

FOOD SCIENCE AND HUMAN NUTRITION

Course Search

Not all courses are offered every semester. Refer to the schedule of courses for each term's specific offerings.

[More Info](#)

Courses at the University of Florida, with the exception of specific foreign language courses and courses in the online Master of Arts in Mass Communication program, are taught in English.

Courses

BCH 3025 Fundamentals of Biochemistry 4 Credits

Introducing biochemistry with emphasis on intermediary metabolism.

Prereq: CHM 2200 and CHM 2200L (or preferably CHM 2210, CHM 2211 and CHM 2211L) with minimum grades of C

DIE 3310 Community Nutrition 2 Credits

The role of nutrition in promoting, maintaining and improving health in the community. Investigation of traditional aspects of the emerging health delivery systems, as well as entrepreneurial ventures in wellness. Study the financial, legislative, political, sociological, and scientific aspects of public and community health.

Prereq: HUN 2201

DIE 4125 Food Systems Management 3 Credits

The management of human resources, food, equipment and facilities to provide a quality product and service to customers in a food service operation.

Prereq: FOS 3042

DIE 4125L Food Systems Management Laboratory 2 Credits

The application of principles of food systems management, including purchasing, production, service, sanitation and safety.

Coreq: DIE 4125; DIE majors only

DIE 4245 Medical Nutrition Therapy Applications: Part 1 3 Credits

Part one of a 2-semester sequence focusing on application of the nutrition care planning process. Includes development of nutrition assessment skills and formulation of nutrition care plans for simulated patients, including those requiring enteral and parenteral nutrition.

Prereq: HUN 2201

Coreq: HUN 4445, and APK 2105C or PCB 4723C, and BCH 3025 or BCH 4024; DIE majors only

DIE 4246 Medical Nutrition Therapy Applications: Part 2 3 Credits

Part two of a 2-semester sequence that focuses on attainment of knowledge to make nutrition diagnoses, to develop and implement effective nutrition intervention strategies and to identify appropriate monitoring and evaluation plans for patients with common chronic diseases and disorders.

Prereq: HUN 4445, DIE 4245, and APK 2105C or PCB 4723C

Coreq: HUN 4446

DIE 4436 Nutrition Counseling and Communication 2 Credits

The application of principles of group dynamics and group and interpersonal counseling skills in dietetics practice settings. Provides hands-on experiences in counseling and in oral and written communication.

Prereq: HUN 2201 and HUN 3403

DIE 4505 Dietetics Seminar 1 Credit

Capstone course for dietetic majors; focuses on professional issues, including ethics, legislative issues, advocating and marketing the profession.

Prereq: 4AG - DIE majors

DIE 4543 Supervised Extension Experience in Dietetics 3 Credits

Firsthand, authentic extension experiences in dietetics under the supervision of a faculty member. Projects may involve program planning, development, implementation, and evaluation. (S-U)

DIE 4905 Problems in Dietetics 1-5 Credits

Individual research work in various phases of dietetics.

DIE 4911 Supervised Research in Dietetics 3 Credits

Firsthand, authentic research in dietetics under faculty member supervision. Projects may involve inquiry, design, investigation, scholarship, discovery or application. (S-U)

DIE 4915 Honors Thesis Research in Dietetics 3 Credits

Independent research in dietetics leading to an honors thesis. Student is mentored by a faculty member. Projects may involve inquiry, design, investigation, scholarship, discovery or application. (S-U)

Prereq: junior standing, upper division GPA of 3.75 or higher and completed honors thesis proposal on file

DIE 4934 Topics in Dietetics 1-3 Credits

Lectures, conference, laboratory or clinical experience covering selected topics in dietetics.

FOS 2001 Man's Food 3 Credits

Discussion of current nutrition and food science topics concerning nutritional quality and safety of foods as they relate to one's health. For science and non-science students. (B)
General Education - Biological Science

FOS 3042 Introductory Food Science 3 Credits

Commodities selected for human consumption and the methods used by food technologists to prolong shelf life, retard spoilage and ensure quality. Principles upon which the various processing methodologies are based. (B)

General Education - Biological Science

FOS 4202 Food Safety and Sanitation 2 Credits

Lectures, discussions, demonstrations and field trips concerning microbial, chemical and biological safety of food, principles of sanitation for the food processing, food service and retail food industries.

Prereq: MCB 2000 and MCB 2000L, or the equivalent

FOS 4222 Food Microbiology 3-4 Credits

Sources and types of biological contamination and its control during harvesting, processing and storage of foods; food fermentation; biotechnology sanitation; HACCP methods used to examine foods for microbial content.

Prereq: MCB 2000 or MCB 2010 or MCB 2013 or MCB 3020 or MCB 3023

FOS 4222L Food Microbiology Laboratory 2 Credits

Methods to enumerate microorganisms in foods.

Prereq: MCB 2000L or MCB 3020L

FOS 4310L Experimental Foods Laboratory 1 Credit

Demonstrations and illustrations of the chemical and physical properties of foods. Shows the effects of processing, ingredients and storage on food quality and nutrient retention.

Coreq: FOS 4311

FOS 4311 Food Chemistry	3 Credits	FOS 4915 Honors Thesis Research in Food Science	3 Credits
Relationship of composition to the properties of foods and the changes which occur during processing, storage and utilization.		Independent research in food science leading to an honors thesis. Student is mentored by a faculty member. Projects may involve inquiry, design, investigation, scholarship, discovery or application. (S-U)	
Prereq: CHM 2200 or the CHM 2210/2211 sequence		Prereq: junior standing, upper division GPA of 3.75 or higher and completed honors thesis proposal on file	
Coreq: FOS 4310L or FOS 4311L; biochemistry recommended but not required			
FOS 4311L Food Chemistry Laboratory	1 Credit	FOS 4936 Topics in Food Science	1-3 Credits
Laboratory covering the relationship of composition to the properties of foods and the changes which occur during processing, storage and utilization.		Lectures, conferences or laboratory covering specially selected topics in food science.	
Prereq: CHM 2200L or CHM 2211L		FOS 4941 Full-Time Practical Work Experience in Food Science	1-3 Credits
Coreq: FOS 4311		One-term employment in industry, including extra work according to a pre-approved outline. Practical work under industrial supervision as set forth in College of Agricultural and Life Sciences regulations. (S-U)	
FOS 4318 Flavor Chemistry	3 Credits	Prereq: previous arrangement with advisor and department permission	
Learn how flavor chemicals impact sensory perception of food; discuss flavor compounds used in foods, their production, isolation, analysis, and specific attributes.		HUN 2201 Fundamentals of Human Nutrition	3 Credits
FOS 4321C Food Analysis	4 Credits	The properties, functions, requirements, interrelationships and metabolism of nutrients. (B)	
Principles and practice of physical and chemical methods for analyzing foods. (P)		Prereq: BSC 2007 or BSC 2005 or BSC 2010 or CHM 1025 or CHM 2045 or APK 2100C or APK 2105C or CHM 1030	
Prereq: CHM 2200/2200L or the CHM 2210/2211/2211L sequence		General Education - Biological Science	
General Education - Physical Science		HUN 3403 Nutrition through the Life Cycle	2 Credits
FOS 4427C Principles of Food Processing	4 Credits	Nutritional needs and concerns throughout stages of the life cycle including pregnancy and lactation, infancy, adolescence, adulthood, and aging; socioeconomic, cultural and psychological influences on food and nutrition behavior.	
Principles of processing foods: cooling, freezing, heating, dehydrating, concentrating, irradiating, fermenting and the use of chemicals.		Prereq: HUN 2201	
Prereq: AOM 4062 or FOS 4222 or FOS 4311		HUN 4221 Nutrition and Metabolism	3 Credits
FOS 4435C Food Product Development	3 Credits	Metabolic relationships of nutrients with emphasis upon their functions in biochemical and physiological processes as well as variations in requirements in response to stress. Meets requirements of the American Dietetic Association.	
Capstone course integrating food science and related disciplines to value-added food products using traditional and novel commodity, ingredient and process combinations. Class projects emphasize technology, safety, health/nutrition, legal, quality and economic/marketing considerations.		Prereq: BCH 3025 or BCH 4024	
Prereq: 4AG - FOS majors only		HUN 4445 Nutrition and Disease: Part 1	2 Credits
FOS 4522C Seafood Technology	3 Credits	Part one of a two-semester sequence that focuses on the biochemical and pathophysiological bases of disease/conditions that require specialized nutrition support/medical nutrition therapy.	
Processing principles and methods of preparation of various seafood products and control of product quality.		Prereq: HUN 2201 and CHM 2211	
Prereq: CHM 2045		Coreq: APK 2105C or PCB 4723C, BCH 3025 or BCH 4024	
FOS 4722C Quality Control in Food Systems	3 Credits	HUN 4446 Nutrition and Disease: Part 2	3 Credits
Measurement and control of the major quality parameters of foods, including sensory, color and texture.		Part two of the sequence that focuses on the biochemical and pathophysiological bases of disease/conditions that require specialized nutrition support/medical nutrition therapy.	
Prereq: STA 2023		Prereq: HUN 4445	
FOS 4731 Government Regulations and the Food Industry	2 Credits	Coreq: DIE 4246	
Government laws regulating food wholesomeness; food handling, processing and distribution under sanitary conditions; food ingredients and labeling of food products.		HUN 4813C Laboratory Techniques in Molecular Nutrition	3 Credits
Prereq: FOS 3042 or FOS major or instructor permission		Laboratory techniques relevant to the study of nutrition, ranging from biochemistry, molecular biology, genomics and bioinformatics.	
FOS 4905 Special Problems in Food Science	1-5 Credits	Prereq: CHM 2211 and CHM 2211L	
Individual research work in various phases of food science.		Coreq: BCH 3025 or BCH 4024	
FOS 4906 Supervised Extension Experience in Food Science	3 Credits	HUN 4903 Supervised Extension Experience in Nutritional Sciences	3 Credits
Firsthand, authentic extension experiences in agricultural and life sciences under the supervision of a faculty member. Projects may involve program planning, development, implementation, and evaluation. (S-U)		Firsthand, authentic extension experiences in agricultural and life sciences under the supervision of a faculty member. Projects may involve program planning, development, implementation, and evaluation. (S-U)	
FOS 4911 Supervised Research in Food Science	3 Credits	HUN 4905 Special Problems in Human Nutrition	1-5 Credits
Firsthand, authentic research in food science under the supervision of a faculty member. Projects may involve inquiry, design, investigation, scholarship, discovery or application. (S-U)		Individual research work in various phases of nutrition.	

HUN 4911 Supervised Research in Nutritional Sciences 3 Credits

Firsthand, authentic research in nutritional sciences under the supervision of a faculty member. Projects may involve inquiry, design, investigation, scholarship, discovery or application. (S-U)

HUN 4915 Honors Thesis Research in Nutritional Sciences 3 Credits

Independent research in nutritional sciences leading to an honors thesis. Student is mentored by a faculty member. Projects may involve inquiry, design, investigation, scholarship, discovery or application. (S-U)

Prereq: junior standing, upper division GPA of 3.75 or higher and completed honors thesis proposal on file

HUN 4936 Topics in Human Nutrition 1-3 Credits

Lectures or laboratory covering selected topics in human nutrition.

Prereq: instructor permission

HUN 4941 Full Time Practical Work Experience in Human Nutrition 1-3 Credits

One-term employment in industry or the health field according to a pre-approved outline. Practical work under supervision as set forth in College of Agricultural and Life Sciences regulations. (S-U)

Prereq: previous arrangement with advisor and department permission
