

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 | Adv 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/Implementation | 3 |
| FDSN 541 | Principles of Food Packaging | 3 |
| Total Credit Hours | | 12 |

Gainful Employment Disclosure for Certificate in Food Process Engineering