FOOD SCIENCE/SAFETY INTERDISCIPLINARY STUDIES PROGRAM

Food Science/Safety Graduate Interdisciplinary Studies Program (https://www.chhs.colostate.edu/fshn/programs-and-degrees/food-science-safety-interdisciplinary-minor/)
Gifford Building, Room 200B
(970) 491-7180

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Coordinated by a Faculty Advisory Board

Are you interested in the safety and quality of food from "farm to fork"? The Food Science/Safety Interdisciplinary Studies Program provide students with the interdisciplinary background necessary for understanding the roles and responsibilities of growers, producers, processors, retailers, consumers, and others working within the food system to ensure food is safe and healthful. These programs are a cooperative effort by faculty from several departments and colleges within CSU who share a common interest in food quality and safety and integrated production and processing. Students enrolling in a program will receive their degree from their home department. Completion of requirements for the interdisciplinary studies program will be noted on the transcript.

The programs are available at both the undergraduate and graduate levels. Program details are available from the Office of the Dean in the Colleges of Agricultural Sciences, Health and Human Sciences, or Veterinary Medicine and Biomedical Sciences, or from one of the collaborating departments.

The interdisciplinary minor in Food Science/Safety is designed to complement the student's major. It consists of a core of required courses (6 credits), foundation courses in the sciences (6 credits), and a selection of advanced courses (12 credits minimum) taken from at least three of the six collaborating departments: Animal Sciences; Environmental and Radiological Health Sciences; Food Science and Human Nutrition; Horticulture and Landscape Architecture; Microbiology, Immunology, and Pathology; and Soil and Crop Sciences.

The international reputation of the faculty members and their ability to attract strong extramural support for research in the areas of food science and food safety resulted in the creation of the Food Science/Safety Graduate Interdisciplinary Studies Program. Focusing on interdisciplinary research and education, this program is a cooperative effort by faculty in seven departments: Animal Sciences; Clinical Sciences; Environmental and Radiological Health Sciences, Food Science and Human Nutrition; Horticulture and Landscape Architecture; Microbiology, Immunology, and Pathology; and Soil and Crop Sciences. Faculty research interests include food microbiology, food safety education, food processing, and integrated production/processing. Students interested in the safety and processing of foods and commodities are encouraged to apply.

Students wishing to pursue the Food Science/Safety Graduate Interdisciplinary Studies Program must declare their intent with the chair of the Faculty Advisory Board. The program is customized to fit the student's interests and long-term objectives. Students are strongly encouraged to interact with faculty from more than one department. Basic training in food science comes from an integrated curriculum featuring core courses in food science, microbiology, nutrition, and commodity production. Opportunities exist for students to rotate through various laboratories.

Students receive a degree from their home department and an endorsement on their transcript indicating successful completion of the program requirements.

Requirements

Additional coursework may be required due to prerequisites.

Effective Summer 2020

Code	Title	Credits
Prerequisite Course		
MIP 334	Food Microbiology	3
Core Courses		
FSHN 696A	Group Study: Food Science	1-2
FTEC 400	Food Safety	3
Thesis or dissertation in home department [1]		6
Supporting Courses		
Select a minimum of 6 credits from the following courses, to include at least two subject codes: [2]		6
AGRI 570/VS 570	Issues in Animal Agriculture	
ANEQ 470	Meat Processing Systems	
ANEQ 567	HACCP Meat Safety	
ANEQ 660	Topics in Meat Safety	
ANEQ 676	Molecular Approaches to Food Safety	
ERHS 532	Epidemiologic Methods	
FTEC 570	Food Product Development	
FTEC 572	Food Biotechnology	
FTEC 574	Current Issues in Food Safety	
FTEC 576	Cereal Science	
FTEC 578/ HORT 578	Phytochemicals and Probiotics for Health	
HORT 401	Medicinal and Value-Added Uses of Plants	
HORT 424/ SOCR 424	Topics in Organic Agriculture	
MIP 335	Food Microbiology Laboratory	
MIP 443	Microbial Physiology	
MIP 450	Microbial Genetics	
MIP 540	Biosafety in Research Laboratories	
MIP 550	Microbial and Molecular Genetics Laboratory	
MIP 533/VS 533	Epidemiology of Infectious Diseases/ Zoonoses	
MIP 624	Advanced Topics in Microbial Ecology	
SOCR 755	Advanced Soil Microbiology	
VM 648/VS 648	Food Animal Production and Food Safety	
Program Total Credits:		**19-20**

A minimum of 19 credits are required to complete this program.

[1] Six or more credits, approved by Faculty Advisory Board for the Graduate Interdisciplinary Studies Program in Food Science/Safety.
[2] Students may select from additional courses with approval by the Faculty Advisory Board.