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 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: (CHEM 107 or CHEM 111) and (LIFE 102 or BZ 111 and BZ 110).
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: BC 351, may be taken concurrently and MIP 300.
Term Offered: Spring.
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.
Registration Information: Must register for lecture and recitation. Required field trips.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: Yes.

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: 4 (3-3-0)
Course Description: Application of scientific and technical aspects of malting, brewing, fermenting, finishing, packaging, and sensory evaluation of beer.
Prerequisite: FTEC 360.
Registration Information: Must register for lecture and laboratory. Required field trips. 21 years of age.
Term Offered: Fall.
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 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: 2 (2-0-0)
Course Description: Chemistry of food constituents as related to food quality and stability.
Prerequisite: CHEM 241 or CHEM 245 or CHEM 345.
Registration Information: Credit not allowed for both ANEQ 447 and FTEC 447.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: No.
FTEC 460 Brewing Science II Credits: 4 (3-3-0)
Course Description: Assessment, quantification, and control of all aspects of commercial beer production from malting through packaging and dispensing.
Prerequisite: FTEC 422.
Registration Information: Must register for lecture and laboratory. Required field trips. 21 years of age.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

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 Seminar: Fermentation Science and Food Safety Credits: 2 (1-0-1)
Course Description: Capstone seminar in fermentation science and food safety.
Prerequisite: None.
Registration Information: Senior standing.
Terms Offered: Fall, 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 497 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 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.