

FOOD SCIENCE PROGRAM LEARNING GOALS

| | |
|--|--|
| 1 | Graduates will demonstrate and apply knowledge of the core competencies in Food Processing and Engineering. |
| <i>Courses</i> | <ul style="list-style-type: none"> • <i>Food Processing Technologies</i> 11:400:301; <i>Food Process Engineering</i>^R11:400:302 |
| 2 | Graduates will demonstrate and apply knowledge of the core competencies in Food Chemistry and analysis. |
| <i>Courses</i> | <ul style="list-style-type: none"> • <i>Principles of Food Science</i> 11:400:201; <i>Principles of Food Science Lab</i>^{G&R} 11:400:202 • <i>Food Chemistry</i> 11:400:411 • <i>Food Analysis</i>^{G&R} 11:400:304; <i>Food Physical Systems</i>^R 11:400:419 |
| 3 | Graduates will demonstrate and apply knowledge of the core competencies of Food Microbiology. |
| <i>Courses</i> | <ul style="list-style-type: none"> • <i>Food Microbiology</i> 11:400:423; <i>Food Microbiology Lab</i>^{G&R} 11:400:424 |
| 4 | Graduates will demonstrate critical thinking and quantitative reasoning skills to solve technical and applied problems in Food Science. |
| <i>Courses</i> | <ul style="list-style-type: none"> • <i>Food Processing Technologies</i> 11:400:301 • <i>Sensory Evaluation of Foods</i> 11:400:405 |
| 5 | Graduates will effectively communicate Food Science issues. |
| <i>Courses</i> | <ul style="list-style-type: none"> • <i>Science of Food</i> 11:400:103 <u>OR</u> <i>Food and Health</i> 11:400:104 • <i>Current Issues in Food Science & Food Law</i> 11:400:314 |
| 6 | Graduates will demonstrate effective professional and leadership skills. |
| <i>Course</i> | <ul style="list-style-type: none"> • <i>Food Product Development</i> 11:400:412 |
| <p style="text-align: center;"><i>Course(s) in bold fulfill(s) the requirements of program learning goal for all options of study in Food Science Major</i> <i>R: Courses required for Food Science Research option</i> <i>G & R: Courses required for Food Science General and Research options</i></p> | |