

Food Science – All sub-plans (Sci, Bus, Tech)

Departmental List

PROCESSING ELECTIVES

Catalog Year: Fall 2024

Minimum 8 hrs from at least 2 commodity areas – Dairy, Grain, Meat, or Fruit/Vegetable. When lecture and lab components are separate course numbers, both are required.

Course Number and Title	Credits	Semester Typically Offered (check KSIS for actual availability)
ASI 310 – Poultry Products Evaluation	2	F
ASI 350 – Meat Science	3	F, S
ASI 370 – Principles of Meat Evaluation	2	F
ASI 405 – Fundamentals of Milk Processing	3	F
ASI 495 – Advanced Meat Evaluation	2	F
ASI 608 – Dairy Foods Processing & Technology	3	S
ASI 610 – Processed Meat Operations	2	S
ASI 640 – Poultry Products Technology	3	(Varies, check KSIS)
FDSCI 510 – Fruit & Vegetable Processing and FDSCI 511 – Fruit & Vegetable Processing Lab	2 1	(Varies, check KSIS)
GRSC 150 – Principles of Milling and GRSC 151 – Principles of Milling Lab	2 1	F, S
GRSC 602 – Cereal Science	3	F, S
GRSC 620 – Extrusion Processing	4	F
GRSC 635 – Baking Science I and GRSC 636 – Baking Science I Lab	2 2	F
GRSC 637 – Baking Science II and GRSC 638 – Baking Science II Lab	3 1	S
GRSC 645 – Pet Food Processing	4	(Varies, check KSIS)