

Food Science (FDSC)

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Food science is an interdisciplinary field involving microbiology, engineering, biochemistry, nutrition, and sensory science to better understand food processes and improve food products for the general public. As the stewards of the field, food scientists study the physical, microbial, and chemical makeup of food. They apply their findings to develop the safe, nutritious, and sustainable foods and innovative packaging that line supermarket shelves daily.

Food science prepares students for many interesting, rewarding and challenging professional career opportunities in industry, business, governmental and educational organizations associated with food and food-related products. Due to the diversity and abundance of opportunities available, students graduating with a B.S.A. in food science readily obtain employment in the food industry or continue studies for graduate school. Additionally, requirements for several pre-professional programs can be fulfilled while meeting requirements for the food science degree.

Students may choose one of three areas of concentration for their degree program: Food Science (FDSC), Food Technology (FDTN) or Food and Culinary Sciences (FDCU). The FDSC concentration at the University of Arkansas is one of only 43 programs in the United States and the only one in Arkansas that is approved by the Institute of Food Technologists. It provides students with a strong background in basic and applied sciences and food chemistry, microbiology, engineering and quality control.

The food we consume daily is the result of extensive food research, a systematic investigation into a variety of foods' properties and compositions. After the initial stages of research and development, food products are mass produced using the principles of food technology. The FDTN concentration provides students interested in food industry careers with a multidisciplinary education consisting of core food science requirements in combination with a minor chosen by the student to compliment the student's career goals.

Culinary sciences blend the artistic abilities of culinary arts with the scientific expertise of food science to shape the future of research and development in the food industry. The FDCU concentration provides students interested in product development careers with an interdisciplinary background in food science and culinary arts. This concentration is a partnership program with Northwest Arkansas Community College (NWACC). Students complete their culinary arts coursework at Brightwater: A Center for the Study of Food (an academic division of NWACC located in Bentonville, AR) and are eligible to

receive a Certificate of Proficiency in Culinary Arts from NWACC with no additional coursework. Culinary coursework will be transferred to the UA; it can be taken prior to admission to the UA or taken while in residence at the UA. Food and Culinary Sciences concentration will provide students with the course work necessary to be eligible to become a Certified Culinary Scientist through the Research Chef's Association.

Students in each concentration are required to complete a relevant internship. There are also ample opportunities for students to gain research and international experiences and to select a minor.

Requirements for B.S.A. in Food Science with Food Science Concentration

Major Requirements

State minimum core (<http://catalog.uark.edu/undergraduatecatalog/gened/stateminimum/>) and discipline-specific general education requirements: (Course work that meets state minimum core requirements is in bold.)

Communication (12 hours)	12
ENGL 10103	Composition I (ACTS Equivalency = ENGL 1013)
ENGL 10203	Composition II (ACTS Equivalency = ENGL 1023)
Select two courses from approved list of communication intensive courses	
U.S. History and Government (3 hours)	3
Select 3 hours US History from University Core	
Mathematics and Statistics (6 hours)	6
MATH 11003	College Algebra (ACTS Equivalency = MATH 1103)
MATH 21003	Principles of Statistics (ACTS Equivalency = MATH 2103)
Physical and Biological Sciences (23-27 hours)	23-27
BIOL 10103 & BIOL 10101	Principles of Biology (ACTS Equivalency = BIOL 1014 Lecture) and Principles of Biology Laboratory (ACTS Equivalency = BIOL 1014 Lab)
BIOL 20003 & BIOL 20001	General Microbiology (ACTS Equivalency = BIOL 2004 Lecture) and General Microbiology Laboratory (ACTS Equivalency = BIOL 2004 Lab)
CHEM 14103 & CHEM 14101	University Chemistry I (ACTS Equivalency = CHEM 1414 Lecture) and University Chemistry I Laboratory (ACTS Equivalency = CHEM 1414 Lab)
CHEM 14203 & CHEM 14201	University Chemistry II (ACTS Equivalency = CHEM 1424 Lecture) and University Chemistry II Laboratory (ACTS Equivalency = CHEM 1424 Lab)
CHEM 38103	Elements of Biochemistry
CHEM 26103 & CHEM 26101	Organic Physiological Chemistry (ACTS Equivalency = CHEM 1224 Lecture) and Organic Physiological Chemistry Laboratory (ACTS Equivalency = CHEM 1224 Lab)

or CHEM 36 Organic Chemistry I and & CHEM 36 (and Organic Chemistry II and Organic Chemistry II Laboratory & CHEM 36)	
& CHEM 36	
Fine Arts and Humanities (6 hours)	6
Select 3 hours Fine Arts from State Minimum Core	
Select 3 hours Humanities from State Minimum Core	
Social Sciences (9 hours)	9
Select 9 hours Social Sciences from State Minimum Core	
University Requirement (1 hr)	1
UNIV 10051 University Perspectives	
Food Science Degree Requirements (32 hours)	32
FDSC 10101 Exploring Topics in Food Science	
FDSC 11003 Introduction to Food Science	
FDSC 25203 Sanitation and Safety in Food Processing Operations	
FDSC 31003 Principles of Food Processing	
FDSC 32002 Introduction to Food Law	
FDSC 41103 Food Analysis & FDSC 41101 and Food Analysis Lab	
FDSC 41202 Food Microbiology & FDSC 41201 and Food Microbiology Lab	
FDSC 43004 Food Chemistry	
FDSC 4310V Internship in Food Science	
FDSC 44103 Sensory Evaluation of Food	
FDSC 47103 Product Innovation for the Food Scientist	
21 hours from concentration requirements (FDSC, FDCU, FDTN)	21
General Electives	3-7
Total Hours	120
Additional Requirements for Food Science Concentration (21 hours)	
FDSC 47504 Engineering Principles of Food Processing	4
MATH 12003 Plane Trigonometry (ACTS Equivalency = MATH 1203)	3
MATH 24004 Calculus I (ACTS Equivalency = MATH 2405)	4
NUTR 12103 Fundamentals of Nutrition	3
PHYS 20103 College Physics I (ACTS Equivalency = PHYS 2014 Lecture) & PHYS 20101 and College Physics I Laboratory (ACTS Equivalency = PHYS 2014 Lab)	4
General Elective	3
Total Hours	21

Food Science B.S.A., Food Science Concentration

Nine-Semester Degree Program

Because the Food Science Concentration requires an internship one summer, students cannot enroll in an Eight-Semester Program. See the Eight-Semester Degree Policy (<http://catalog.uark.edu/undergraduatecatalog/academicregulations/>)

eight semester degree completion policy) for requirements of the eight-semester programs.

First Year	Units		
	Fall	Spring	Summer
UNIV 10051 University Perspectives	1		
ENGL 10103 Composition I (ACTS Equivalency = ENGL 1013) (Satisfies General Education Outcome 1.1)	3		
MATH 11003 College Algebra (ACTS Equivalency = MATH 1103) (Satisfies General Education Outcome 2.1)	3		
Satisfies General Education Outcome 3.4:			
BIOL 10103 Principles of Biology (ACTS Equivalency = BIOL 1014 Lecture) & BIOL 10101 Principles of Biology Laboratory (ACTS Equivalency = BIOL 1014 Lab)	4		
FDSC 10101 Exploring Topics in Food Science	1		
ENGL 10203 Composition II (ACTS Equivalency = ENGL 1023) (Satisfies General Education Outcome 1.1)		3	
MATH 12003 Plane Trigonometry (ACTS Equivalency = MATH 1203) Satisfies General Education Outcome 3.4:		3	
CHEM 14103 University Chemistry I (ACTS Equivalency = CHEM 1414 Lecture) & CHEM 14101 University Chemistry I Laboratory (ACTS Equivalency = CHEM 1414 Lab)		4	
FDSC 11003 Introduction to Food Science		3	
FDSC 25203 Sanitation and Safety in Food Processing Operations		3	
Year Total:	12	16	

Second Year	Units		
	Fall	Spring	Summer
MATH 21003 Principles of Statistics (ACTS Equivalency = MATH 2103)	3		
CHEM 14203 University Chemistry II (ACTS Equivalency = CHEM 1424 Lecture) & CHEM 14201 University Chemistry II Laboratory (ACTS Equivalency = CHEM 1424 Lab)	4		
PHYS 20103 College Physics I (ACTS Equivalency = PHYS 2014 Lecture) & PHYS 20101 College Physics I Laboratory (ACTS Equivalency = PHYS 2014 Lab)	4		
NUTR 12103 Fundamentals of Nutrition	3		
General Elective	1		

MATH 24004 Calculus I (ACTS Equivalency = MATH 2405)	4	
BIOL 20003 General Microbiology (ACTS Equivalency = BIOL 2004 Lecture) & BIOL 20001 General Microbiology Laboratory (ACTS Equivalency = BIOL 2004 Lab)	4	
CHEM 26103 Organic Physiological Chemistry (ACTS Equivalency = CHEM 1224 Lecture) & CHEM 26101 Organic Physiological Chemistry Laboratory (ACTS Equivalency = CHEM 1224 Lab)	4	
General Elective ⁶	3	
Year Total:	15	15

Third Year	Units		
	Fall	Spring	Summer
CHEM 38103 Elements of Biochemistry	3		
FDSC 31003 Principles of Food Processing	3		
FDSC 43004 Food Chemistry	4		
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{1, 2, 3, 4}	3		
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{1, 2, 3, 4}	3		
FDSC 32002 Introduction to Food Law		2	
FDSC 41103 Food Analysis & FDSC 41101 Food Analysis Lab		4	
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{1, 2, 3, 4}		3	
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{1, 2, 3, 4}		3	
General Elective (odd years) ⁶		3	
FDSC 4310V Internship in Food Science			3
Year Total:	16	15	3

Fourth Year	Units		
	Fall	Spring	Summer
FDSC 41202 Food Microbiology & FDSC 41201 Food Microbiology Lab	3		
FDSC 44103 Sensory Evaluation of Food	3		
Communication Intensive Course ⁵	3		
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{1, 2, 3, 4}	3		
General Elective ⁶	3		

FDSC 47103 Product Innovation for the Food Scientist (Satisfies General Education Outcome 6.1)	3	
FDSC 47504 Engineering Principles of Food Processing (even years) Communication Intensive Course ⁵	4	3
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{1, 2, 3, 4}		3
Year Total:	15	13

Total Units in Sequence: 120

¹ The Fine Arts Elective courses which satisfy General Education Outcome 3.1 include: ARCH 10003, ARHS 10003, COMM 10003, DANC 10003, LARC 10003, MUSC 10003, MUSC 100H3, MUSC 10103, MUSC 101H3, MUSC 13303, THTR 10003, THTR 10103, or THTR 101H3.

² The Humanities Elective courses which satisfy General Education Outcomes 3.2 and 5.1 include: CLST 10003, CLST 100H3, HUMN 112H4, PHIL 20003, PHIL 200H3, or PHIL 21003.

³ One Social Science Elective should be selected from the following list of courses in order to satisfy General Education Outcomes 3.3 and 4.1: ANTH 10203, COMM 10203, HDFS 14003, HDFS 24103, HIST 11193, HIST 111H3, HIST 11293, HIST 112H3, HIST 20903, HUMN 111H4, INST 28103, INST 281H3, PLSC 20103, PLSC 28103, PLSC 281H3, RESM 28503, SOCI 10103, SOCI 101H3, or SOCI 20103.

⁴ The U.S. History or Government Elective courses which satisfy General Education Outcome 4.2 include: HIST 20003, HIST 20103, or PLSC 20003.

⁵ Recommend ACOM 31403, AGED 41203 or SPCH 10003 to satisfy General Education Outcome 1.2. See academic adviser for complete list of Communication Intensive courses.

⁶ Students must complete 40 hours of upper division courses (3000-4000 level). It is recommended that students consult with the academic adviser when making course selections.

Requirements for B.S.A. in Food Science with Food Technology Concentration

Major Requirements

State minimum core (<http://catalog.uark.edu/undergradcatalog/gened/stateminimum/>) and discipline-specific general education requirements: (Course work that meets state minimum core requirements is in bold.)

Communication (12 hours) 12

ENGL 10103 Composition I (ACTS Equivalency = ENGL 1013)

ENGL 10203 Composition II (ACTS Equivalency = ENGL 1023)

Select two courses from approved list of communication intensive courses

U.S. History and Government (3 hours) 3

Select 3 hours US History from University Core

Mathematics and Statistics (6 hours) 6

MATH 11003 College Algebra (ACTS Equivalency = MATH 1103)

MATH 21003 Principles of Statistics (ACTS Equivalency = MATH 2103)

Physical and Biological Sciences (23-27 hours) 23-27

BIOL 10103 & BIOL 10101	Principles of Biology (ACTS Equivalency = BIOL 1014 Lecture) and Principles of Biology Laboratory (ACTS Equivalency = BIOL 1014 Lab)	
BIOL 20003 & BIOL 20001	General Microbiology (ACTS Equivalency = BIOL 2004 Lecture) and General Microbiology Laboratory (ACTS Equivalency = BIOL 2004 Lab)	
CHEM 14103 & CHEM 14101	University Chemistry I (ACTS Equivalency = CHEM 1414 Lecture) and University Chemistry I Laboratory (ACTS Equivalency = CHEM 1414 Lab)	
CHEM 14203 & CHEM 14201	University Chemistry II (ACTS Equivalency = CHEM 1424 Lecture) and University Chemistry II Laboratory (ACTS Equivalency = CHEM 1424 Lab)	
CHEM 38103	Elements of Biochemistry	
CHEM 26103 & CHEM 26101	Organic Physiological Chemistry (ACTS Equivalency = CHEM 1224 Lecture) and Organic Physiological Chemistry Laboratory (ACTS Equivalency = CHEM 1224 Lab)	
	or CHEM 36 Organic Chemistry I and CHEM 36 and Organic Chemistry II and CHEM 36 and Organic Chemistry II Laboratory	
	& CHEM 362	
	& CHEM 362	
Fine Arts and Humanities (6 hours)		6
	Select 3 hours Fine Arts from State Minimum Core	
	Select 3 hours Humanities from State Minimum Core	
Social Sciences (9 hours)		9
	Select 9 hours Social Sciences from State Minimum Core	
University Requirement (1 hr)		1
	UNIV 10051 University Perspectives	
Food Science Degree Requirements (32 hours)		32
FDSC 10101	Exploring Topics in Food Science	
FDSC 11003	Introduction to Food Science	
FDSC 25203	Sanitation and Safety in Food Processing Operations	
FDSC 31003	Principles of Food Processing	
FDSC 32002	Introduction to Food Law	
FDSC 41103 & FDSC 41101	Food Analysis and Food Analysis Lab	
FDSC 41202 & FDSC 41201	Food Microbiology and Food Microbiology Lab	
FDSC 43004	Food Chemistry	
FDSC 4310V	Internship in Food Science	
FDSC 44103	Sensory Evaluation of Food	
FDSC 47103	Product Innovation for the Food Scientist	
21 hours from concentration requirements (FDSC, FDCU, FDTN)		21
General Electives		3-7
Total Hours		120

Additional Requirements for Food Technology Concentration (21 hours)

MATH 22003	Survey of Calculus (ACTS Equivalency = MATH 2203)	3
	Completion of a minor to provide multidisciplinary educational background ¹	15
	General Elective	3
Total Hours		21

¹ Students must declare chosen minor with the Bumpers College Dean's Office. Visit the list of Bumpers College minors (<http://catalog.uark.edu/undergraduatecatalog/collegesandschools/dalebumperscollegeofagriculturalfoodandlifesciences/#fieldsofstudytex>).

Food Science B.S.A., Food Technology Concentration Nine-Semester Degree Program

Because the Food Technology Concentration requires an internship one summer, students cannot enroll in an Eight-Semester Program. See the Eight-Semester Degree Policy (<http://catalog.uark.edu/undergraduatecatalog/academicregulations/eightsemesterdegreecompletionpolicy/>) for requirements of the eight-semester programs. Students in the Food Technology Concentration must also complete a minor to provide multidisciplinary educational background (minor must be declared with Bumpers College Dean's Office). Where not specified, select courses from the state minimum core (<http://catalog.uark.edu/undergraduatecatalog/gened/stateminimum/>) list.

First Year	Units		
	Fall	Spring	Summer
UNIV 10051 University Perspectives	1		
ENGL 10103 Composition I (ACTS Equivalency = ENGL 1013) (Satisfies General Education Outcome 1.1)	3		
MATH 11003 College Algebra (ACTS Equivalency = MATH 1103) (Satisfies General Education Outcome 2.1)	3		
Satisfies General Education Outcome 3.4:			
BIOL 10103 Principles of Biology (ACTS Equivalency = BIOL 1014 Lecture) & BIOL 10101 Principles of Biology Laboratory (ACTS Equivalency = BIOL 1014 Lab)	4		
FDSC 10101 Exploring Topics in Food Science	1		
ENGL 10203 Composition II (ACTS Equivalency = ENGL 1023) (Satisfies General Education Outcome 1.1)		3	
Satisfies General Education Outcome 3.4:			
CHEM 14103 University Chemistry I (ACTS Equivalency = CHEM 1414 Lecture) & CHEM 14101 University Chemistry I Laboratory (ACTS Equivalency = CHEM 1414 Lab)		4	

FDSC 11003 Introduction to Food Science	3
FDSC 25203 Sanitation and Safety in Food Processing Operations	3
Course required for selected minor	3
Year Total:	12 16

Second Year	Units		
	Fall	Spring	Summer

MATH 22003 Survey of Calculus (ACTS Equivalency = MATH 2203)	3		
CHEM 14203 University Chemistry II (ACTS Equivalency = CHEM 1424 Lecture) & CHEM 14201 University Chemistry II Laboratory (ACTS Equivalency = CHEM 1424 Lab)	4		
Course required for selected minor	3		
Course required for selected minor	3		
General Elective	3		
MATH 21003 Principles of Statistics (ACTS Equivalency = MATH 2103)		3	
BIOL 20003 General Microbiology (ACTS Equivalency = BIOL 2004 Lecture) & BIOL 20001 General Microbiology Laboratory (ACTS Equivalency = BIOL 2004 Lab)		4	
CHEM 26103 Organic Physiological Chemistry (ACTS Equivalency = CHEM 1224 Lecture) & CHEM 26101 Organic Physiological Chemistry Laboratory (ACTS Equivalency = CHEM 1224 Lab)		4	
Course required for selected minor		3	
General Elective		1	
Year Total:	16	15	

Third Year	Units		
	Fall	Spring	Summer

CHEM 38103 Elements of Biochemistry	3		
FDSC 31003 Principles of Food Processing	3		
FDSC 43004 Food Chemistry	4		
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{1, 2, 3, 4}	3		
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{1, 2, 3, 4}	3		
FDSC 32002 Introduction to Food Law		2	
FDSC 41103 Food Analysis & FDSC 41101 Food Analysis Lab		4	
Course required for selected minor		3	

State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{1, 2, 3, 4}	3		
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{1, 2, 3, 4}	3		
FDSC 4310V Internship in Food Science			3
Year Total:	16	15	3

Fourth Year	Units		
	Fall	Spring	Summer

FDSC 41202 Food Microbiology & FDSC 41201 Food Microbiology Lab	3		
FDSC 44103 Sensory Evaluation of Food	3		
Communication Intensive Course ^{5, 6}	3		
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{1, 2, 3, 4}	3		
General Elective ⁶	3		
FDSC 47103 Product Innovation for the Food Scientist (Satisfies General Education Outcome 6.1)			3
Communication Intensive Course ^{5, 6}			3
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{1, 2, 3, 4}			3
General Electives ⁶			3
Year Total:	15	12	

Total Units in Sequence: 120

¹ The Fine Arts Elective courses which satisfy General Education Outcome 3.1 include: ARCH 10003, ARHS 10003, COMM 10003, DANC 10003, LARC 10003, MUSC 10003, MUSC 100H3, MUSC 10103, MUSC 101H3, MUSC 13303, THTR 10003, THTR 10103, or THTR 101H3.

² The Humanities Elective courses which satisfy General Education Outcomes 3.2 and 5.1 include: CLST 10003, CLST 100H3, HUMN 112H4, PHIL 20003, PHIL 200H3, or PHIL 21003.

³ One Social Science Elective should be selected from the following list of courses in order to satisfy General Education Outcomes 3.3 and 4.1: ANTH 10203, COMM 10203, HDFS 14003, HDFS 24103, HIST 11193, HIST 111H3, HIST 11293, HIST 112H3, HIST 20903, HUMN 111H4, INST 28103, INST 281H3, PLSC 20103, PLSC 28103, PLSC 281H3, RESM 28503, SOCI 10103, SOCI 101H3, or SOCI 20103.

⁴ The U.S. History or Government Elective courses which satisfy General Education Outcome 4.2 include: HIST 20003, HIST 20103, or PLSC 20003.

⁵ Recommend ACOM 31403, AGED 41203 or SPCH 10003 to satisfy General Education Outcome 1.2. See academic adviser for complete list of Communication Intensive courses.

⁶ Students must complete 40 hours of upper division courses (3000-4000 level). It is recommended that students consult with the academic adviser when making course selections.

Requirements for B.S.A. in Food Science with Food and Culinary Sciences Concentration

Major Requirements

State minimum core (<http://catalog.uark.edu/undergraduatecatalog/gened/stateminimum/>) and discipline-specific general education requirements: (Course work that meets state minimum core requirements is in bold.)

Communication (12 hours) 12

ENGL 10103 Composition I (ACTS Equivalency = ENGL 1013)

ENGL 10203 Composition II (ACTS Equivalency = ENGL 1023)

Select two courses from approved list of communication intensive courses

U.S. History and Government (3 hours) 3

Select 3 hours US History from University Core

Mathematics and Statistics (6 hours) 6

MATH 11003 College Algebra (ACTS Equivalency = MATH 1103)

MATH 21003 Principles of Statistics (ACTS Equivalency = MATH 2103)

Physical and Biological Sciences (23-27 hours) 23-27

BIOL 10103 Principles of Biology (ACTS Equivalency = BIOL & BIOL 10101 1014 Lecture) and Principles of Biology Laboratory (ACTS Equivalency = BIOL 1014 Lab)

BIOL 20003 General Microbiology (ACTS Equivalency = BIOL & BIOL 20001 2004 Lecture) and General Microbiology Laboratory (ACTS Equivalency = BIOL 2004 Lab)

CHEM 14103 University Chemistry I (ACTS Equivalency = & CHEM 14101 CHEM 1414 Lecture) and University Chemistry I Laboratory (ACTS Equivalency = CHEM 1414 Lab)

CHEM 14203 University Chemistry II (ACTS Equivalency = & CHEM 14201 CHEM 1424 Lecture) and University Chemistry II Laboratory (ACTS Equivalency = CHEM 1424 Lab)

CHEM 38103 Elements of Biochemistry

CHEM 26103 Organic Physiological Chemistry (ACTS & CHEM 26101 Equivalency = CHEM 1224 Lecture) and Organic Physiological Chemistry Laboratory (ACTS Equivalency = CHEM 1224 Lab)

or CHEM 36 Organic Chemistry I and

& CHEM 36 (and Organic Chemistry II and Organic Chemistry II Laboratory

& CHEM 362

& CHEM 362

Fine Arts and Humanities (6 hours) 6

Select 3 hours Fine Arts from State Minimum Core

Select 3 hours Humanities from State Minimum Core

Social Sciences (9 hours) 9

Select 9 hours Social Sciences from State Minimum Core

University Requirement (1 hr) 1

UNIV 10051 University Perspectives

Food Science Degree Requirements (32 hours) 32

FDSC 10101 Exploring Topics in Food Science

FDSC 11003 Introduction to Food Science

FDSC 25203 Sanitation and Safety in Food Processing Operations

FDSC 31003 Principles of Food Processing

FDSC 32002 Introduction to Food Law

FDSC 41103 Food Analysis & FDSC 41101 and Food Analysis Lab

FDSC 41202 Food Microbiology & FDSC 41201 and Food Microbiology Lab

FDSC 43004 Food Chemistry

FDSC 4310V Internship in Food Science

FDSC 44103 Sensory Evaluation of Food

FDSC 47103 Product Innovation for the Food Scientist

21 hours from concentration requirements (FDSC, FDCU, FDTN) 21

General Electives 3-7

Total Hours 120

Additional Requirements for Food and Culinary Sciences

Concentration (21 hours)

FDST 1023 Foundations ¹ 3

FDST 1033 Sauces ¹ 3

FDST 1043 Methods ¹ 3

FDST 1203 Baking ¹ 3

FDST 1403 Butchery & Charcuterie ¹ 3

FDST 2003 World Cuisine ¹ 3

MATH 22003 Survey of Calculus (ACTS Equivalency = MATH 2203) 3

Total Hours 21

¹ Indicates NorthWest Arkansas Community College course codes.

Food Science B.S.A., Food and Culinary Sciences Concentration Nine-Semester Degree Program

Because the Food and Culinary Sciences Concentration requires an internship one summer, students cannot enroll in an Eight-Semester Program. See the Eight-Semester Degree Policy (<http://catalog.uark.edu/undergraduatecatalog/academicregulations/eightsemesterdegreecompletionpolicy/>) for requirements of the eight-semester programs.

First Year	Units		
	Fall	Spring	Summer
UNIV 10051 University Perspectives	1		
ENGL 10103 Composition I (ACTS Equivalency = ENGL 1013) (Satisfies General Education Outcome 1.1)	3		
MATH 11003 College Algebra (ACTS Equivalency = MATH 1103) (Satisfies General Education Outcome 2.1)	3		
Satisfies General Education Outcome 3.4:			

BIOL 10103 Principles of Biology (ACTS Equivalency = BIOL 1014 Lecture)	4		
& BIOL 10101 Principles of Biology Laboratory (ACTS Equivalency = BIOL 1014 Lab)			
FDSC 10101 Exploring Topics in Food Science	1		
ENGL 10203 Composition II (ACTS Equivalency = ENGL 1023) (Satisfies General Education Outcome 1.1)		3	
Satisfies General Education Outcome 3.4:			
CHEM 14103 University Chemistry I (ACTS Equivalency = CHEM 1414 Lecture)		4	
& CHEM 14101 University Chemistry I Laboratory (ACTS Equivalency = CHEM 1414 Lab)			
FDSC 11003 Introduction to Food Science		3	
FDSC 25203 Sanitation and Safety in Food Processing Operations		3	
FDST 1023 Foundations ¹		3	
Year Total:	12	16	

Second Year	Units		
	Fall	Spring	Summer
MATH 22003 Survey of Calculus (ACTS Equivalency = MATH 2203)	3		
CHEM 14203 University Chemistry II (ACTS Equivalency = CHEM 1424 Lecture)		4	
& CHEM 14201 University Chemistry II Laboratory (ACTS Equivalency = CHEM 1424 Lab)			
FDST 1033 Sauces ¹	3		
FDST 1043 Methods ¹	3		
FDST 1203 Baking ¹	3		
MATH 21003 Principles of Statistics (ACTS Equivalency = MATH 2103)		3	
BIOL 20003 General Microbiology (ACTS Equivalency = BIOL 2004 Lecture)		4	
& BIOL 20001 General Microbiology Laboratory (ACTS Equivalency = BIOL 2004 Lab)			
CHEM 26103 Organic Physiological Chemistry (ACTS Equivalency = CHEM 1224 Lecture)		4	
& CHEM 26101 Organic Physiological Chemistry Laboratory (ACTS Equivalency = CHEM 1224 Lab)			
FDST 1403 Butchery & Charcuterie ¹		3	
General Elective		1	
Year Total:	16	15	

Third Year	Units		
	Fall	Spring	Summer
CHEM 38103 Elements of Biochemistry	3		
FDSC 31003 Principles of Food Processing	3		
FDSC 43004 Food Chemistry		4	
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{2, 3, 4, 5}		3	
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{2, 3, 4, 5}		3	
FDSC 32002 Introduction to Food Law			2
FDSC 41103 Food Analysis & FDSC 41101 Food Analysis Lab			4
FDST 2003 World Cuisine ¹			3
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{2, 3, 4, 5}			3
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{2, 3, 4, 5}			3
FDSC 4310V Internship in Food Science			3
Year Total:	16	15	3

Fourth Year	Units		
	Fall	Spring	Summer
FDSC 41202 Food Microbiology & FDSC 41201 Food Microbiology Lab	3		
FDSC 44103 Sensory Evaluation of Food	3		
Communication Intensive Course ⁶	3		
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{2, 3, 4, 5}	3		
General Elective ⁷	3		
FDSC 47103 Product Innovation for the Food Scientist (Satisfies General Education Outcome 6.1)		3	
Communication Intensive Course ⁶		3	
State Minimum Core in Fine Arts; Humanities; Social Science; or U.S. History or Government ^{2, 3, 4, 5}		3	
General Elective ⁷		3	
Year Total:	15	12	

Total Units in Sequence: 120

¹ Indicates NorthWest Arkansas Community College course codes.

² The Fine Arts Elective courses which satisfy General Education Outcome 3.1 include: ARCH 10003, ARHS 10003, COMM 10003, DANC 10003, LARC 10003, MUSC 10003, MUSC 100H3, MUSC 10103, MUSC 101H3, MUSC 13303, THTR 10003, THTR 10103, or THTR 101H3.

- ³ The Humanities Elective courses which satisfy General Education Outcomes 3.2 and 5.1 include: CLST 10003, CLST 100H3, HUMN 112H4, PHIL 20003, PHIL 200H3, or PHIL 21003.
- ⁴ One Social Science Elective should be selected from the following list of courses in order to satisfy General Education Outcomes 3.3 and 4.1: ANTH 10203, COMM 10203, HDFS 14003, HDFS 24103, HIST 11193, HIST 111H3, HIST 11293, HIST 112H3, HIST 20903, HUMN 111H4, INST 28103, INST 281H3, PLSC 20103, PLSC 28103, PLSC 281H3, RESM 28503, SOCI 10103, SOCI 101H3, or SOCI 20103.
- ⁵ The U.S. History or Government Elective courses which satisfy General Education Outcome 4.2 include: HIST 20003, HIST 20103, or PLSC 20003.
- ⁶ Recommend ACOM 31403, AGED 41203 or SPCH 10003 to satisfy General Education Outcome 1.2. See academic adviser for complete list of Communication Intensive courses.
- ⁷ Students must complete 40 hours of upper division courses (3000-4000 level). It is recommended that students consult with the academic adviser when making course selections.

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Minor in Food Science (FDSC-M)

The Food Science Minor consists of 18 semester hours to include:

The following courses are required for a minor in Food Science:

FDSC 31003	Principles of Food Processing	3
FDSC 41202 & FDSC 41201	Food Microbiology and Food Microbiology Lab	3
FDSC 43004	Food Chemistry	4
	and a minimum of 8 hours selected from the following courses (at least 5 hours must be 3000-4000 level coursework):	8
FDSC 11003	Introduction to Food Science	
FDSC 24001	Uncorked: Vines to Wines	
FDSC 240H1	Honors Uncorked: Vines to Wines	
FDSC 26003	The Science of Cooking	
FDSC 27001	Food for Health	
FDSC 32002	Introduction to Food Law	
FDSC 41103 & FDSC 41101	Food Analysis and Food Analysis Lab	
FDSC 44103	Sensory Evaluation of Food	
FDSC 47504	Engineering Principles of Food Processing	
NUTR 42103	Advanced Nutrition I	
Total Hours		18

A student planning to minor in food science must consult a Department of Food Science adviser.

Requirements for Certificate of Proficiency in Brewing Science

The Brewing Science Certificate of Proficiency is designed to provide students with a theoretical and practical introduction to brewing and fermentation. This certificate requires 15 credit hours.

Required courses	9
BIOL 47203 Laboratory in Microbial Fermentation or BREW 45 Production Design and Analysis of Beer	

FDSC 45203 Brewing Science
or FDSC
55203

Required internship, special problems, or honors research project - 3 hours ¹

Electives - Choose 6 hours from the following ² **6**

BIOL 20003 General Microbiology (ACTS Equivalency = BIOL 2004 Lecture)
or BIOL 404(Prokaryote Biology)

BIOL 25473 Cell Biology
or BIOL 23373 General Genetics

CHEM 22673 Analytical Chemistry Lecture

CHEM 26103 Organic Physiological Chemistry (ACTS Equivalency = CHEM 1224 Lecture)
or CHEM 36203 Organic Chemistry II

FDSC 24001 Uncorked: Vines to Wines
or FDSC 240H1(Honors Uncorked: Vines to Wines)

FDSC 25203 Sanitation and Safety in Food Processing Operations

FDSC 27401 Brewing Brilliance: Exploring the General Science of Fermented Beverages (Beer, Wine, and Spirits)

FDSC 31003 Principles of Food Processing

FDSC 41202 Food Microbiology

FDSC 44103 Sensory Evaluation of Food

BREW 45703 Production Design and Analysis of Beer
or BREW 55 Production Design and Analysis of Beer

CHEG 21303 Fluid Mechanics

CHEG 31404 Heat and Mass Transfer

BENG 31103 Measurement and Control for Biological Systems

BENG 37303 Transport Phenomena in Biological Systems

Total Hours **15**

¹ **Internship** — Students could participate in an approved three credit hour internship with a brewing industry partner. A 3-credit hour internship should involve approximately 120-130 hours of work with the partner. The internship need not be completed in a single semester, although that is acceptable. At the end of the final semester of the internship, students would have to present a written and oral report of the work performed and lessons learned.

Special problems or research hours — Students could complete three credit hours working on a practical research problem under the supervision of a faculty member in food science, biology, chemistry, biological engineering, or chemical engineering. The topic of this work should be approved for relevance to the certificate before the work begins and reviewed if it changes substantially during the course of the work. Work that involves industry partners is particularly encouraged. At the end of the final semester of the work, students would have to present a written and oral report of the work performed and lessons learned. Credit hours and work done for an honors degree can satisfy this requirement, but if honors work is used, it must include at least one credit hour in three different semesters.

² To broaden the student's exposure to the skills needed in brewing and fermentation, for currently enrolled undergraduate students, at least one of these courses must be in a different department from the department of the student's major, and that course must also be outside of those already required for the student's major(s). If the student already holds

a degree, the course must be a new one outside of the previous degree program.

Faculty

Acuff, Jennifer C., Ph.D. (Virginia Tech), M.S. (Kansas State University), B.S. (Abilene Christian University), Assistant Professor, 2020.

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.

Denzer, Morgan, Ph.D., M.S. (Oklahoma State University), B.S. (Iowa State University), Instructor, 2022.

Fang, Yuan, Ph.D. (University of Alberta, Canada) B.S. (University of Manitoba, Canada), Assistant Professor, 2024.

Ferreira, Sun, Ph.D., M.S., B.S. (Sao Paulo State University, UNESP, Brazil), Assistant Professor, 2024.

Feyzi, Samira, Ph.D., M.S., B.S. (Ferdowsi University of Mashhad), Assistant Professor, 2024.

Gibson, Kristen Elizabeth, Ph.D. (Johns Hopkins University), B.S. (University of Central Florida), Professor, 2012, 2022.

Lafontaine, Scott, Ph.D., M.S. (Oregon State University), M.S., B.S. (Kean University), Assistant Professor, 2022.

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

Obe, Tomi, Ph.D., M.S., B.S. (Mississippi State University), Assistant Professor, 2022.

Rahman, Mahfuzur, Ph.D. (Iowa State University), M.S. (North Dakota State University) B.S. (Shahjalal University of Science and Technology, Bangladesh), Assistant Professor, 2023.

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), Professor, 2012, 2023.

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

Ubeyitogullari, Ali, Ph.D. (University of Nebraska-Lincoln), M.S., B.S. (Middle East Technical University, Turkey), Assistant Professor, 2021.

Wang, Dongyi, Ph.D. (University of Maryland, College Park), B.S. (Fudan University), Assistant Professor, 2023.

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 10101. Exploring Topics in Food Science. 1 Hour.

Introduces the depth and scope of Food Science as a profession. This course emphasizes the importance of science in processing and preservation of food and discusses current topics and issues. Practical information on food processing, composition, additives, labeling, environmental issues, regulations, safety, sensory analysis, and health benefits will be provided. Curriculum offerings in Food Science will be related to job responsibilities as a Food Scientist. Lecture/discussions, 2 hours per week for 8 weeks. (Typically offered: Fall)

FDSC 11003. Introduction to Food Science. 3 Hours.

This course is designed to provide students with a general application and understanding of current issues associated with food products and food ingredients. Discussions will focus on controversial subjects involving food products, food additives, food safety and preservation techniques based on scientific principles and popular belief. Lecture/discussions/demonstrations, 3 hours per week. (Typically offered: Fall and Spring)

FDSC 22001. The Science of Chocolate. 1 Hour.

The objective of this course is to introduce you to the science and technology of chocolate production. You will learn the history, chemistry, and physics of chocolate. This course will provide you with an understanding of chocolate production steps, including cacao bean harvesting, fermentation, drying, roasting, grinding, and manufacturing, and how these unit operations affect chocolate texture and flavor. Special focus will be given to fat and sugar crystallization, sensory evaluation, and sustainability of chocolate production. (Typically offered: Spring)

FDSC 220H1. Honors The Science of Chocolate. 1 Hour.

The objective of this course is to introduce you to the science and technology of chocolate production. You will learn the history, chemistry, and physics of chocolate. This course will provide you with an understanding of chocolate production steps, including cacao bean harvesting, fermentation, drying, roasting, grinding, and manufacturing, and how these unit operations affect chocolate texture and flavor. Special focus will be given to fat and sugar crystallization, sensory evaluation, and sustainability of chocolate production. Prerequisite: Honors standing. (Typically offered: Spring)

This course is equivalent to FDSC 22001.

FDSC 24001. Uncorked: Vines to Wines. 1 Hour.

This introductory course is designed to provide students with an understanding of the basic concepts of growing grapes and winemaking, including history, grape growing, cultivars, chemistry, wine microorganisms, fermentation, winery operations, wine marketing, and the sensory and appreciation of wine. Coursework is expected to integrate lecture and guest presenters with supplement reading assignments. This course will not include wine tasting, therefore there are no age restrictions for enrollment. (Typically offered: Fall)

FDSC 240H1. Honors Uncorked: Vines to Wines. 1 Hour.

This introductory course is designed to provide students with an understanding of the basic concepts of growing grapes and winemaking, including history, grape growing, cultivars, chemistry, wine microorganisms, fermentation, winery operations, wine marketing, and the sensory and appreciation of wine. Coursework is expected to integrate lecture and guest presenters with supplement reading assignments. This course will not include wine tasting, therefore there are no age restrictions for enrollment. Prerequisite: Honors standing. (Typically offered: Fall)

This course is equivalent to FDSC 24001.

FDSC 25203. Sanitation and Safety in Food Processing Operations. 3 Hours.

Topics covered will provide an understanding of the control of microbial, chemical, and physical food hazards as well as emerging food safety issues. Course will include a discussion of sanitation, cleaners and sanitizers, sanitary equipment and facility designs, and microbial growth and control in food processing operations. Lecture/discussion. (Typically offered: Spring)

FDSC 26003. The Science of Cooking. 3 Hours.

In recent years science has found its way into the kitchen and cooking into laboratories and food processing plants. This course is designed to integrate science and cooking to help students appreciate the chemical and physical properties of foods and understand how the processes used when handling, preparing, and storing foods affect these properties. (Typically offered: Fall)

FDSC 27001. Food for Health. 1 Hour.

The course is designed for students interested in how foods affect one's health. This course provides students with a background of functional food that will enable them to understand, discuss, and evaluate functionality of food in relation to health. This class is designed to appeal to students studying food science, nutrition, biology, chemistry, nursing, and health and human performance. (Typically offered: Spring)

FDSC 27401. Brewing Brilliance: Exploring the General Science of Fermented Beverages (Beer, Wine, and Spirits). 1 Hour.

This course is an introduction to the world of alcoholic beverages. Students will explore the general science, history, production, and cultural significance of beer, wine, spirits, and sake. Through presentations, readings, discussions, and tastings (of nonalcoholic products) students will gain a deeper appreciation for the complexity and diversity of these beverages. (Typically offered: Fall)

FDSC 31003. Principles of Food Processing. 3 Hours.

The course is designed as an overview of the unit; food processing operations common to all types of food processing plants. Examples will be drawn from international food processing operations processing fruits and vegetables, poultry and meats, and oil seeds and cereal grains. Emphasis on oral communication and critical thinking skills. Corequisite: Lab component. Prerequisite: CHEM 14203 and CHEM 14201 and (MATH 22003 or MATH 24004). (Typically offered: Fall)

FDSC 32002. Introduction to Food Law. 2 Hours.

Discussion of government laws and regulations affecting the manufacture of food. Emphasis is on federal regulations relating to food safety, labeling, and the FDA. Discussion relates to practical use of food law. Lecture 2 hours per week. (Typically offered: Spring)

FDSC 320H2. Honors Introduction to Food Law. 2 Hours.

Discussion of government laws and regulations affecting the manufacture of food. Emphasis is on federal regulations relating to food safety, labeling, and the FDA. Discussion relates to practical use of food law. Prerequisite: Honors standing. (Typically offered: Spring)

This course is equivalent to FDSC 32002.

FDSC 4000V. Special Problems. 1-4 Hour.

Investigation of assigned problems in food science. Prerequisite: Junior standing. (Typically offered: Fall, Spring and Summer)

FDSC 41101. Food Analysis Lab. 1 Hour.

Laboratory exercises providing students with experience of analytical techniques and instrumentation used in food analysis. Laboratory 3 hours per week. Corequisite: FDSC 41103. Prerequisite: FDSC 43004 and CHEM 14203 and CHEM 14201 and CHEM 26103 and CHEM 26101 or (CHEM 36053 and CHEM 36051). (Typically offered: Spring)

FDSC 41103. Food Analysis. 3 Hours.

Methods of analysis, instrumentation, and laboratory techniques for measuring the chemical composition of raw and value-added products. Lecture 3 hours. Corequisite: FDSC 41101. Prerequisite: FDSC 43004 and CHEM 14203 and CHEM 14201 and CHEM 26103 and CHEM 26101 or (CHEM 36053 and CHEM 36051). (Typically offered: Spring)

FDSC 41201. Food Microbiology Lab. 1 Hour.

A hands-on laboratory course designed to teach students microbiological techniques and certain enumeration and plating techniques of specific food spoilage and pathogenic bacteria. Prerequisite: BIOL 20003 and BIOL 20001. Pre- or Corequisite: FDSC 41202. (Typically offered: Fall)

FDSC 41202. Food Microbiology. 2 Hours.

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. Prerequisite: BIOL 20003 and BIOL 20001 or BIOL 25473. (Typically offered: Fall)

This course is cross-listed with BIOL 41272.

FDSC 43004. Food Chemistry. 4 Hours.

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. Corequisite: Lab component. Prerequisite: CHEM 14203 and CHEM 14201 and CHEM 26103 and CHEM 26101 or (CHEM 36053 and CHEM 36051). (Typically offered: Fall)

FDSC 4310V. Internship in Food Science. 1-4 Hour.

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. Prerequisite: Junior standing and consent. (Typically offered: Fall, Spring and Summer) May be repeated for up to 6 hours of degree credit.

FDSC 44103. Sensory Evaluation of Food. 3 Hours.

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. Corequisite: Lab component. Prerequisite: MATH 21003 or BUSI 10303 or STAT 28233 or PSYC 20103. (Typically offered: Fall)

FDSC 45103. 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 31003 or FDSC 47504 or with instructor permission. (Typically offered: Spring Odd Years)

FDSC 45203. Brewing Science. 3 Hours.

The class is designed to give a thorough review of the biological and chemical processes involved in brewing beer and an appreciation for beer styles and flavors. Students will be introduced to industry professionals as well as employment opportunities that support the brewing industry from raw materials to packaged beer. Although not required, this course will be designed as a preparation course for students who may want to take an internationally recognized brewing exam/certificate such as the General Certificate in Brewing from the Institute of Brewing & Distilling (<https://www.ibd.org.uk/ibd-qualifications/brewing-qualifications/general-certificate-in-brewing/>). Prerequisite: (CHEM 14203 or CHEM 12103) and (BIOL 10103 or BIOL 10104). (Typically offered: Fall)

FDSC 47103. Product Innovation for the Food Scientist. 3 Hours.

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. Corequisite: Lab component. Pre- or Corequisite: FDSC 41103 and FDSC 41101. Prerequisite: Senior standing, FDSC 43004, FDSC 31003, and FDSC 44103. (Typically offered: Spring)

FDSC 4720V. Special Topics in Food Science. 1-4 Hour.

Discussion focused on selected topics of particular fields of raw product physiology, food processing, chemistry, physiology, microbiology, evaluation, sensory analysis, and preservation. (Typically offered: Irregular) May be repeated for up to 4 hours of degree credit.

FDSC 47504. Engineering Principles of Food Processing. 4 Hours.

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. Corequisite: Lab component. Prerequisite: MATH 12003, MATH 24004, PHYS 20103, PHYS 20101 and FDSC 31003. (Typically offered: Spring)