

CERTIFICATE IN FOOD PROCESS ENGINEERING

Curriculum

This program provides an introduction to the field of food engineering, with applications of chemical engineering principles to food manufacturing and food safety. Students must complete four courses (12 credit hours) for the certificate. Students who are admitted to FdSN master's degree programs may apply coursework previously taken in a FdSN certificate program towards the requirements for the master's degree with 3.0/4.0 GPA. Courses are offered at the Mies Campus or via internet with the exception of FDSN 506.

Code	Title	Credit Hours
Required Courses		(12)
FDSN 521	Food Process Engineering	3
FDSN 522	Advanced Food Process Engineering	3
Select a minimum of two courses from the following:		6
FDSN 504	Food Biotechnology	3
FDSN 505	Food Microbiology	3
FDSN 506	Food Microbiology Laboratory	3
FDSN 507	Food Analysis	3
FDSN 508	Food Product Development	3
FDSN 511	Food Law and Regulations	3
FDSN 524	Fundamentals of Food Science	3
FDSN 531	HACCP Planning and Implementation	3
FDSN 541	Principles of Food Packaging	3
Total Credit Hours		12