

FOOD TECHNOLOGY-FTEC (FTEC)

Courses

FTEC 110 Food-From Farm to Table Credits: 3 (2-0-1)

Course Description: Commercial food processing, related to preservation and enhancing of food quality, safety, and value.

Prerequisite: None.

Registration Information: Must register for lecture and recitation.

Sections may be offered: Face-to-Face, Mixed Face-to-Face, or Online.

Terms Offered: Fall, Spring, Summer.

Grade Modes: S/U within Student Option, Trad within Student Option.

Special Course Fee: No.

FTEC 115 Cultural Aspects of Fermented Foods (GT-SS3) Credits: 3 (3-0-0)

Course Description: Exploration of the relationships between culture, fermentation, science, and nutrition.

Prerequisite: None.

Restriction: Must be a: Undergraduate.

Registration Information: Credit not allowed for both FTEC 115 and FTEC 180A1.

Terms Offered: Fall, Spring, Summer.

Grade Mode: Traditional.

Special Course Fee: No.

Additional Information: Diversity, Equity, & Inclusion 1C, Human Behavior, Culture, or Social Frameworks (GT-SS3).

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.

Prerequisite: (BZ 111 and BZ 110 or LIFE 102) and (CHEM 107 or CHEM 111) and (FSHN 150).

Registration Information: Must register for lecture and laboratory.

Term Offered: Fall.

Grade Mode: Traditional.

Special Course Fee: Yes.

FTEC 292 Introduction to Fermentation and Food Science Credit: 1 (0-0-1)

Course Description: Introduction to a multidisciplinary, science-based study in fermentation and food science, and exploring career options and skill development through panel discussions by alumni and industry partners.

Prerequisite: None.

Restriction: Must be a: Undergraduate.

Registration Information: Sections may be offered: Online.

Term Offered: Spring.

Grade Mode: Traditional.

Special Course Fee: No.

FTEC 350 Fermentation Microbiology Credits: 3 (3-0-0)

Course Description: Integration of fermentation science, microbiology, and chemistry.

Prerequisite: BC 351, may be taken concurrently and MIP 300.

Term Offered: Fall.

Grade Mode: Traditional.

Special Course Fee: No.

FTEC 351 Fermentation Microbiology Laboratory Credits: 2 (0-4-0)

Course Description: Introduction to fermentation microbiological practices with relevance to production, quality control, and food safety in the food and beverage industry.

Prerequisite: FTEC 350, may be taken concurrently.

Restriction: Must be a: Undergraduate.

Term Offered: Fall.

Grade Mode: Traditional.

Special Course Fee: Yes.

FTEC 360 Brewing Processes Credits: 4 (3-0-1)

Course Description: Influence of raw material selection, malting, mashing, boiling, and fermentation on quality of beverages.

Prerequisite: CHEM 245 and FTEC 210, may be taken concurrently.

Restrictions: Must not be a: Freshman. Must be a: Undergraduate.

Registration Information: Must register for lecture and recitation. Required field trips.

Term Offered: Spring.

Grade Mode: Traditional.

Special Course Fee: No.

FTEC 375 Introduction to Fermentation Unit Operations Credits: 4 (3-0-1)

Course Description: Principles related to processes and equipment design in fermented food and beverage industries. Survey of unit operations.

Prerequisite: (FTEC 360) and (PH 121 or PH 141).

Registration Information: Must register for lecture and recitation.

Required field trips. Credit not allowed for both FTEC 375 and FTEC 480A2.

Term Offered: Spring.

Grade Mode: Traditional.

Special Course Fee: No.

FTEC 400 Food Safety Credits: 3 (3-0-0)

Course Description: Safety of human food emphasizing safe production, processing, marketing, preparation, consumption, and regulations.

Prerequisite: CHEM 107 or CHEM 111.

Term Offered: Fall.

Grade Modes: S/U within Student Option, Trad within Student Option.

Special Course Fee: No.

FTEC 422 Brewing Science I Credits: 5 (3-3-1)

Course Description: Application of scientific and technical aspects of malting, brewing, fermenting, finishing, packaging, and sensory evaluation of beer.

Prerequisite: FTEC 360.

Restriction: Must not be a: Freshman.

Registration Information: Must register for lecture, lab, and recitation.

Required field trips. 21 years of age.

Term Offered: Fall.

Grade Mode: Traditional.

Special Course Fee: Yes.

FTEC 430 Sensory Evaluation of Food Products Credits: 2 (1-2-0)

Course Description: Application of sensory evaluation techniques to the study of foods.

Prerequisite: FSHN 301 or FTEC 210.

Registration Information: Must register for lecture and laboratory.

Term Offered: Spring.

Grade Mode: Traditional.

Special Course Fee: No.

FTEC 440 Packaging Technology Credits: 2 (2-0-0)**Course Description:** Science, technology, and management of packaging.**Prerequisite:** FTEC 360.**Registration Information:** Required field trips.**Grade Mode:** Traditional.**Special Course Fee:** No.**FTEC 447 Food Chemistry Credits: 3 (3-0-0)****Course Description:** Chemistry of food constituents as related to food quality and stability.**Prerequisite:** CHEM 241 or CHEM 245 or CHEM 341 or CHEM 345.**Term Offered:** Fall.**Grade Mode:** Traditional.**Special Course Fee:** No.**FTEC 460 Brewing Science II Credits: 5 (3-3-1)****Course Description:** Assessment, quantification, and control of all aspects of commercial beer production from malting through packaging and dispensing.**Prerequisite:** FTEC 422.**Restriction:** Must not be a: Freshman.**Registration Information:** Must register for lecture, lab, and recitation.

Required field trips. 21 years of age.

Term Offered: Spring.**Grade Mode:** Traditional.**Special Course Fee:** Yes.**FTEC 465 Food Production Operations Credits: 3 (3-0-0)****Course Description:** Production, operation, and management techniques used in the food industry at company, local and international levels.**Prerequisite:** FTEC 210.**Registration Information:** Required field trips.**Term Offered:** Fall.**Grade Mode:** Traditional.**Special Course Fee:** No.**FTEC 478 Phytochemicals and Probiotics for Health Credits: 2 (2-0-0)****Course Description:** Examination of phytochemistry and probiotic organisms important in human health.**Prerequisite:** BC 351.**Term Offered:** Fall.**Grade Mode:** Traditional.**Special Course Fee:** No.**FTEC 487 Internship Credits: Var[1-15] (0-0-0)****Course Description:****Prerequisite:** None.**Terms Offered:** Fall, Spring, Summer.**Grade Mode:** Instructor Option.**Special Course Fee:** No.**FTEC 492 Senior Seminar Fermentation and Food Science Credits: 2 (0-0-2)****Course Description:** Capstone seminar in fermentation science and food science.**Prerequisite:** FTEC 300 to 499 - at least 9 credits.**Restriction:** Must be a: Undergraduate.**Registration Information:** Senior standing.**Term Offered:** Spring.**Grade Mode:** Traditional.**Special Course Fee:** No.**FTEC 495 Independent Study Credits: Var[1-18] (0-0-0)****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:** Explore emerging health issues associated with fermented foods and beverages.**Prerequisite:** FSHN 350 or FTEC 360.**Term Offered:** Fall.**Grade Mode:** Traditional.**Special Course Fee:** No.**FTEC 496B Group Study Fermentation Science: Functional Foods in Health Credit: 1 (0-0-1)****Course Description:** Functional foods may be used to maintain overall good health and to prevent, manage, and/or treat disease. Apply nutrition science and fermentation science to learn how foods or food components are functional, their bioavailability, and the physiological effects related to human health.**Prerequisite:** FSHN 350 or FTEC 360.**Term Offered:** Fall.**Grade Mode:** Traditional.**Special Course Fee:** No.**FTEC 570 Food Product Development Credits: 2 (2-0-0)****Course Description:** Food product concepts, feasibility, and evaluation.**Prerequisite:** ANEQ 447 or 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:** ANEQ 447 or FTEC 447.**Term Offered:** Fall (odd years).**Grade Mode:** Traditional.**Special Course Fee:** No.

FTEC 578 Phytochemicals and Probiotics for Health Credits: 3 (2-0-1)

Also Offered As: HORT 578.

Course Description: Examination of phytochemicals and probiotic organisms important in human health.

Prerequisite: BC 351.

Registration Information: Senior standing. Must register for lecture and recitation. Credit not allowed for both FTEC 578 and HORT 578.

Term Offered: Spring.

Grade Mode: Traditional.

Special Course Fee: No.

FTEC 698 Research Credits: Var[1-18] (0-0-0)

Course Description:

Prerequisite: None.

Restriction: Must be a: Graduate, Professional.

Terms Offered: Fall, Spring, Summer.

Grade Mode: Instructor Option.

Special Course Fee: No.

FTEC 699 Thesis Credits: Var[1-18] (0-0-0)

Course Description:

Prerequisite: None.

Restriction: Must be a: Graduate, Professional.

Terms Offered: Fall, Spring, Summer.

Grade Mode: Instructor Option.

Special Course Fee: No.

FTEC 799 Dissertation Credits: Var[1-18] (0-0-0)

Course Description:

Prerequisite: None.

Restriction: Must be a: Graduate, Professional.

Terms Offered: Fall, Spring, Summer.

Grade Mode: Instructor Option.

Special Course Fee: No.