

## **Curriculum for the Food Science and Microbiology Area of Concentration**

The courses listed below are those typically taken by students enrolled in the specified areas of concentration, and are provided to help guide you in planning your curriculum. Ultimately, the classes you select will be chosen through discussions with your major advisor and doctoral advisory committee, and subsequently listed on your Plan of Study. These courses may be deemed unnecessary due to previous training at other institutions.

### Required Courses:

ANSC 360	Graduate Presentation Skills
ANSC 397	Animal Science Seminar (twice)
GRAD 395	Thesis Research

### Strongly Recommended Courses:

ANSC 253	Animal Food Products
ANSC 3xx	Food Chemistry
ANSC 224	Food Microbiology
ANSC 227	Food Microbiology Lab

### Recommended Courses (or their equivalent):

MCB 301	Biochemistry
PLSC 350	Statistics
ANSC 366	Environmental Health
MCB 336	Industrial Microbiology
MCB 301	Muscle Biology and Meat Science
MCB 316	Experiments in Bacterial Genetics
MCB 379	Microbial Physiology
NUSC 300	

Participating Faculty: Dr. Faustman, Dr. Venkitanarayanan, Dr. Silbart