

## Food Chemistry Option

### **Restricted Electives (10 units) (One letter graded course may be taken Pass/No Pass)**

<b>#</b>	<b>Course Title</b>	<b>Prerequisites</b>	<b>Units</b>	<b>Quarter</b>
<b><i>Food Science &amp; Technology (FST)</i></b>				
102A	Malting and Brewing Science	BIS 102, 103	4	W
119	Che. & Tech. Of Milk and Dairy Products	BIS 1A, BIS 102	4	S
123	Introduction to Enzymology	BIS 103	3	S
123L	Enzymology Lab	BIS 103 FST 103 (con)	2	S
128	Food Toxicology	BIS 102, BIS 103	3	S
131	Food Packaging	CHE 8B, BIS 1A, PHY 7C	4	F
192	Internship for Advanced UG	consent of instructor	1-3	All
198	Directed Group Study		1-4	All
199	Special Study for Advanced Undergrad		1-5	All
213	Flavor Chemistry of Foods and Bevs.	CHE 8A, 8B, VEN 123/L, or FST 103	3	S
219	Cheeses of the World		4	S (ev. Yr.)
<b><i>Chemistry (CHE)</i></b>				
108	Physical Chemistry of Macromolecules	CHE 107B or 110C	3	S
124B	Inorganic Chemistry Main Group Block	CHE 124A	3	W
124C	Inorganic Chem; d & f Block Elements	CHE 124A	3	S
129B	Organic Chemistry Lab	CHE 128B (con)	2	WS
129C	Organic Chemistry Lab	CHE 128C (con) and 129B	2	FS
131	Modern Methods of Org Synthesis	CHE 128C	3	W
150	Chemistry of Natural Products		3	F
<b><i>Plant Sciences (PLS)</i></b>				
151	Plant Natural Product Chemistry	BIS 101 and 103 (or equivalent)	3	F
196	Postharvest Tech. Of Horticultural Crops		3	S
<b><i>Viticulture &amp; Enology (VEN)</i></b>				
123	Analysis of Musts and Wines	CHE 2C, 8B, PLS 21 (or equivalent)	2	F