Film Studies

See Cinema and Digital Media, on page 207.

First-Year Seminar Program

J. David Furlow, Ph.D., Program Director


Committee in Charge
Christiania Drake, Ph.D. (Statistics)
James Harding, Ph.D. (Plant Sciences)
Kenneth Hilt, Ph.D. (Molecular & Cellular Biology)
Karma Wallonen, Ph.D. (University Writing Program)

Courses in First-Year Seminar (FRS)

Questions pertaining to the following course should be directed to the instructor or to the First-Year Seminar Office in Undergraduate Education.

Lower Division

1. First-Year Seminar (1)

Seminar—1 hour. Open only to: students who have completed fewer than 45 quarter units; transfer students in their first academic year at UC Davis. Investigation of a special topic through shared readings, discussions, written assignments, term papers, and special activities (such as fieldwork, site visits, laboratory work, etc.). Emphasis placed upon student participation in learning. Students may take more than one First-Year Seminar, but may not take more than one in any given quarter. May be repeated for credit if topic differs. —F, W, S (F, W, S)

2. First-Year Seminar (2)

Seminar—2 hours. Open only to: students who have completed fewer than 45 quarter units; transfer students in their first academic year at UC Davis. Investigation of a special topic through shared readings, discussions, written assignments, term papers, and special activities (such as fieldwork, site visits, laboratory work, etc.). Emphasis placed upon student participation in learning. Students may take more than one First-Year Seminar, but may not take more than one in any given quarter. May be repeated for credit if topic differs. —F, W, S (F, W, S)

3. First-Year Seminar (1)

Seminar—1 hour. Open only to: students who have completed fewer than 45 quarter units; transfer students in their first academic year at UC Davis. Investigation of a special topic through shared readings, discussions, written assignments, term papers, and special activities (such as fieldwork, site visits, laboratory work, etc.). Emphasis placed upon student participation in learning. Students may take more than one First-Year Seminar, but may not take more than one in any given quarter. May be repeated for credit if topic differs. —F, W, S (F, W, S)

4. First-Year Seminar (2)

Seminar—2 hours. Open only to: students who have completed fewer than 45 quarter units; transfer students in their first academic year at UC Davis. Investigation of a special topic through shared readings, discussions, written assignments, term papers, and special activities (such as fieldwork, site visits, laboratory work, etc.). Emphasis placed upon student participation in learning. Students may take more than one First-Year Seminar, but may not take more than one in any given quarter. May be repeated for credit if topic differs. —F, W, S (F, W, S)

Fisheries

See Animal Science, on page 162; Biological and Agricultural Engineering, on page 191; and Wildlife, Fish, and Conservation Biology, on page 587.

Food Science

(College of Agricultural and Environmental Sciences)

The Major Program

Food science is a discipline in which biological, physical, and sensory sciences are integrated for the study of foods to ensure their safety, quality, and healthful properties. The food science curriculum encompasses food chemistry and biochemistry, food safety and microbiology, food processing and preservation, and sensory and consumer sciences.

Career Alternatives. Opportunities for employment include positions in the food and allied industries, government agencies, and educational and research institutions. Graduate study for the food science student may lead to the M.S. or Ph.D. degree in food science, or in related fields such as agricultural chemistry, biochemistry, microbiology, and nutrition.

B.S. Major Requirements:

Preparatory Subject Matter........................61

University Writing Program 102F, 104A, or 104E.................................................4

Communication 1........................................4

Mathematics 16A-16B-16C........................................9

Biological Sciences 2A ........................................5

Chemistry 2A-2B-2C, 8A, 8B, 8 (or more advanced series)............................21

Physics 7A-7B-7C........................................12

Food Science and Technology 50..........................3

Nutrition 10 (or approved substitute).........................3

Depth Subject Matter.................................49

Biological Sciences 102, 103................................6

Statistics 100.................................................4

Microbiology 101...........................................5

Food Science and Technology 100A, 100B, 101A, 101B, 103, 104, 104L, 110, 110L 190..................................................30

Food Science and Technology 117 or Statistics 106...........................................4

Food Science and Technology 127 or 107.........................................................4

Select one of the following two options:

Food Science Option

The Food Science option provides a broad exposure to food chemistry, biochemistry and food processing. Students find positions in quality assurance, product development, and food processing in the food industry.

Restricted Electives for the Food Science option.................................................18

The restricted electives can:

(1) Provide a broad exposure to students who would seek positions in quality assurance, product development, and processing in the food industry.
(2) Prepare students for graduate study in food science or related programs.
(3) Prepare students for professional school in the health sciences. Select courses from a master list, which is available from the advising center for the major.

Brewing Science Option

The Brewing Science option prepares students for careers in production or quality assurance within the brewing industry or other food fermentation industries (e.g., other alcoholic beverages, vinegar and cheese). The option also prepares students for graduate study in food science or related programs, and exposes the students to diverse topics, including chemistry, biochemistry, microbiology and processing.

Specific course requirements............................18

Food Science and Technology 102A, 102B, 109, 123..................................................18

Selected additional courses...........................9

Select courses from a master list available from the department Advising Center.

Total Units for the Degree.........................132

Major Adviser. A.E. Mitchell (Food Science and Technology)

Advising Center for the major is located in 1204 RMI South Building 530-752-3250.

Graduate Study. A program of study and research leading to the M.S. and Ph.D. degrees in Food Science is available (see below). For further information on graduate study, contact the graduate adviser.

Food Science (A Graduate Group)

Gary M. Smith, Ph.D., Chairperson of the Group

Group Office. 1204 RMI South Building 530-752-3250; bftvadvising@ucdavis.edu
http://www.foodscience.ucdavis.edu

Faculty. Includes members from twelve departments in the Colleges of Agricultural and Environmental Sciences and Engineering and the Graduate Group in the Schools of Medicine and Veterinary Medicine.

Graduate Study. The interdepartmental Graduate Group in Food Science offers programs of study leading to the M.S. degree and to the Ph.D. degree. Graduate study stress the application of the biological, chemical, physical, and behavioral sciences to processing, preservation, quality evaluation, public health aspects, and utilization of foods. For the M.S. degree, there are five areas of specialization: chemical-biochemistry, microbiology, engineering technology, brewing and sensory science. Individualized programs are also acceptable. For the Ph.D., there are four areas of emphasis: biochemistry, chemistry, microbiology/fermentation, and sensory science. Detailed information regarding graduate study is available through the Group Adviser or the Group office.

Graduate Advisers. Contact the Food Science Graduate Group office at bftvadvising@ucdavis.edu.

Food Science and Technology

(College of Agricultural and Environmental Sciences)

Linda J. Harris, Ph.D., Chairperson of the Department

Department Office. 1136 RMI North Building 530-752-1482; http://foodscience.ucdavis.edu

Faculty. Charles W. Bamforth, Ph.D., D.Sc., Distinguished Professor; Daniela Barile, Ph.D., Associate Professor; Diane M. Barrett, Ph.D., Specialist in Cooperative Extension; Charlotte Billekoff, Ph.D., Associate Professor (Food Science and Technology, American Studies); Gail Barnhart, Ph.D., Assistant Professor; Stephanie R. Dungan, Ph.D., Professor (Food Science and Technology, Chemical Engineering and Materials Science); J. Bruce German, Ph.D., Professor; Jean-Xavier Guinard, Ph.D., Professor.