

## Food Technology Option

### **Restricted Electives (17 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>Food Science &amp; Technology (FST)</b>      |  |                                    |              |                |
| 3   | Introduction To Brewing and Beer           |                                    | 3            | F,W            |
| 47  | Food Pruduct Development Field Study       |                                    | 1            | S              |
| 99  | Special Study for Undergraduates           |                                    | 1-5          |                |
| 102A  | Malting and Brewing Science                |                                    | 4            | W              |
| 102B  | Practical Malting and Brewing              |                                    | 4            | S              |
| 107   | Food Sensory Science (127 for depth)       | PLS 120, or FST 117                | 4            | F              |
| 119   | Che. & Tech. Of Milk and Dairy Products    | BIS 2A, BIS 102                    | 4            | S              |
| 120   | Principles of Meat Science                 | BIS 2A                             | 3            | S              |
| 120L  | Meat Science Laboratory                    | BIS 2A, FST 120 (may be concurrent | 2            | S              |
| 123   | Introduction to Enzymology                 | BIS 103                            | 3            | S              |
| 123L  | Enzymology Laboratory                      | BIS 103, FST 123 (concurrently)    | 2            | S              |
| 128   | Food Toxicology                            | BIS 102, BIS 103                   | 3            | S              |
| 151   | Food Freezing                              | FST 110A or equivalent             | 1            | S              |
| 159   | New Food Product Ideas                     | UD standing with FST background    | 3            | F              |
| 192   | Internship for Advanced UG                 | consent of instructor              | 1-3          | All            |
| 198   | Directed Group Study                       |                                    | 1-4          | All            |
| 199   | Special Study for Advanced UG              |                                    | 1-3          | 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>Chemistry (CHE)</b>                          |  |                                    |              |                |
| 107A  | Physical Chemistry for Life Sciences       | CHE 2C, MAT 16C, 1 yr. College PHY | 3            | S, SS          |
| 107B  | Physical Chemistry for Life Sciences       | CHE 107A                           | 3            | W, SS          |
| <b>Population Health and Reproduction (PHR)</b> |  |                                    |              |                |
| 250   | Food-borne Infections & Intoxications      | FST 104                            | 4            |                |
| 450   | HACCP and Risk Assessment                  | consent of instructor              | 3            | W              |
| <b>Plant Biology (PLB)</b>                      |  |                                    |              |                |
| 105   | Developmental Plant Anatomy                | PLS 2 (or equivalent course)       | 5            | F              |
| 140   | Culinary & Medicinal herbs                 | PLS 2 (or equivalent course)       | 3            | S              |
| <b>Plant Pathology (PLP)</b>                    |  |                                    |              |                |
| 40  | Edible Mushroom Cultivation                |                                    | 2            | W              |
| <b>Plant Sciences (PLS)</b>                     |  |                                    |              |                |
| 151   | Plant Natural Product Chemistry            | BIS 101 and 103 (or equivalent)    | 3            | F              |
| 172   | Postharvest Physiology & Technology        |                                    | 4            | F              |
| 174   | Mic. And Safety of Fresh Fruits & Veggies. | PLS 2                              | 3            | F              |
| 196   | Postharvest Tech. Of Horticultural Crops   |                                    | 3            | S              |
| <b>Psychology (PSC)</b>                         |  |                                    |              |                |
| 41  | Research Methods in Psychology             | PSC 1                              | 4            | F, W, S        |
| <b>Communication (CMN)</b>                      |  |                                    |              |                |
| 3   | Interpersonal Communication                |                                    | 4            | F,W,S          |
| <b>Viticulture &amp; Enology (VEN)</b>          |  |                                    |              |                |
| 123   | Analysis of Musts and Wines                | CHE 2C, 8B, PLS 21 (or equivalent) | 2            | F              |
| 124   | Wine Production                            | VEN 3, 123, BIS 102                | 2            | F              |
| 140   | Distilled Beverage Technology              | CHE 8B, FST 110A                   | 3            | S (ev. Yr.)    |