

Kansas State University – Graduate Course Listings – 2016
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	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/S/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)
AGCOM 810	F (odd)	Scientific Communication (3 credits, Ellis, offered by distance in odd years)
ASI 640	S (even)	Poultry Products Technology (3 credits, Beyer; Summer, even years only)
ASI 776	F/S	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, Reeck)
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, J. Kastner)
DMP 888	F/S/U	Globalization, Cooperation, and the Food Trade (1 credit hours, J. Kastner)
ENGL 758	F/S/U	Scientific Communication (3 cr. hr.) Instructor permission required; fills early.
GRAD 801	F/S	Foundations of Leadership (3 credit hours, Halpin)
GRSC 602	F/S/U	Principles of Cereal Science (3 credit hours, Rogers)
GRSC 790	U	Extrusion Processing – on-campus short course (2 credit hours, Alavi)*
HN 620	S/U	Nutrient Metabolism (3 credit hours, Wang)
HN 701	F	Sensory Analysis (3 credit hours, Koppel)
HN 703	S	Food Across Cultures and Countries
HN 711	S	Pet Food Sensory Analysis (2 credits, Koppel)
HN 833	S	Descriptive Sensory Methods (1 cr, D. Chambers)
HN 834	S	Descriptive Sensory Attributes: Food and Fragrance (1 cr, D. Chambers)
HN 841	?	Consumer Research: Fundamentals (1 cr. Swaney-Stueve)
HN 843, 845, 846	S	Consumer Research- selected topics (Chambers, Swaney-Stueve)
HN 852	F/S/U	Practicum in Sensory Analysis (1-6 cr. E. Chambers) every semester
HN 820	S	Functional Foods for Chronic Disease Prevention (3 credit hours, Wang)
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	S	Multivariate Statistical Methods (3 credit hours, Johnson)
FDSCI 630 [‡]	U	Ethnic Food Safety (2 credits, Po via UMo.)
FDSCI 750 [‡]	F	Foodborne Toxicants (2 credits, Hendrich 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; F 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.