

# Food Science (FDSC)

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Jeyam Subbiah  
 Department Head  
 N-202 Food Science Building  
 2650 N. Young Avenue  
 Fayetteville, AR 72704  
 Voice: 479-575-4605  
 Fax: 479-575-6936  
 Email: jsubbiah@uark.edu

Sun-Ok Lee  
 Graduate Coordinator  
 N-211 Food Science Building  
 2650 N. Young Avenue  
 Fayetteville, AR 72704  
 479-575-4605  
 Email: s (yjwang@uark.edu)unok@uark.edu

Department of Food Science website (<http://food-science.uark.edu>)

## Degrees Conferred:

M.S., Ph.D. (FDSC)

**Program Description:** The M.S. and Ph.D. programs in Food Science provide students with graduate education and research experience, both fundamental and applied, aimed at enhancing production and processing techniques, assuring food safety, utilizing co-products of food processing, improving the sensory and nutritional quality of food and understanding the role of nutrition in health and disease. Interdisciplinary faculty with comprehensive expertise in the food and food-related sciences, along with state-of-the-art facilities, are capable of addressing the most complex fundamental and applied research problems.

**Primary Areas of Faculty Research:** Food systems engineering; food system sustainability and resilience; food chemistry and functionality; food microbiology and safety, retail food safety, ready-to-eat and low-moisture food safety, virology, and enology; sensory and consumer science, consumer testing, behavior and food neuropsychophysiology; food for health; post-harvest technologies; new value-added products and process development; methodology and assessment of quality attributes of raw and processed foods; food processing and packaging; lipid, protein, and carbohydrate chemistry; functional foods; nutraceuticals; human nutrition and chronic diseases.

## M.S. in Food Science

**Admission to Master of Science Degree Program:** The student must have a B.S. degree from an accredited institution with a grade-point average of no less than 3.00, minimum GRE score percentiles of 30 for verbal, 25 for quantitative and a score of at least 3.0 for writing, suitable preparation in food science or related areas, and be acceptable to the department. International students must also have a minimum TOEFL score 79 internet-based/550 paper-based and 6.5 IELTS.

**Requirements for the Master of Science Degree:** A minimum of 24 semester hours of course work and 6 semester hours of thesis are required for the M.S. degree. At least 14 course credits of the 24 credits required must be from 5000-level or higher courses. Students are required to complete FDSC 5001 Seminar twice — one proposal seminar and one final seminar. Course deficiencies, if any, will be identified at the time of acceptance. In addition to coursework, the student will be required to conduct research and prepare an acceptable thesis. Upon admission to

this program the candidate will be assigned to a thesis director, who in consultation with the department head will select a graduate committee. This committee will assist with developing a suitable program for the candidate and will serve as the examination committee.

The student must maintain a grade-point average of 3.00 or higher.

Students should also be aware of Graduate School requirements with regard to master's degrees (<http://catalog.uark.edu/graduatecatalog/degreerequirements/#mastersdegreestext>).

## Ph.D. in Food Science

**Admission to Doctor of Philosophy Degree Program:** Applicants for acceptance into the interdepartmental doctoral program in food science must meet all of the requirements for admission to the Graduate School and the Department of Food Science. Students with a B.S. or M.S. degree in Food Science or related sciences from an accredited institution should have a GPA of no less than 3.0. All applicants to the Ph.D. program (B.S. and M.S.) should have a minimum GRE percentile of 30 for verbal, 25 for quantitative and a minimum score of 3.0 for writing, suitable preparation for the food science graduate program, and be acceptable to the department. International students must also have a minimum TOEFL score of 79 internet-based/550 paper-based and 6.5 IELTS.

**Requirements for the Doctor of Philosophy Degree:** Upon acceptance to this program, the student will be assigned to a dissertation director from the department representing the student's selected area of research. The dissertation director in consultation with the student and with the department head will select at least two suitable graduate faculty members from outside the student's own department to complete a committee of five members. The doctoral advisory committee chaired by the dissertation director will be responsible for supervision of the student's program development, and will serve as the examination committee for candidacy and final examinations. The student's course work and dissertation topic will be supervised by the doctoral advisory committee.

For students holding an M.S. degree in a science discipline, a minimum of 24 semester hours of course credit and a minimum of 18 semester hours of Ph.D. dissertation research credit will be required. At least 18 course credits of the 24 credits required must be from 5000-level or higher courses. Students are required to complete FDSC 5001 Seminar twice — one proposal seminar and one final seminar. Course deficiencies, if any, will be identified at the time of acceptance.

For students holding a B.S. degree in a science discipline, a minimum of 48 semester hours of course credit, a minimum of 18 semester hours of Ph.D. dissertation research credit, and a total of 72 semester hours of credit will be required. At least 32 course credits of the 48 credits required must be 5000-level or higher courses. Students are required to complete FDSC 5001 Seminar twice — one proposal seminar and one final seminar. Course deficiencies, if any, will be identified at the time of acceptance.

The student must maintain a grade-point average of 3.00 or higher. General requirements pertaining to the declaration of intent, admission to candidacy and residency are in accordance with the requirements set forth by the Graduate School of the University of Arkansas.

Students should also be aware of Graduate School requirements with regard to doctoral degrees (<http://catalog.uark.edu/graduatecatalog/degreerequirements/#phdandeddddegreestext>).

## Graduate Faculty

**Atungulu, Griffiths Odhiambo**, Ph.D., M.S. (Iwate University, Japan), B.S. (Jomo Kenyatta University of Agriculture and Technology, Kenya), Associate Professor, 2013, 2019.

**Baum, Jamie I.**, Ph.D., B.S. (University of Illinois-Urbana-Champaign), Associate Professor, 2011, 2018.

**Crandall, Philip G.**, Ph.D., M.S. (Purdue University), B.S. (Kansas State University), Professor, 1989, 1997.

**Gibson, Kristen Elizabeth**, Ph.D. (Johns Hopkins University), B.S. (University of Central Florida), Associate Professor, 2012, 2017.

**Hettiarachchy, Navam S.**, Ph.D. (University of Hull, England), M.S. (Edinburgh University, Scotland), B.S. (University of Madras, India), University Professor, 1992, 2006.

**Howard, Luke R.**, Ph.D., M.S. (University of Arkansas), B.S. (Purdue University), Professor, 2002.

**Lee, Sun-Ok**, Ph.D., M.S. (Iowa State University), M.S., B.S. (Dongduk Women's University, South Korea), Associate Professor, 2008, 2016.

**Meullenet, Jean-François**, Ph.D. (University of Georgia), M.S. (National Superior School of Agronomy and Food Science, Nancy, France), Professor, Endowed Professorship in Food Sensory Science, 1996, 2008.

**Morawicki, Ruben O.**, Ph.D. (Pennsylvania State University), M.Eng. (State University of New York-Buffalo), B.S. (Universidad Nacional de Misiones, Argentina), Associate Professor, 2006, 2016.

**Seo, Han-Seok**, Dr.rer.Medic. (Technische Universität Dresden, Germany), Ph.D., M.Sc. (Seoul National University, South Korea), B.S. (Korea University, Seoul, South Korea), Associate Professor, 2012, 2017.

**Subbiah, Jeyamkondan**, Ph.D. (Oklahoma State University), M.S. (University of Manitoba, Canada), B.E. (Tamil Nadu Agricultural University, India), Professor, 2019.

**Wang, Ya-Jane**, Ph.D. (Iowa State University), M.S. (University of Minnesota-Twin Cities), B.S. (National Taiwan University), Professor, 1999, 2009.

## Courses

### FDSC 5001. Seminar. 1 Hour.

Presentation and discussion of graduate student research. Prerequisite: Graduate standing. (Typically offered: Fall, Spring and Summer) May be repeated for up to 2 hours of degree credit.

### FDSC 509V. Special Problems Research. 1-6 Hour.

Original investigation on assigned problems in food science. Prerequisite: Graduate standing. (Typically offered: Fall, Spring and Summer) May be repeated for up to 6 hours of degree credit.

### FDSC 5111L. Food Analysis Lab. 1 Hour.

(Formerly FDSC 4111L.) Laboratory exercises providing students with experience of analytical techniques and instrumentation used in food analysis. Laboratory 3 hours per week. Graduate degree credit will not be given for both FDSC 4111L and FDSC 5111L. Corequisite: FDSC 4113 or FDSC 5113 (formerly FDSC 4113). Prerequisite: FDSC 4304 or FDSC 5304 (formerly FDSC 4304) and CHEM 1123 and CHEM 1121L and CHEM 2613 and CHEM 2611L or (CHEM 3603 and CHEM 3601L). (Typically offered: Spring)

### FDSC 5113. Food Analysis. 3 Hours.

(Formerly FDSC 4113.) Methods of analysis, instrumentation, and laboratory techniques for measuring the chemical composition of raw and value-added products. Lecture 3 hours. Graduate degree credit will not be given for both FDSC 4113 and FDSC 5113. Corequisite: FDSC 4111L or FDSC 5111L (formerly FDSC 4111L). Prerequisite: FDSC 4304 or FDSC 5304 (formerly FDSC 4304) and CHEM 1123 and CHEM 1121L and CHEM 2613 and CHEM 2611L or (CHEM 3603 and CHEM 3601L). (Typically offered: Spring)

### FDSC 5121L. Food Microbiology Lab. 1 Hour.

(Formerly FDSC 4121L.) A hands-on laboratory course designed to teach students microbiological techniques and certain enumeration and plating techniques of specific food spoilage and pathogenic bacteria. Graduate degree credit will not be given for both FDSC 4121L and FDSC 5121L. Prerequisite: BIOL 2013 and BIOL 2011L. Pre- or Corequisite: FDSC 4122 or FDSC 5122 (formerly FDSC 4122). (Typically offered: Fall)

### FDSC 5122. Food Microbiology. 2 Hours.

(Formerly FDSC 4122.) The study of food microbiology including classification/taxonomy, contamination, preservation and spoilage of different kinds of foods, pathogenic microorganisms, food poisoning, sanitation, control and inspection and beneficial uses of microorganisms. Graduate degree credit will not be given for both FDSC 4122 and FDSC 5122. Prerequisite: BIOL 2013 and BIOL 2011L or BIOL 2533. (Typically offered: Fall)

### FDSC 5223. Food Biosecurity. 3 Hours.

This course is the study of the security of agricultural products and the protection of our food supply from intentional and accidental, domestic and international contamination. Prerequisite: Graduate standing. (Typically offered: Fall Even Years)

### FDSC 5304. Food Chemistry. 4 Hours.

(Formerly FDSC 4304.) Water, carbohydrates, lipids, proteins, vitamins, and minerals in foods; biochemical and functional properties, enzymes, food additives (emulsifiers, pigments, colors, flavors, preservatives, and sweeteners) and texture as related to properties in food systems and during processing. Lecture 3 hours, laboratory 3 hours per week. Graduate degree credit will not be given for both FDSC 4304 and FDSC 5304. Corequisite: Lab component. Prerequisite: CHEM 1123 and CHEM 1121L and CHEM 2613 and CHEM 2611L or (CHEM 3603 and CHEM 3601L). (Typically offered: Fall)

### FDSC 531V. Internship in Food Science. 1-4 Hour.

(Formerly FDSC 431V.) The Food Science Internship is a supervised practical work experience with a food industry, research program or governmental agency to gain professional experience and insight into career opportunities. Graduate degree credit will not be given for both FDSC 431V and FDSC 531V. Prerequisite: Completion of first year of graduate studies and instructor consent. (Typically offered: Fall, Spring and Summer) May be repeated for up to 4 hours of degree credit.

### FDSC 5413. Sensory Evaluation of Food. 3 Hours.

(Formerly FDSC 4413.) Principles and procedures for sensory evaluation of food. Appropriate uses of specific tests are discussed, along with physiological, psychological, and environmental factors affecting sensory verdicts. Lecture 2 hours, laboratory 2 hours per week. Graduate degree credit will not be given for both FDSC 4413 and FDSC 5413. Corequisite: Lab component. Prerequisite: STAT 2303 or WCOB 1033 or AGST 5023 or STAT 2823 or PSYC 2013. (Typically offered: Fall)

### FDSC 5423. Foodborne Diseases. 3 Hours.

This course will introduce students to the major pathogens associated with foodborne diseases, their epidemiology, and approaches to outbreak investigation and control of foodborne illness. An emphasis will be placed on understanding the relationships between the host, the etiologic agent, and the environment as they relate to disease causation. The student will gain knowledge through lectures, case studies, readings, and an individual project. An understanding of basic biology principles is expected for this course. (Typically offered: Summer Odd Years)

### FDSC 5503. Safety and Sanitation for the Food Industry. 3 Hours.

This web-based course will provide an appreciation of the need for sanitation in food processing and increase the students' knowledge of sanitary techniques. Topics will include contamination sources, plant and equipment design, cleaners and sanitizers, HACCP, and food biosecurity. Also covered will be considerations in selecting, establishing and maintaining a sanitation program. An understanding of general microbiology and chemistry principles is expected for this course. (Typically offered: Summer Even Years)

**FDSC 5713. Product Innovation for the Food Scientist. 3 Hours.**

(Formerly FDSC 4713.) This is a capstone course integrating knowledge developed in Food Science to the development of new food products. This course will take an integrated multidisciplinary approach to developing innovative food products and will provide learning experiences in new product development and Research & Development. Topics include product formulation, ingredient interactions, sensory analysis, packaging, labeling, food safety and food law. Graduate degree credit will not be given for both FDSC 4713 and FDSC 5713. Corequisite: Lab component. Pre- or Corequisite: FDSC 4113 or FDSC 5113 (formerly FDSC 4113) and FDSC 4111L or FDSC 5111L (formerly FDSC 4111L). Prerequisite: FDSC 4304 or FDSC 5304 (formerly FDSC 4304), FDSC 3103, and FDSC 4413 or FDSC 5413 (formerly FDSC 4413). (Typically offered: Spring)

**FDSC 5754. Engineering Principles of Food Processing. 4 Hours.**

(Formerly FDSC 4754.) Basic mechanics of refrigeration, temperature controls, materials handling and mechanical problems as applied to foods and food processing. Lecture 3 hours, laboratory 3 hours per week. Graduate degree credit will not be given for both FDSC 4754 and FDSC 5754. Corequisite: Lab component. Prerequisite: MATH 1213, PHYS 2013, and PHYS 2011L. (Typically offered: Spring Even Years)

**FDSC 5823. Principles of Food Microbiology. 3 Hours.**

This web-based course is a study of the fundamentals of food microbiology to include its history, classifications, spores and their importance, and the most common and serious pathogenic food microorganisms. Fermentation, spoilage microorganisms and control methodology are also discussed. (Typically offered: Fall Even Years)

**FDSC 5993. Global Horticulture and Human Nutrition to Enhance Community Resilience and Food Security. 3 Hours.**

This course covers three broad areas (Global Horticulture, Sustainable International Development, Human Health and Nutrition) and experts on three campuses created the instruction. The course is intended to be multi-disciplinary, and students should use their contextual knowledge to add to weekly discussions. Prerequisite: Graduate standing. (Typically offered: Spring Even Years)

This course is cross-listed with AGED 5993, HORT 5993.

**FDSC 600V. Master's Thesis. 1-6 Hour.**

Master's Thesis. Prerequisite: Graduate standing. (Typically offered: Fall, Spring and Summer) May be repeated for degree credit.

**FDSC 602V. Special Topics. 1-3 Hour.**

Discussions focused on selected topics of particular fields of raw product physiology and food processing. chemistry, physiology, microbiology, evaluation, sensory analysis and preservation. Prerequisite: Graduate standing. (Typically offered: Irregular) May be repeated for degree credit.

**FDSC 6033. Food Biochemistry. 3 Hours.**

Biochemical characteristics, functions, regulation and impact of components in raw and processed foods of plant origin. Lecture/discussion 3 hours per week. Prerequisite: CHEM 3813. (Typically offered: Fall Odd Years)

**FDSC 6123. Food Carbohydrate Chemistry. 3 Hours.**

Focus is on carbohydrate chemistry including molecular structures and physical properties, production and food applications, analytical methods for food carbohydrates, and interactions among food polysaccharides. Prerequisite: FDSC 4304 or FDSC 5304 (formerly FDSC 4304). (Typically offered: Fall Even Years)

**FDSC 6143. Advanced Food Processing and Packaging and their Environmental Impact. 3 Hours.**

The course is directed to graduate students in food science and related fields. Students will learn advanced food processing technologies and packaging as well as the environmental issues associated to food production, processing, and distribution. An understanding of basic food processing/food engineering principles and knowledge of food processing operations is expected for this course. (Typically offered: Spring Even Years)

**FDSC 6323. Nutraceuticals and Functional Foods. 3 Hours.**

Course will include past, present and future of nutraceuticals and functional foods, chemistry, mechanism, novel technologies, nutrigenomics, processing, healthy lifestyle, regulation, safety, marketing, international aspects, and industry project. Prerequisite: CHEM 2613 (or CHEM 3603) and CHEM 3813 and FDSC 4304 or instructor consent. (Typically offered: Spring Even Years)

**FDSC 6333. Food Protein Chemistry and Functionality. 3 Hours.**

This course is a study in advanced food protein chemistry, including molecular structures, characterization, physicochemical bases of food protein functionality, structure-function relationship, processing technologies to improve functionality, as well as hands-on experiences with timely, practical projects related to food proteins. Lecture and problem solving projects for 3 hours per week. Pre- or Corequisite: FDSC 4304 or FDSC 5304 (formerly FDSC 4304). (Typically offered: Spring Odd Years)

**FDSC 6403. Epidemiologic Principles in Food Safety and Public Health. 3 Hours.**

This course will provide an introduction to epidemiologic methods used in foodborne disease outbreak investigations. The importance of surveillance systems in detecting outbreaks and in the development of effective disease prevention and control strategies will also be presented. An emphasis will be placed on understanding the relationships between the host, the etiologic agent, and the environment as they relate to disease causation. In addition, molecular methods utilized for the identification of etiologic agents will be discussed. Selected important foodborne diseases will be discussed in detail to clarify the role of epidemiology in understanding the pathogenesis of infectious processes in individuals and communities. Prerequisite: FDSC 4122 or FDSC 5122 (formerly FDSC 4122) or equivalent. (Typically offered: Fall Even Years)

**FDSC 6443. Metabolism of Xenobiotics. 3 Hours.**

This course is designed to provide in-depth knowledge of the integration of molecular, cellular, and physiologic aspects of xenobiotics (e.g phytochemicals)/ micronutrients and metabolism. This course will also discuss the current understanding of the mechanism and regulation of gene expression by xenobiotics/ micronutrients. Examination of current research literature to understand how xenobiotics/micronutrients and physiological states metabolize and influence gene expression, as well as the research methodology used to address these relations. Prerequisite: CHEM 3813. (Typically offered: Fall Even Years)

**FDSC 6513. Cereal Processing Technology. 3 Hours.**

Fundamental concepts of heat and mass transport in grains; cereal/grain structure, property and composition; cereal/grain processing systems and technology; cereal/grain co-product processing technology and value recovery; cereal/grain quality metrics, grading standards and food safety assurance. Prerequisite: FDSC 3103 or FDSC 4754 or instructor permission. (Typically offered: Spring Odd Years)

**FDSC 6603. Chemosensory Perception and Measurement. 3 Hours.**

This course is designed to address advanced techniques and current issues in sensory and consumer sciences, with a focus on chemosensory perception. This course consists of two main modules: I) anatomy and physiology of the chemosensory senses and II) measurement/analysis of chemosensory responses. This course includes both individual and group projects with an emphasis of four aspects of "C": "Concept," "Creativity," "Critical thinking skills," and "Communication." Prerequisite: FDSC 4413 or FDSC 5413. (Typically offered: Fall Odd Years)

**FDSC 700V. Doctoral Dissertation. 1-18 Hour.**

The doctoral program in food science is an interdepartmental program offered by the departments of Food Science, Animal and Poultry Sciences, and Human Environmental Sciences. Prerequisite: Graduate standing. (Typically offered: Fall, Spring and Summer) May be repeated for degree credit.