Kansas State University – Graduate Course Listings – 2018-19
Food Science Online Education Program
F=Fall, S= Spring, U=Summer
This is a non-exhaustive list – semester offered can change without notice

FDSCI 600  F/S/U Food Microbiology (2 credit hours, Gragg)
FDSCI 630  U Prb/Food Science - Top/Food Packaging (2 credit hours, Cooksey)
FDSCI 630  F/S Prb/Food Science - Top/Flavor Chemistry (3 credit hours, Jones)
FDSCI 690  F/S Principles of HACCP and HARPC (3 credit hours, Aramouni & Boyle)
FDSCI 695  F/S Quality Assurance of Food Products (3 credit hours, Schmidt)
FDSCI 710  F/S/U Kosher and Halal Food Regulations (2 credit hours, Retzlaff/Regenstein)
FDSCI 725  F Food Analysis (3 credit hours, Smith)
FDSCI 730  F/U Food Safety/Security (2 credit hours, Nutsch)
FDSCI 731  S/U Food Protection and Defense - Essential Concepts (2 credit hours, Nutsch)
FDSCI 740  F/S Research and Development of Food Products (4 credit hours, Getty)
FDSCI 815  F/S Advanced Food Chemistry (3 credit hours, Smith)
FDSCI 850  F/S Food Science Graduate Seminar (1 credit hour, Nutsch/F, Smith/S; NOT offered in summer)
FDSCI 898  F/S/U Master’s Report in Food Science (1-2 credits, Smith)

ASI 640  F/S Poultry Products Technology (3 credits, Beyer; Summer, even years only)
ASI 776  F Meat Industry Technology (3 credit hours, Getty)
AGEC 710  S/U Comparative Food and Ag. Systems (3 cr. hr., Featherstone)
BIOCH 521  F/S/U General Biochemistry Lecture (3 credit hours)
CHE 650  F/S/U Hazardous Waste Engineering Seminar (1 credit hour, Erickson)
CHE 750  F/S/U Air Quality Seminar (1 credit hour, Erickson)
DMP 816  F/S Trade and Agricultural Health (2 credit hours, Kastner)
DMP 888  F/S/U Globalization, Cooperation, and the Food Trade (1 credit hours, Kastner)
ENGL 758  F/S/U Scientific Communication (3 cr. hr.) Instructor permission required; fills early.
GRSC 602  F/S/U Cereal Science (3 credit hours, Rogers)
GRSC 635  F Baking Science 1 (2 credit hours, Moore, H Dogan)
GRSC 636  F Baking Science 1 Laboratory (2 credit hours, Moore)
GRSC 790  U Extrusion Processing – on-campus short course (2 credit hours, Contact Dr.Alavi)*
FNDH 620  F/S/U Nutrient Metabolism (3 credit hours, Wang)
FNDH 701  F Sensory Analysis (3 credit hours, Koppel)
FNDH 711  S (odd) Pet Food Sensory Analysis (2 credits, Koppel)
FNDH 820  F/S Functional Foods for Chronic Disease Prevention (3 credit hours, Wang)
FNDH 841  F Consumer Research: Fundamentals (1 cr. Swaney-Stueve)
FNDH 843-845/846 S Consumer Research- selected topics (Chambers, Swaney-Stueve)
FNDH 852  F/S/U Practicum in Sensory Analysis (3 cr. E. Chambers) every semester
STAT 703  F/S/U Introduction to Statistical Methods for the Sciences (3 credit hours)
STAT 705  F/S Regression and Analysis of Variance (3 credit hours)
STAT 730  F/S Multivariate Statistical Methods (3 credit hours)

AGCOM 810† F (odd) Scientific Communication (3 credits)
FDSCI 630† U  Ethnic Food Safety (2 credits, Po via UMo.)
FDSCI 750† F (might not be offered after 2017) Foodborne Toxicants (2 credits, via ISU)
FDSCI 751† U Food Laws and the Regulatory Process (2 credits, MacDonald via ISU)
FDSCI 753† F (odd) Risk Assessment for Food, Ag, & Vet Med (3 credits, Wolt via ISU; odd years only)

†Available via K-State’s participation in the multi-institutional AG*IDEA Food Safety and Defense Graduate Certificate program. Online courses in food safety and defense offered by other universities in the AG*IDEA consortium can be taken by K-State Food Science students if “seats” are available. Instructor permission is required.

*IMPORTANT TUITION NOTE: For campus short courses, non-resident online students are charged out-of-state tuition rates.