Food Technology-FTEC (FTEC)

Courses

FTEC 110 Food-From Farm to Table Credits: 3 (3-0-0)
Course Description: Commercial food processing, related to preservation and enhancing of food quality, safety, and value.
Prerequisite: None.
Term Offered: Spring.
Grade Modes: S/U within Student Option, Trad within Student Option.
Special Course Fee: No.

FTEC 210 Science of Food Fermentation Credits: 3 (2-2-0)
Course Description: Science, history, culture, gastronomy, safety, health, and nutrition aspects of fermented foods and beverages.
Prerequisites: (CHEM 107 or CHEM 111) and (LIFE 205 or MIP 300).
Registration Information: Must register for lecture and laboratory.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: Yes.

FTEC 350 Fermentation Microbiology Credits: 2 (2-0-0)
Course Description: Integration of fermentation science, microbiology, and chemistry.
Prerequisite: CHEM 245 or FTEC 210 or LIFE 206 or MIP 302.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: Yes.

FTEC 360 Brewing Processes Credits: 3 (1-4-0)
Course Description: Influence of raw material selection, malting, mashing, boiling, and fermentation on quality of beverages.
Prerequisites: CHEM 245 and FTEC 210.
Registration Information: Must register for lecture and laboratory.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: Yes.

FTEC 422 Brewing Analysis and Quality Control Credits: 2 (1-2-0)
Course Description: Assessment, quantification, and control of various aspects of commercial beer production.
Prerequisite: FTEC 460.
Registration Information: Must register for lecture and laboratory. Required field trips.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: Yes.

FTEC 430 Sensory Evaluation of Fermented Products Credits: 2 (1-2-0)
Course Description: Application of sensory evaluation techniques to the study of fermented foods.
Prerequisite: FSHN 301 or FTEC 210.
Term Offered: Spring (odd years).
Grade Mode: Traditional.
Special Course Fee: Yes.

FTEC 440 Refining and Packaging Technology Credits: 2 (2-0-0)
Course Description: Science, technology, and management of refining and packaging.
Prerequisite: FTEC 360.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 465 Food Production Management Credits: 2 (2-0-0)
Course Description: Production, operation, and management techniques used in the food industry at company, local and international levels.
Prerequisite: FTEC 360, may be taken concurrently.
Term Offered: Fall (odd years).
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 487 Internship Credits: Var[1-15]
Course Description: 
Prerequisite: None.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.
FTEC 492 Seminar: Fermentation Science & Technology Credits: 2 (1-0-1)
Course Description: Capstone seminar in fermentation science and technology.
Prerequisites: FTEC 460 and FTEC 465.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 495 Independent Study Credits: Var[1-18]
Course Description:
Prerequisite: None.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.

FTEC 496A Group Study Fermentation Science: Current Issues Credit: 1 (0-0-1)
Course Description:
Prerequisite: FSHN 350 or FTEC 360.
Term Offered: Spring (even years).
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 496B Group Study Fermentation Science: Functional Foods in Health Credit: 1 (0-0-1)
Course Description:
Prerequisite: FSHN 350 or FTEC 360.
Term Offered: Spring (even years).
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 500 Food Product Development Credits: 2 (2-0-0)
Course Description: Food product concepts, feasibility, and evaluation.
Prerequisite: FTEC 447.
Term Offered: Fall (even years).
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 572 Food Biotechnology Credits: 2 (2-0-0)
Course Description: Interrelationships among microorganisms, food processing methods, advances in biotechnology and food quality, spoilage, shelf-life and safety.
Prerequisite: MIP 334.
Term Offered: Spring (odd years).
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 574 Current Issues in Food Safety Credits: 2 (2-0-0)
Course Description: Current food safety issues from field to table; microbiological, consumer, processing, and agricultural issues.
Prerequisite: None.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 576 Cereal Science Credits: 2 (2-0-0)
Course Description: Chemistry and functionality of cereal grain components and their importance in human nutrition.
Prerequisite: FTEC 447.
Term Offered: Fall (odd years).
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 578 Bioactives and Probiotics for Health Credits: 3 (2-0-1)
Course Description: Mechanisms through which functional foods and probiotics modulate intracellular signal transduction and protein expression in chronic disease states.
Prerequisites: (BC 351) and (LIFE 205 or MIP 300).
Registration Information: Must register for lecture and recitation. Sections may be offered: Online.
Terms Offered: Fall, Spring (even years).
Grade Mode: Traditional.
Special Course Fee: No.

FTEC 579 Dissertation Credits: Var[1-18]
Course Description:
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Instructor Option.
Special Course Fee: No.