

Course Schedule - Fall 2008

Food Science and Human Nutrition

101 **Intro Food Science & Nutrition** credit: 3 hours.

Discusses the evolution of the food system to meet the needs and desires of a complex, heterogeneous society. Provides an overview of food in relation to nutrition and health, composition and chemistry, microbiology, safety, processing, preservation, laws and regulations, quality, and the consumer. Enrollment by non-majors is permitted in spring semesters only.

This course satisfies the General Education Criteria for a Physical Sciences course.

CRN	Type	Section	Time	Days	Location	Instructor
30232	lecture	D	11:00 AM - 11:50 AM	MWF	room 180 Bevier Hall	Schmidt, S
30232: Physical Sciences course.						
30232: Limited to FSHN majors and minors only. FSHN minors must contact the department office for registration authorization (333-1324). Non-majors should register in FSHN 101 section E.						
52155	lecture	E	01:00 PM - 01:50 PM	MWF	room 328 Bevier Hall	Bohn, D
52155: Physical Sciences course.						
52155: 3 hours Departmental Approval Required For majors outside FSHN only. FSHN majors should register in FSHN 101 section D. TO BE ADDED TO A WAIT LIST FOR THIS CLASS, go to www.fshn.uiuc.edu and click on "Info for Current Students" and then on #Waitlist Information.# Follow the instructions on the FSHN website. Wait lists are not open until one week before classes start in the fall.						

120 **Contemporary Nutrition** credit: 3 hours.

Fundamental principles of human nutrition and their application to the selection of adequate diets; current topics of nutritional importance. Prerequisite: CHEM 101 or equivalent.

This course satisfies the General Education Criteria for a Life Sciences course.

CRN	Type	Section	Time	Days	Location	Instructor
30234	lecture-discussion	A	12:00 PM - 12:50 PM	MWF	room AUD Foellinger Auditorium	Roach, R
30234: Life Sciences course.						
30234: TO BE ADDED TO A WAIT LIST FOR THIS CLASS, go to www.fshn.uiuc.edu and click on "Info for Current Students" and then on #Waitlist Information.# DO NOT E-MAIL THE INSTRUCTOR. Follow the instructions on the FSHN website. Wait lists are not open until one week before classes start in the fall.						

131 **Introductory Food Laboratory** credit: 3 hours.

Application of food preparation principles and techniques in the preparation of standard food products; principles of food management and their application in the planning and preparation of meals. Prerequisite: FSHN 101 or

concurrent registration.

CRN	Type	Section	Time	Days	Location	Instructor
32115	lecture-discussion	AE1	08:00 AM - 08:50 AM	TR	room 328 Bevier Hall	Garrow, L
32115: Departmental Approval Required This section restricted to FSHN majors only. Outside majors will register in section 52116, and will be assessed a class materials fee of \$56. For registration authorization, outside majors should e-mail fshn-general@ad.uiuc.edu with "FSHN 131" in the subject line.						
52116	lecture-discussion	AE2	08:00 AM - 08:50 AM	TR	room 328 Bevier Hall	Garrow, L
52116: For nonmajors only. Students registered in this section of FSHN 131 will be assessed a class materials fee of \$56. For registration authorization, outside majors should e-mail fshn-general@ad.uiuc.edu with "FSHN 131" in the subject line. ACES Class Materials 56.00 dollars.						
32111	laboratory-discussion	AY1	09:00 AM - 10:50 AM	TR	room 358 Bevier Hall	Garrow, L
32113	laboratory-discussion	AY2	11:30 AM - 01:20 PM	TR	room 358 Bevier Hall	Garrow, L
47661	laboratory-discussion	AY3	02:00 PM - 03:50 PM	TR	room 358 Bevier Hall	Garrow, L

140 **Introduction to Hospitality** credit: 3 hours.

Overview of the hospitality industry with emphasis on organizational and operational structures of the major segments of the industry and career opportunities within each. Field trips required.

CRN	Type	Section	Time	Days	Location	Instructor
30236	lecture-discussion	F	03:00 PM - 03:50 PM	MWF	room 242 Bevier Hall	Reutter, E
30236: Registration is restricted to Hospitality Management majors only. TO BE ADDED TO A WAIT LIST FOR THIS CLASS, go to www.fshn.uiuc.edu and click on "Info for Current Students" and then on #Waitlist Information.#						

199 **Undergraduate Open Seminar** credit: 1 to 5 hours.

Experimental course on a special topic in food science and human nutrition. Topic may not be repeated except in accordance with the Code. Approved for both letter and S/U grading. May be repeated in the same or subsequent terms. No more than 12 hours may be counted toward graduation.

CRN	Type	Section	Time	Days	Location	Instructor
10152	independent study		ARRANGED			

10152: Instructor Approval Required						
32124	lecture	KLP	03:00 PM - 03:50 PM	R	room 132 Bevier Hall	Plawecki, K; Roach, R
32124: 1 hours Topic: "Issues and Careers in Dietetics" Open to Dietetics and Human Nutrition students only.						
32126	lecture	TPC	11:00 AM - 11:50 AM	T	room 328 Bevier Hall	Cummings, T
32126: 1 hours Topic: "Issues and Careers in Food Science and Food Industry and Business" Open to Food Science and Food Industry and Business students only.						

274 **NonMajors Food Microbiology** credit: 1 hours.

Introduction to food plant sanitation and the role of microorganisms in food manufacture. Students may not receive credit for both FSHN 101 and FSHN 274. Prerequisite: Sophomore standing or higher.

CRN	Type	Section	Time	Days	Location	Instructor
30239	lecture	A	03:00 PM - 04:50 PM	W	room 132 Bevier Hall	Martin, S
30239: Meets 20-Oct-08 - 10-Dec-08.						
46484	lecture	B	03:00 PM - 04:50 PM	M	room 132 Bevier Hall	Martin, S
46484: Meets 20-Oct-08 - 10-Dec-08.						
52078	lecture	C	03:00 PM - 04:50 PM	T	room 132 Bevier Hall	Martin, S
52078: Meets 20-Oct-08 - 10-Dec-08.						
52078: 1 hours						

293 **Off Campus Internship** credit: 2 to 4 hours.

Supervised, off-campus experience in a field directly pertaining to the subject matter. Approved for both letter and S/U grading. May be repeated to a maximum of 10 hours.

CRN	Type	Section	Time	Days	Location	Instructor
41142	independent study		ARRANGED			
41142: Departmental Approval Required						
52163	independent study	LSG	ARRANGED			Garrow, L

294 **On Campus Internship** credit: 1 to 4 hours.

Supervised, on-campus, learning experience with faculty engaged in research. Approved for both letter and S/U grading. May be repeated in the same or subsequent terms to a maximum of 10 hours. Prerequisite: Sophomore standing, 2.0 GPA, consent of the advisor, and consent of the Department Teaching Coordinator.

CRN	Type	Section	Time	Days	Location	Instructor
41156	independent study		ARRANGED			
41156: Departmental Approval Required						

295 **UG Research or Thesis** credit: 1 to 4 hours.

Individual research, special problems, thesis, development and/or design work under the supervision of an appropriate member of the faculty. May be repeated in the same or subsequent terms. No more than 12 hours of special problems, research, thesis and/or individual studies may be counted toward degree. Prerequisites: Cumulative GPA of 2.5 or above at the time the activity is arranged and consent of instructor.

CRN	Type	Section	Time	Days	Location	Instructor
10165	independent study		ARRANGED			
10165: Instructor Approval Required						
53039	independent study	MTG	ARRANGED			

302 **Sensory Evaluation of Foods** credit: 3 hours.

The physiology, psychology, and chemistry of flavor and flavor perception; tactual, visual, and auditory components affecting food acceptability; principles and application of preference and discrimination testing; and interpretation of panel evaluation data.

CRN	Type	Section	Time	Days	Location	Instructor
32054	laboratory	AB1	11:00 AM - 12:50 PM	T	room 372 Bevier Hall	Lee, S
32057	laboratory	AB2	11:00 AM - 12:50 PM	R	room 372 Bevier Hall	Lee, S
32060	lecture	AL1	10:00 AM - 10:50 AM	TR	room 328 Bevier Hall	Lee, S
32060: Registration restricted to FSHN majors and minors only. FSHN minors must contact the department office for registration authorization (333-1324). Outside majors will register in section 52117 and will be assessed a class materials fee of \$30. For registration authorization, outside majors should e-mail fshn-general@ad.uiuc.edu with "FSHN 302" in the subject line. TO BE ADDED TO A WAIT LIST FOR THIS CLASS, go to www.fshn.uiuc.edu and click on "Info for Current Students" and then on #Waitlist Information.#						
52117	lecture	AL2	10:00 AM - 10:50	TR	room 328 Bevier	Lee, S

			AM		Hall	
52117: For outside majors only. Students registered in this section of FSHN 302 will be assessed a class materials fee of \$30. For registration authorization, outside majors should e-mail fshn-general@ad.uiuc.edu with "FSHN 302" in the subject line. ACES Class Materials 30.00 dollars.						

332 **Science of Food Systems** credit: 3 hours.

Application of chemical principles and physical behavior of ingredients in food systems and the effects processing and storage have on finished food products. Prerequisite: CHEM 102 and 103 or equivalent; CHEM 104 and 105 or equivalent; FSHN 131.

CRN	Type	Section	Time	Days	Location	Instructor
32064	laboratory	AB1	02:00 PM - 05:50 PM	W	room 362 Bevier Hall	Garrow, L
32068	laboratory	AB2	01:00 PM - 04:50 PM	M	room 362 Bevier Hall	Garrow, L
32071	lecture	AL1	09:00 AM - 09:50 AM	MW	room 328 Bevier Hall	Garrow, L
32071: Departmental Approval Required TO BE ADDED TO A WAIT LIST FOR THIS CLASS, go to www.fshn.uiuc.edu and click on "Info for Current Students" and then on #Waitlist Information.# This section for FSHN majors only. Outside majors will register in sectin 52118 and will be assessed a class materials fee of \$56. For registration authorization, outside majors should e-mail fshn-general@ad.uiuc.edu with "FSHN 332" in the subject line.						
52118	lecture	AL2	09:00 AM - 09:50 AM	MW	room 328 Bevier Hall	Garrow, L
52118: For outside majors only. Students registered in this section of FSHN 332 will be assessed a class materials fee of \$56. For registration authorization, outside majors should e-mail fshn-general@ad.uiuc.edu with "FSHN 332" in the subject line. ACES Class Materials 56.00 dollars.						

340 **Food Production and Service** credit: 4 hours.

Introduction to the management of commercial and noncommercial foodservice systems through the operation of Bevier Cafe. Students experience managing the procurement, production and service of food, as well as the sanitation and maintenance of equipment and facilities. Prerequisite: FSHN 332, credit or concurrent registration in FSHN 349 and FSHN 345.

CRN	Type	Section	Time	Days	Location	Instructor
32075	laboratory	AB1	08:30 AM - 01:50 PM	MW	room 292 Bevier Hall	Craft, J
32077	laboratory	AB2	08:30 AM - 01:50 PM	WF	room 292 Bevier Hall	Craft, J
32083	laboratory	AB3	08:30 AM - 01:50 PM	MF	room 292 Bevier Hall	Craft, J

32085	laboratory	AB4	08:30 AM - 01:50 PM	TR	room 292 Bevier Hall	Craft, J
32087	lecture	AL1	02:00 PM - 02:50 PM	WF	room 292 Bevier Hall	Craft, J
32087: Departmental Approval Required Departmental Approval Required RESTRICTED TO DIETETIC MAJORS ONLY.						

345 **Hospitality Purchasing** credit: 3 hours.

Introduction to the principles and procedures for the purchasing, selection and procurement of food and non-food items in the hospitality industry. Field Trips. Prerequisite: FSHN 131 or consent of instructor.

CRN	Type	Section	Time	Days	Location	Instructor
30240	lecture	S	03:00 PM - 04:20 PM	TR	room 328 Bevier Hall	Reutter, E
30240: Registration is restricted to Hospitality Management and Dietetic juniors and seniors, and FSHN grad students.						

349 **Food Service Sanitation** credit: 1 hours.

Examines the dangers, costs and prevention of foodborne illness as well as the training and motivation of food service employees in sanitary food handling and quality assurance practices. Upon completion of this course, student will be eligible to apply for the food service sanitation certificate issued by the State of Illinois. Prerequisites: FSHN 101 and FSHN 131, MCB 100 and MCB 101, or consent of instructor.

Self-paced.

CRN	Type	Section	Time	Days	Location	Instructor
30238	lecture-discussion	A	10:00 AM - 11:50 AM	S		Reutter, E
30238: First class meeting is Sept 6; last class/national certification exam is October 25. Registration is restricted to FSHN majors and minors only. FSHN minors must contact the department office for registration authorization (333-1324). TO BE ADDED TO A WAIT LIST FOR THIS CLASS, go to www.fshn.uiuc.edu and click on "Info for Current Students" and then on #Waitlist Information.#						

396 **UG Honors Research or Thesis** credit: 1 to 4 hours.

Individual research, special problems, thesis, development and/or design work under the direction of the Honors advisor. May be repeated in the same or subsequent terms. No more than 12 hours of special problems, research, thesis and/or individual studies may be counted toward the degree. Prerequisite: Junior standing, admission to the ACES Honors Program, and consent of instructor.

CRN	Type	Section	Time	Days	Location	Instructor
10176	independent study		ARRANGED			

10176: Instructor Approval Required

398 **Undergraduate Seminar** credit: 1 to 3 hours.

Group discussion on a special topic in a field of study directly pertaining to subject matter in food science and human nutrition. Approved for both letter and S/U grading. May be repeated in the same or subsequent terms to a maximum of 12 hours. Prerequisite: Sophomore standing.

CRN	Type	Section	Time	Days	Location	Instructor
32089	lecture	D	08:00 AM - 08:50 AM	W	room 242 Bevier Hall	Plawecki, K
32089: 1 hours Prerequisite: Senior standing in Dietetics. Required for students planning to become registered dietitians.						
32091	lecture	J	05:00 PM - 05:50 PM	W	room 242 Bevier Hall	Cummings, T
32091: 1 hours Topic: Discussion of specialized topics and literature related to Food Science. Required for graduation in Food Science and Food Industry and Business curricula. Intended for Sophomores and Juniors.						

414 **Food Chemistry** credit: 3 hours.

Examines the chemical aspects of major food components; water, carbohydrates, proteins, and lipids; properties of pigments, salts, and food dispersions. Undergraduate Food Science majors must enroll concurrently in FSHN 416. Prerequisite: CHEM 232 and CHEM 233.

CRN	Type	Section	Time	Days	Location	Instructor
52473	lecture-discussion	CT	04:00 PM - 06:50 PM	M	room ARR 1XDEC	Bohn, D
52473: Academic Outreach Aprvl Reqd Academic Outreach restrictions and assessments apply, see http://www.outreach.uiuc.edu . High Speed internet required for online synchronous class sessions and working microphone/speakers for class interaction. Meets 08-Sep-08 - 08-Dec-08.						
30241	lecture	E	01:00 PM - 01:50 PM	MWF	room 242 Bevier Hall	Engeseth, N
30241: Registration is restricted to FSHN undergraduate and graduate students only until after junior registration. TO BE ADDED TO A WAIT LIST FOR THIS CLASS, go to www.fshn.uiuc.edu and click on "Info for Current Students" and then on #Waitlist Information.#						

416 **Food Chemistry Laboratory** credit: 2 hours.

Chemical and physical properties of water, proteins, lipids, carbohydrates, and other food components/additives are discovered in the context of their interactions and functional roles in foods. Prerequisite: CHEM 232 and CHEM 233 and concurrent enrollment in FSHN 414.

CRN	Type	Section	Time	Days	Location	Instructor
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52122	laboratory	A	02:00 PM - 02:50 PM	T	room 208 Agricultural Engr Sciences Bld	Demejia, E
	laboratory	A	02:00 PM - 04:50 PM	R	room 280 Agricultural Engr Sciences Bld	Demejia, E
	laboratory	A	03:00 PM - 04:50 PM	T	room 280 Agricultural Engr Sciences Bld	Demejia, E
: 2 hours						

420 **Nutritional Aspects of Disease** credit: 3 hours.

Examines nutritional, biochemical, and physiological aspects of disease processes and studies the role of nutrition in prevention, management, and treatment of disease. Same as NUTR 420. Prerequisite: FSHN 220 or comparable course with a physiology prerequisite; MCB 450 or equivalent.

CRN	Type	Section	Time	Days	Location	Instructor
37693	lecture	A	12:00 PM - 12:50 PM	MWF	room 132 Bevier Hall	Nakamura, M; Tappenden, K
37693: Registration is restricted to FSHN undergraduate students only until after junior registration. FSHN and DNS graduate students will be given the next two weeks after junior registration to register for the class, then registration will be open to all students on campus. TO BE ADDED TO A WAIT LIST FOR THIS CLASS, go to www.fshn.uiuc.edu and click on "Info for Current Students" and then on #Waitlist Information.#						

426 **Biochemical Nutrition I** credit: 3 hours.

The dietary and hormonal regulation of carbohydrate, lipid and amino acid metabolism. Emphasizes the regulation of enzyme activity and the different roles the major organs have in whole animal energy balance. Same as NUTR 426. Prerequisite: FSHN 220, or FSHN 120 and FSHN 414, and MCB 450 or concurrent enrollment.

CRN	Type	Section	Time	Days	Location	Instructor
37690	lecture	A	01:00 PM - 02:20 PM	TR	room 132 Bevier Hall	Pan, Y
37690: Registration restricted to Dietetics and Human Nutrition majors only until after junior registration. TO BE ADDED TO A WAIT LIST FOR THIS CLASS, go to www.fshn.uiuc.edu and click on "Info for Current Students" and then on #Waitlist Information.#						

429 **Nutrition Assessment & Therapy** credit: 3 hours.

Application of the principles of normal and therapeutic nutrition, nutrition assessment, nutrition intervention and evaluation as related to the management and treatment of disease states. Laboratories will allow for the development of skills in each of these areas. This course is the clinical capstone course for the dietetics curriculum. Prerequisite: FSHN 320 and MCB 350, or concurrent enrollment.

CRN	Type	Section	Time	Days	Location	Instructor
30245	lecture	A	11:00 AM - 11:50 AM	MWF	room 132 Bevier Hall	Chapman-Novakofski, K
30245: Registration restricted to dietetics and human nutrition seniors only until after junior registration. TO BE ADDED TO A WAIT LIST FOR THIS CLASS, go to www.fshn.uiuc.edu and click on "Info for Current Students" and then on #Waitlist Information.#						

440 **Applied Statistical Methods I** credit: 4 hours.
Same as ABE 440, ANSC 440, CPSC 440, and NRES 440. See CPSC 440.

CRN	Type	Section	Time	Days	Location	Instructor
34109	lecture	AL1	08:00 AM - 09:20 AM	TR	room 150 Animal Sciences Laboratory	Bollero, G
34021	laboratory-discussion	AY1	01:00 PM - 02:50 PM	T	room N120 Turner Hall	Bollero, G
34036	laboratory-discussion	AY2	05:00 PM - 06:50 PM	T	room N120 Turner Hall	Bollero, G
34052	laboratory-discussion	AY3	01:00 PM - 02:50 PM	W	room N120 Turner Hall	Bollero, G
34072	laboratory-discussion	AY4	03:00 PM - 04:50 PM	T	room N120 Turner Hall	Bollero, G
34094	laboratory-discussion	AY5	10:00 AM - 11:50 AM	T	room N120 Turner Hall	Bollero, G

461 **Food Processing I** credit: 3 hours.
Principles, unit operations, and applications of food preservation and processing by high temperature, refrigeration, and freezing processes; includes heat transfer, kinetics, chemical and microbial changes in food as a result of processing; lecture and laboratory. Prerequisite: FSHN 418 and FSHN 460; and FSHN 414 or equivalent; FSHN 260 is recommended.

CRN	Type	Section	Time	Days	Location	Instructor
30249	laboratory	AB1	02:00 PM - 02:20 PM	M	room 272 Agricultural Engr Sciences Bld	Artz, W; Lee, Y
	laboratory	AB1	02:30 PM - 04:50 PM	M	room 194 Agricultural Engr Sciences Bld	Artz, W; Lee, Y
41994	laboratory	AB2	02:00 PM - 02:20 PM	T	room 272 Agricultural Engr Sciences Bld	Artz, W; Lee, Y

	laboratory	AB2	02:30 PM - 04:50 PM	T	room 194 Agricultural Engr Sciences Bld	Artz, W; Lee, Y
30256	lecture	AL1	10:00 AM - 10:50 AM	MW	room 272 Agricultural Engr Sciences Bld	Artz, W
30256: Registration restricted to Food Science & Food Industry and Business students only until after junior registration. Then registration will be open to all FSHN undergraduate and graduate students. This section for FSHN majors only. Outside majors will register in section 52119 and be assessed a class materials fee of \$50. For registration authorization, outside majors should e-mail fshn-general@ad.uiuc.edu with "FSHN 461" in the subject line.						
52119	lecture	AL2	10:00 AM - 10:50 AM	MW	room 272 Agricultural Engr Sciences Bld	Artz, W
52119: For outside majors only. Students registered in this section of FSHN 461 will be assessed a class materials fee of \$50. For registration authorization, outside majors should e-mail fshn-general@ad.uiuc.edu with "FSHN 461" in the subject line. ACES Class Materials 50.00 dollars.						

466 Food Product Development credit: 3 hours.

Principles of food product development: target market evaluation, concept development and presentation, formulation, manufacturing, packaging, product costs, pricing, safety, and marketing. May include a product in accordance with Institute of Food Technologists national competition guidelines. Products will be unveiled and presented for faculty evaluation. This capstone course is limited to seniors in the Food Science or Foods Industry and Business options in FSHN. Graduate students will be allowed to register pending sufficient space in the class. May be repeated to a maximum of 6 hours. Prerequisite: FSHN 332 or FSHN 414; FSHN 471 or FSHN 472; concurrent registration or completion of FSHN 461 and FSHN 462, or FSHN 465.

CRN	Type	Section	Time	Days	Location	Instructor
30262	laboratory	AB1	02:00 PM - 04:50 PM	F	room 362 Bevier Hall	Brewer, M
30267	lecture	AL1	01:00 PM - 01:50 PM	TR	room 272 Agricultural Engr Sciences Bld	Brewer, M
30267: Registration restricted to Food Science & Food Industry and Business juniors and seniors only until after junior registration, then open to FSHN graduate students. Outside majors will register in section 52120 and be assessed a class materials fee of \$60. For registration authorization, outside majors should e-mail fshn-general@ad.uiuc.edu with "FSHN 466" in the subject line.						
52120	lecture	AL2	01:00 PM - 01:50 PM	TR	room 272 Agricultural Engr Sciences Bld	Brewer, M
52120: For outside majors only. Students registered in this section of FSHN 466 will be assessed a class materials fee of \$60. For registration authorization, outside majors should e-mail fshn-general@ad.uiuc.edu with "FSHN 466" in the subject line. ACES Class Materials 60.00 dollars.						

469 Package Engineering credit: 3 hours.

Cross-disciplinary study of the materials, machinery, research, design, techniques, environmental considerations,

ethics and economics used in the global packaging industry with emphasis on the implementation of improved technologies for the problems unique to food packaging. An emphasis on the broad, systems-based nature of packaging will be maintained throughout the course. Same as ABE 482. Prerequisite: MATH 120; one each of 100-level Chemistry and Physics courses or their equivalent; junior-senior standing or higher, or consent of instructor.

CRN	Type	Section	Time	Days	Location	Instructor
37686	lecture	A	12:00 PM - 12:50 PM	MWF	room 272 Agricultural Engr Sciences Bld	Morris, S
45923	online	XM	ARRANGED			Morris, S
45923: Food Package Engineering CHANGE IN START DATE: First day of class will now be Saturday, September 6th. Academic Outreach restrictions and assessments apply, see http://www.outreach.uiuc.edu . Student Special instruction: This course is Illinois Compass (course management system online) and CD-ROM based. Elluminate may also be used for some online interactive sessions to be announced. Oak Brook (Live) Class Dates (all Saturdays 9AM to 1PM) 9/6/08 (Introductory Session), 9/13/08, 10/11/08, 11/8/08, 12/13/08. Online Meets 30-Aug-08 - 13-Dec-08. XM Tuition 298, XM Tuition 270, XM Fees 41, and XM Fees 41.00 dollars.						

480 **Basic Toxicology** credit: 3 hours.

Emphasizes the physiology, biochemistry and pharmacokinetics of absorption, distribution, metabolism and excretion of toxic compounds, drugs, non-nutrient dietary supplements and other compounds foreign to the body. An introduction to the process of cancer, how foreign compounds can initiate, enhance or prevent the process is also included. Same as CPSC 433, ENVS 480, and VB 549. Prerequisite: MCB 350 or MCB 406, or consent of instructor.

CRN	Type	Section	Time	Days	Location	Instructor
37665	lecture	C	01:30 PM - 02:20 PM	MWF	room 132 Bevier Hall	Jeffery, E

499 **Cur Topics in FS & Human Nutr** credit: 0 to 3 hours.

Group discussion or an experimental course on a special topic in food science and human nutrition. 1 to 3 undergraduate hours. May be repeated in the same or subsequent terms to a maximum of 12 hours as topics vary.

Additional Class Materials Fee required.

CRN	Type	Section	Time	Days	Location	Instructor
10184	independent study		ARRANGED			
10184: Instructor Approval Required						
52710	laboratory	WBA	01:00 PM - 01:50 PM	T	room 286 Bevier Hall	Beam, B
52711	laboratory	WBB	02:00 PM - 02:50	T	room 286 Bevier	Beam, B

			PM		Hall	
52712	laboratory	WBC	03:00 PM - 03:50 PM	T	room 286 Bevier Hall	Beam, B
52713	laboratory	WBD	04:00 PM - 04:50 PM	T	room 286 Bevier Hall	Beam, B
32092	lecture	WL1	05:00 PM - 05:50 PM	M		Beam, B
32092: 2 hours Topic: Wine Appreciation. Must be 21 years of age or older to enroll. This section for FSHN Majors only. Outside majors must register in WL2, CRN 52709. 2 H credit						
52709	lecture	WL2	05:00 PM - 05:50 PM	M	room 180 Bevier Hall	Beam, B
52709: 2 hours Topic: Wine Appreciation. Must be 21 years of age or older to enroll. This section for non-majors only. Students who register in this section of FSHN 499 will be charged a \$50 lab fee. 2 H credit ACES Class Materials 50.00 dollars.						

510 **Topics in Nutrition Research** credit: 1 hours.
Same as ANSC 525 and NUTR 510. See NUTR 510.

CRN	Type	Section	Time	Days	Location	Instructor
34614	lecture	A	11:00 AM - 12:20 PM	TR	room 132 Bevier Hall	Beverly, J
34614: Regulation of Food Intake Meets 25-Aug-08 - 25-Sep-08.						
34610	lecture	B	11:00 AM - 12:20 PM	TR	room 132 Bevier Hall	Jeffery, E
34610: Dietary Bioactive Components Meets 30-Sep-08 - 30-Oct-08.						
34617	lecture	C	11:00 AM - 12:20 PM	TR	room 132 Bevier Hall	Gaskins, H
34617: Postgenomics: Tools and Appl Meets 04-Nov-08 - 10-Dec-08.						

590 **Dietetic Internship I** credit: 5 hours.
Supervised learning experience in a variety of settings and locations related to clinical nutrition, community nutrition, and food service management within Urbana/Champaign and surrounding areas. Approved for both letter and S/U grading. Prerequisite: Enrollment in dietetic internship program.

CRN	Type	Section	Time	Days	Location	Instructor
47681	lecture-discussion	A	01:00 PM - 03:50 PM	F	room 372 Bevier Hall	Donovan, S
47681: 5 hours						

595 Food Science Advanced Topics credit: 1 to 4 hours.

Studies of selected topics in Food Science. Study may be on specialized topics in any one of the following fields: food chemistry, food microbiology, nutrition, food processing/engineering. Lectures and/or laboratory. May be repeated if topics vary. Students may register only once for a given topic. Prerequisite: Graduate level status or consent of instructor.

CRN	Type	Section	Time	Days	Location	Instructor
52055	lecture-discussion	101	ARRANGED			Schmidt, S; Bohn, D
52055: 3 hours Food Science for Nutritionists. 3 H						
52054	lecture-discussion	414	09:00 AM - 10:40 AM	F	room 242 Bevier Hall	Engeseth, N
52054: 3 hours Graduate Food Chemistry. 3 H						
51965	lecture	EDM	08:30 AM - 09:50 AM	TR	room ARR E R Madigan Laboratory	Demejia, E
51965: 3 hours Food Proteins and Enzymology. Class will meet in 240A ERML. 3 H						
39111	lecture-discussion	KRC	02:00 PM - 04:50 PM	TR	room 201 Agricultural Bioprocess Lab	Cadwallader, K
39111: 4 hours Flavor Chemistry & Analysis. 4 H						
48207	online	XM	06:30 PM - 09:20 PM	R		Lee, S
48207: 3 hours Adv topics in Sensory Science Academic Outreach restrictions and assessments apply, see http://www.outreach.uiuc.edu . Course packet will need to be purchased from instructor on the first day. The following dates will be in Oakbrook: 8/28, 9/25, 10/16, 11/06, and 12/04. Online Meets 28-Aug-08 - 04-Dec-08. XM Tuition 298, XM Tuition 270, XM Fees 41, and XM Fees 41.00 dollars.						

597 Seminar in Food Science credit: 0 to 1 hours.

Discussions on specialized research topics and current literature relating to food science and technology. Required of all graduate students in food science. Approved for both letter and S/U grading.

CRN	Type	Section	Time	Days	Location	Instructor
30276	lecture	1	11:00 AM - 11:50 AM	F	room 242 Bevier Hall	Dong, F

598 Advanced Special Problems credit: 1 to 8 hours.

Supervised individual study on advanced special problems in food science and human nutrition. Approved for both letter and S/U grading. May be repeated in the same or subsequent semesters. Summer session, 1 to 4 graduate hours. Prerequisite: Written consent of instructor must be obtained prior to enrollment.

CRN	Type	Section	Time	Days	Location	Instructor
10188	independent study		ARRANGED			
10188: Instructor Approval Required						

599 **Thesis Research** credit: 0 to 16 hours.

Original research designed and conducted under graduate faculty supervisor. Approved for S/U grading only. May be repeated.

CRN	Type	Section	Time	Days	Location	Instructor
10193	independent study		ARRANGED			
10193: Instructor Approval Required						