### Textiles and Clothing

#### Film Studies

See *Cinema and Technocultural Studies*, on page 195.

#### First-Year Seminar Program

**Formerly Freshman Seminar Program**

Christopher J. Thaiss, Ph.D., Program Director

**Program Office, 1350 Surge III (Center for Excellence in Teaching and Learning); call ucdavis.edu; http://cell.ucdavis.edu/courses-and-events/first-year-seminars/**

**Committee in Charge**

Amy Clarke, Ph.D. (University Writing Program)

Haruko Sakakibara, Ph.D.

(East Asian Languages & Cultures)

Yuuko Uchikoshi, Ph.D. (School of Education)

W. Jeffrey Weidner, Ph.D.

(Neurobiology, Physiology and Behavior)

**Courses in First-Year Seminar (FRS)**

Questions pertaining to the following course should be directed to the instructor or to the Center for Excellence in Teaching and Learning.

#### 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. Examination 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. —I, II, III. (I, II, III.)

**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. Examination 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. —I, II, III. (I, II, III.)

**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. —I, II, III. (I, II, III.)

**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. —I, II, III. (I, II, III.)

#### Professional

**299. Teaching Assistant Training Practicum**

Prerequisite: graduate standing. May be repeated for credit. (S/U grading only.)—I, II, III. (I, II, III.)

### Fisheries

See *Animal Science*, on page 153; *Biological and Agricultural Engineering*, on page 179; and *Wildlife, Fish, and Conservation Biology*, on page 544.

### 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
  - Communication (1)
  - Mathematics 1A-1B-1B, Chemistry 1A-1B, or 3A-3B-3B
  - Mathematics 1A-1B-1B, Chemistry 1A-1B, or 3A-3B-3B
  - Biology I or II
  - Biology I or II
  - Biology I or II
  - Biology I or II
  - Biology I or II
- **Units**
  - Physics 9A
  - Statistics 106
- **B.S. Major Requirements:**
  - **Preparatory Subject Matter..................** 61
  - University Writing Program 102F, 104A, or 104E
  - Communication (1)
  - Mathematics 1A-1B-1B, Chemistry 1A-1B, or 3A-3B-3B
  - Mathematics 1A-1B-1B, Chemistry 1A-1B, or 3A-3B-3B
  - Biology I or II
  - Biology I or II
  - Biology I or II
  - Biology I or II
  - Biology I or II
- **Units**
  - Physics 9A
  - Statistics 106
- **Select one of the following five options:**
  - **Food Science Option**
    - The Food Science option provides a broad exposure to food chemistry, food microbiology 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
Food Science (A Graduate Group)

Gary M. Smith, Ph.D., Chair, Group Office: 1204 RMI South Building 530-752-8035; Fax 530-752-0382; http://www.foodscience.ucdavis.edu

Faculty: Includes members from twelve departments in the Colleges of Agricultural and Environmental Sciences, and 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 stresses the application of the biological, chemical, physical, and behavioral sciences to the processing, preservation, quality evaluation, public health aspects, and utilization of foods. For the M.S. degree, there are four areas of specialization: chemistry-biochemistry, microbiology, engineering-technology and sensory science. Individually designated programs are also acceptable. For the Ph.D. degree, there are four areas of emphasis: biochemistry, chemistry, microbiology/fermentation, and sensory science. Detailed information regarding graduate study is available through the Group Chairperson or the Group Office.

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

Food Science and Technology

[College of Agricultural and Environmental Sciences] Michael J. McCarthy, Ph.D., Chair, 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., Assistant Professor
Charlotte Bilikoff, Ph.D., Assistant Professor
Stephanie R. Dungan, Ph.D., Professor
David A. Mills, Ph.D., Professor
Nitin N. Nitin, Ph.D., Professor
Robert Powell, Ph.D., Professor
Emeriti Faculty

Gary M. Smith, Ph.D., Chairperson of the Group
Barile, Bamforth, and Smith: “Food Science and Technology” (American Studies)

Food Science and Technology (FST)

Quarter Offered: I-Fall, II-Winter, III-Spring, IV-Summer; 2015-2016 offering in parentheses.

Pre-Fall 2011 General Education (GE): ArtHum-Arts and Humanities; SciEng-Science and Engineering; SocSci-Social Sciences.

Fall 2011 and on Revised General Education (GE): ArtHum-Arts and Humanities; SciEng-Science and Engineering; SocSci-Social Sciences.

AGCH-American Cultures; DD-Domestic Diversity; DLQ-Oral Skills; DLQ-Quantitative; SL-Scientific; VL-Visual; WC-World Cultures; WE-Writing Experience

Food Science (A Graduate Group) 313

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, exposes the students to diverse topics, including chemistry, biochemistry, microbiology and processing.

Specific course requirements: 

Food Science and Technology 102A, 102B, 109, 123 (18)

Selected additional courses: 

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 1208 RMI South Building 530-752-8368.

Graduate Study: A program of study and research leading to the M.S. degree and to the Ph.D. degree. The M.S. degree is completed in 18 months; the Ph.D. degree, in 36 months. The 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.

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Kathryn L. McCarthy, Ph.D., Professor
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