Credit: No
Last Taught: Spring 2020

FOOD SCI 432 — PRINCIPLES OF FOOD PRESERVATION
3 credits.

Fundamentals of food preservation methods: post-harvest, thermal processing, refrigeration and freezing, control of water activity, chemical preservation, nonthermal methods and control of food packaging. Enroll Info: None
Requisites: MICROBIO/FOOD SCI 325, FOOD SCI 410, and 440
Repeatable for Credit: No
Last Taught: Spring 2020

FOOD SCI 437 — FOOD SERVICE OPERATIONS
3 credits.

Principles and methods of technical operations in quantity foodservice systems; menu planning, purchasing, production, service and cost control. Enroll Info: None
Requisites: Declared in Nutritional Sciences or Nutrition and Dietetics and FOOD SCI 301
Repeatable for Credit: No
Last Taught: Fall 2020

FOOD SCI 438 — FOOD SERVICE OPERATIONS LAB
1 credit.

Procurement and production methods used to control costs in foodservice operations; field trips. Enroll Info: None
Requisites: Concurrent enrollment in FOOD SCI 437
Repeatable for Credit: No
Last Taught: Fall 2020

FOOD SCI 440 — PRINCIPLES OF FOOD ENGINEERING
3 credits.

Application of engineering principles in the analysis of food process operations: properties of gases and vapors, psychrometrics, material and energy balances, fluid flow, heat transfer, microwave heating, mass transfer, packaging film permeability, dehydration. Enroll Info: None
Requisites: FOOD SCI 301, (MATH 217 or 221), and (PHYSICS 201 or 207)
Course Designation: Breadth - Biological Sci. Counts toward the Natural Sci req
Level - Intermediate
L&S Credit - Counts as Liberal Arts and Science credit in L&S
Repeatable for Credit: No
Last Taught: Fall 2020

FOOD SCI/BSE/M E 441 — RHEOLOGY OF FOODS AND BIOMATERIALS
3 credits.

Fundamentals of rheology and rheological evaluations of food and biomaterials; structure-function relationships. Enroll Info: None
Requisites: None
Repeatable for Credit: No
Last Taught: Spring 2016

FOOD SCI/AN SCI/DY SCI/ SOIL SCI 472 — ANIMAL AGRICULTURE AND GLOBAL SUSTAINABLE DEVELOPMENT
1 credit.

Examines issues related to global agriculture and healthy sustainable development. Using a regional approach and focusing on crops and livestock case studies, students will learn the interdependence between US agriculture and agriculture in emerging economies. Some topics covered include population and food, immigration, the environment; crop and livestock agriculture; global trade; sustainability; food security; the role of women in agriculture, and the role of dairy products in a healthy diet. Enroll Info: None
Requisites: None
Course Designation: Sustain - Sustainability
Repeatable for Credit: No
Last Taught: Spring 2020
FOOD SCI/AN SCI/DY SCI/SOIL SCI 473 — INTERNATIONAL FIELD STUDY IN ANIMAL AGRICULTURE AND SUSTAINABLE DEVELOPMENT
2 credits.
Examines issues related to global agriculture and healthy sustainable development. Using a regional approach and focusing on crops and livestock case studies, students will learn the interdependence between US agriculture and agriculture in emerging economies. Some topics covered include population and food, immigration, the environment; crop and livestock agriculture; global trade; sustainability; and the role of women in agriculture and the role of dairy products in a healthy diet. Enroll Info: None
Requisites: DY SCI/AN SCI/FOOD SCI/SOIL SCI 472
Course Designation: Sustain - Sustainability
Repeatable for Credit: No

FOOD SCI 511 — CHEMISTRY AND TECHNOLOGY OF DAIRY PRODUCTS
3 credits.
Chemistry of milk components (i.e. protein, lipids, carbohydrate, salts, enzymes) with an emphasis on chemical and physical changes that occur during the manufacture of a range of milk products (i.e. ice cream, butter, cheese). Dairy technology and microbiological quality. Enroll Info: None
Requisites: FOOD SCI 410
Repeatable for Credit: No
Last Taught: Spring 2020

FOOD SCI 514 — INTEGRATED FOOD FUNCTIONALITY
4 credits.
Molecular basis of food functional properties; impact of ingredients and processing on functional properties (texture, flavor, nutrition and structure); design of new or reformulating foods to meet specific quality expectations. Enroll Info: None
Requisites: FOOD SCI 602
Course Designation: Breadth - Biological Sci. Counts toward the Natural Sci req
Level - Intermediate
L&S Credit - Counts as Liberal Arts and Science credit in L&S
Repeatable for Credit: No
Last Taught: Spring 2020

FOOD SCI/AN SCI 515 — COMMERCIAL MEAT PROCESSING
2 credits.
Principles and procedures in the commercial manufacture of processed meat products; sausage manufacturing, curing, smoking, freezing and packaging. Enroll Info: None
Requisites: AN SCI/FOOD SCI 305, FOOD SCI 410, or graduate/professional standing
Course Designation: Grad 50% - Counts toward 50% graduate coursework requirement
Repeatable for Credit: No
Last Taught: Fall 2019

FOOD SCI 532 — INTEGRATED FOOD MANUFACTURING
4 credits.
Procedures used to process and preserve foods on a commercial basis, with emphasis on concentration, dehydration and fractionation process, plant sanitation/GMP, statistical process control, and environmental impacts. Enroll Info: None
Requisites: FOOD SCI 432 or (BSE 461 or concurrent enrollment)
Repeatable for Credit: No
Last Taught: Fall 2020

FOOD SCI 535 — CONFECTIONERY SCIENCE AND TECHNOLOGY
3 credits.
Through a combination of on-line lectures, classroom activities, evaluation of commercial samples and discovery-based labs, the science and technology of confections from hard candy to chocolate will be covered. Enroll Info: None
Requisites: FOOD SCI 410 and FOOD SCI 432
Repeatable for Credit: No
Last Taught: Fall 2020

FOOD SCI 537 — ORGANIZATION AND MANAGEMENT OF FOOD AND NUTRITION SERVICES
3 credits.
Principles of organization; the management process in foodservice systems; allocation of resources; budget development, personnel supervision and evaluation. Enroll Info: None
Requisites: None
Repeatable for Credit: No
Last Taught: Spring 2015

FOOD SCI 550 — FERMENTED FOODS AND BEVERAGES
2 credits.
Chemistry, microbiology, and technology of foods and beverages in which fermentations are important (e.g. cheese, bread, pickles, beer). Fermentation techniques in developing new foods and food additives. Instrumentation and mechanization of food fermentations. Enroll Info: None
Requisites: BIOCHEM 501
Course Designation: Breadth - Biological Sci. Counts toward the Natural Sci req
Level - Advanced
L&S Credit - Counts as Liberal Arts and Science credit in L&S
Repeatable for Credit: No
Last Taught: Spring 2020

FOOD SCI 551 — FOOD FERMENTATION LABORATORY
1 credit.
Offers the opportunity to learn to produce fermented beverages and dairy products in laboratory and scalable production facilities. Designed to introduce the chemical and physical basis for development of specific characteristics associated with individual styles of products as well as analytical methods to qualify those characteristics. Enroll Info: Enrollment limited to students 21 years of age or older
Requisites: FOOD SCI 550 or concurrent enrollment
Repeatable for Credit: No
Last Taught: Fall 2020
FOOD SCI 552 — FOOD FERMENTATION LABORATORY: THE SCIENCE OF WINE
1 credit.

Provides opportunities to apply and further develop understanding of fermentation science through the production and analysis of wine. Learn to produce wine at the laboratory and commercial scale. Introduces the chemical constituents of wine through laboratory analysis. Enroll Info: None
Requisites: Consent of instructor
Repeatable for Credit: No
Last Taught: Fall 2018

FOOD SCI 602 — SENIOR PROJECT
2 credits.

Part one of senior capstone requirement. Working as teams, students conduct research around a problem pertinent to the food industry. Weekly discussions plus laboratory. Data collection and analysis and report writing are critical components of this course. Enroll Info: None
Requisites: FOOD SCI 412 and 432
Repeatable for Credit: No
Last Taught: Fall 2020

FOOD SCI 603 — SENIOR SEMINAR
1 credit.

Part two of senior capstone requirement. Students will present data gathered and analyzed as part of the senior project. Enroll Info: None
Requisites: FOOD SCI 602
Course Designation: Gen Ed - Communication Part B
Repeatable for Credit: No
Last Taught: Spring 2020

FOOD SCI 610 — FOOD PROTEINS
2 credits.

Protein structure and functions; techniques of protein isolation and characterization; functional properties important in food processing. Enroll Info: None
Requisites: BIOCHEM 501 or 601
Repeatable for Credit: No
Last Taught: Spring 2018

FOOD SCI 611 — CHEMISTRY AND TECHNOLOGY OF DAIRY PRODUCTS
3 credits.

Chemistry of milk components (i.e. protein, lipids, carbohydrate, salts, enzymes) with an emphasis on chemical and physical changes that occur during the manufacture of a range of milk products (i.e. ice cream, butter, cheese). Dairy technology and microbiological quality. Enroll Info: None
Requisites: FOOD SCI 410 or graduate/professional standing
Course Designation: Grad 50% - Counts toward 50% graduate coursework requirement
Repeatable for Credit: No
Last Taught: Spring 2020

FOOD SCI/BSE 642 — FOOD AND PHARMACEUTICAL SEPARATIONS
2-3 credits.

Basic principles of production-scale separation processes in the food and pharmaceutical industries including gravity sedimentation and centrifugation, extraction, adsorption, chromatography, precipitation, conventional and membrane filtration, crystallization, and drying. Third credit adds group term project, integrating principles with experiments, defined by students' interests. Enroll Info: None
Requisites: Graduate/professional standing
Course Designation: Grad 50% - Counts toward 50% graduate coursework requirement
Repeatable for Credit: No
Last Taught: Fall 2019

FOOD SCI 681 — SENIOR HONORS THESIS
2-4 credits.

Individual study for majors completing theses for Honors degrees as arranged with a faculty member. Enroll Info: None
Requisites: Consent of instructor
Course Designation: Honors - Honors Only Courses (H)
Repeatable for Credit: No
Last Taught: Fall 2013

FOOD SCI 682 — SENIOR HONORS THESIS
2-4 credits.

Second semester of individual study for majors completing theses for Honors degrees as arranged with a faculty member. Enroll Info: None
Requisites: Consent of instructor
Course Designation: Honors - Honors Only Courses (H)
Repeatable for Credit: No
Last Taught: Spring 2014

FOOD SCI 699 — SPECIAL PROBLEMS
1-3 credits.

Individual advanced work in an area of Food Science under the direct guidance of a faculty member. Enroll Info: None
Requisites: Consent of instructor
Course Designation: Level - Advanced
L&S Credit - Counts as Liberal Arts and Science credit in L&S
Repeatable for Credit: Yes, unlimited number of completions
Last Taught: Fall 2020

FOOD SCI/AN SCI 710 — CHEMISTRY OF THE FOOD LIPIDS
2 credits.

Chemical constitution, structures, reactions, stereochemistry of fats, phospholipids, related compounds; methods of isolation, characterization; synthesis; relation of structure to physical properties. Enroll Info: None
Requisites: Graduate/professional standing
Course Designation: Grad 50% - Counts toward 50% graduate coursework requirement
Repeatable for Credit: No
Last Taught: Fall 2019
FOOD SCI 799 — PRACTICUM IN FOOD SCIENCE TEACHING
1-3 credits.
Teaching experience for PhD candidates. Enroll Info: None
Requisites: Consent of instructor
Course Designation: Grad 50% - Counts toward 50% graduate coursework requirement
Repeatable for Credit: No
Last Taught: Fall 2019

FOOD SCI 875 — SPECIAL TOPICS
1-3 credits.
New graduate and courses of current interest. Enroll Info: None
Requisites: Graduate/professional standing
Course Designation: Grad 50% - Counts toward 50% graduate coursework requirement
Repeatable for Credit: Yes, unlimited number of completions
Last Taught: Spring 2020

FOOD SCI 900 — SEMINAR ADVANCED
1 credit.
Research literature and current departmental research. Enroll Info: None
Requisites: Graduate/professional standing
Course Designation: Grad 50% - Counts toward 50% graduate coursework requirement
Repeatable for Credit: Yes, unlimited number of completions
Last Taught: Fall 2020

FOOD SCI 990 — RESEARCH
1-12 credits.
Full lab and literature review of a problem in food science. Leads to preparation of thesis and publication. Enroll Info: None
Requisites: Graduate/professional standing
Course Designation: Grad 50% - Counts toward 50% graduate coursework requirement
Repeatable for Credit: Yes, unlimited number of completions
Last Taught: Fall 2020