

Kansas State University – Graduate Course Listings – 2026
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	Food Microbiology (2 credit hours) – restricted enrollment
FDSCI 690	F/S	Principles of HACCP and HARPC (3 credit hours, Boyle)
FDSCI 695	TBD	Quality Assurance of Food Products (3 credit hours) – currently not offered
FDSCI 712	U	Food Packaging (2 credit hours, Cooksey)
FDSCI 725	F	Food Analysis (3 credit hours, Smith)
FDSCI 730	U	Food Safety/Security (2 credit hours, Nutsch)
FDSCI 731	S	Food Protection and Defense - Essential Concepts (2 credit hours, Nutsch)
FDSCI 740	F/S	Research and Development of Food Products (3 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) *
FDSCI 961	F/S/U	Grad Prb Fdsci - Top/Research - Topics in FDSC (variable credits, Smith) *
ASI 640	F/S/U	Poultry Products Technology (3 credits, Beyer; Summer, even years only)
AGEC 710	S/U	Comparative Food and Ag. Systems (3 credit hours, Featherstone)
BIOCH 521	F/S/U	General Biochemistry Lecture (3 credit hours)
CHE 650	F/S/U	Hazardous Waste Engineering Seminar (1 credit hour, Anthony)
CHE 670	F/S/U	Sustainability Seminar (1 credit hour)
CHE 735	F	Chemical Engineering Analysis I (3 credit hours, Pourkargar)
CHE 750	F/S/U	Air Quality Seminar (1 credit hour)
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 hour, Kastner)
ENGL 758	F/S/U	Scientific Communication (3 cr. hr.) Instructor permission required; fills early*.
GRSC 602	S	Cereal Science (3 credit hours, Karkle)
GRSC 635	F	Baking Science I (2 credit hours, Clanton)
GRSC 636	F	Baking Science I Laboratory (2 credit hours, Clanton)
GRSC 637	S	Baking Science II (3 credit hours, Karkle)
GRSC 638	S	Baking Science II Laboratory (1 credit hours, Karkle)
GRSC 790	U	Extrusion Processing - on-campus short course (2 credit hours, Contact Dr. Alavi)
FNDH 620	F/S	Nutrient Metabolism (3 credit hours)
FNDH 820	S	Functional Foods for Chronic Disease Prevention (3 credit hours, Wang)

- Effective spring 2026 - the prefix for sensory courses has changed from **FNDH** to **SENS**

SENS 701	F	Sensory Analysis (3 credit hours, Talavera)
SENS 833	S (odd)	Descriptive Analysis: Methods (1 credit, Talavera)
SENS 834	S (odd)	Descriptive Analysis: Food and Fragrance Attributes (1 credit hour, Talavera)
SENS 836	S (odd)	Descriptive Sensory Analysis: Panel Training (1 credit hour, Talavera)
SENS 837	U (odd)	Descriptive Sensory Analysis: Rapid Methods (1 credit hour, Talavera)
SENS 843	S (even)	Consumer Research - Qualitative (1 credit, Talavera)
SENS 848	S (even)	Consumer Research - Quantitative (1 credit, Talavera)
SENS 851	S (even)	Sensory Analysis Applications of Statistics (2 credit hours, Talavera)
SENS 852	F/S/U	Practicum in Sensory Analysis (3 credits hours, Talavera)

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)

FDSCI 750* S Food Toxicology (2 credits, Baumert via UNebraska)

‡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.

*These courses require instructor approval