

UI Only	Cooperative Courses	WSU Only
204- Special Topics	110- Introduction to Food Science	515- Food Fermentations- Microbiology and Technology
363- Animal Products for Human Consumption	113- Introduction to Vines & Wines	700 – Master’s Research
398- Internship in Food Science	201 [BSCI]- Food Science on your plate	800 – Doctoral Research
403- Workshop	220- Food Safety and Quality	
404- Special Topics	301- Food Mycology	
500- Master’s Research & Thesis	303 [M]/302 – Food Processing, and Lab	
502- Directed Study	304 – Cereal Chemistry and Processing	
503 – Workshop	329- Dairy Foods Composition and Quality	
504 – Special Topics	401 WSU – Topics in Food Science	
514- Starch Chemistry	401 UI/402 WSU- Industrial Fermentations	
519-Food Rheology	405- Ciders and other Fermented Foods	
575- Food Quality Management	406/ 407 – Evaluation of Dairy Products and Lab	
588- Food Science Teaching Practicum	409 – Principles of Environmental Toxicology	
598- Internship	416/417 – Food Microbiology, and Lab	
599- Non-thesis Masters Research	418 – Oral Seminar in Food Science	
600 – Doctoral Research & Dissertation	422/423 – Sensory Eval of Food and Wine, and Lab	

429/430 – Dairy Products, and
Lab

432/433 – Food Engineering,
and Lab

436 – Principles of
Sustainability

460/461[M] – Food Chemistry,
and Lab

462 – Food Analysis

464 – Food Toxicology

465/466 – Wine Microbiology
and Processing, and Lab

470 – Advanced Food
Technology

475- Quality Management
Tools for Food Products

475- Quality Management
Tools for Food Products

489 – Food Product
Development

495 – Internship in Food
Science

496 – Internship in a Winery

499 – Special
Problems/Directed Study

501 – Topics in Food Science

509 – Environmental
Toxicology

510 – Functional Foods &
Health

511 – Food Lipids

512 – Food Proteins &
Enzymes

513 – Food Carbohydrates

516 – Food Laws

517 – Scientific Writing

518 – Oral Seminar

520 – Instrumental Analysis

522 – Sensory Evaluation of
Food & Wine

529 – Dairy Products

530 – Dairy Products Lab

531 – Advanced Food Safety
and Quality

532- Advanced Food
Microbiology

536 – Principles of
Sustainability

538 – Physical Properties of
Foods

564 – Food Toxicology

565 – Wine Microbiology &
Processing

570 – Advanced Food
Technology