FOOD QUALITY OPTION

This option is offered within the following major(s):

- Bioresource Research - College of Agricultural Sciences (http://catalog.oregonstate.edu/college-departments/agricultural-sciences/other-degrees-programs/bioresource-research-bs-hbs)

Food quality research includes a broad range of studies involving sensory appeal, convenience, safety, and nutrition of food and beverages. The sensory aspects of food quality emphasize taste, texture, aroma, and appearance. The convenience aspects of food quality include shelf-life, ease of preparation, and improved functional properties. Food safety is concerned with acute and chronic responses of consumers to microorganisms and chemicals that occur naturally or are added to foods. Nutritional aspects of food quality are related to the nutrient content of foods and the role of nutrients in human health. Research in these areas is grounded in the application of basic sciences, including biology, chemistry, microbiology, molecular biology, psychology and engineering. Students will acquire skills appropriate for laboratory, industrial, or regulatory positions.

Required Courses

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>FST 421</td>
<td>*FOOD LAW</td>
<td>3</td>
</tr>
<tr>
<td>FST 422</td>
<td>FOOD CHEMISTRY FUNDAMENTALS</td>
<td>4</td>
</tr>
<tr>
<td>FST 423</td>
<td>FOOD ANALYSIS</td>
<td>4</td>
</tr>
<tr>
<td>MB 302</td>
<td>GENERAL MICROBIOLOGY</td>
<td>3</td>
</tr>
</tbody>
</table>

Specialization and Breadth Courses

Select 14 credits approved by option faculty and research mentor 14

Total Hours 28

* Baccalaureate Core Course (BCC)
^ Writing Intensive Course (WIC)

Option Code: 138