### 400- AND 500- LEVEL COURSES
#### SPRING 2012 THROUGH FALL 2014

All rubrics are FSHN unless otherwise indicated.

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¹Obesity and obesity-related diseases (weeks 1-5)  
²Geriatric Nutrition (weeks 1-8)  
³Nutrition and Bariatric Surgery (weeks 9-16)  
⁴Nutrition for Food Scientists  
⁵Physical Chemistry of Food Processes

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¹Essential Fatty Acid and Cholesterol  
²Advanced Food Chemistry  
³Food Material Science  
⁴Principles of Food Technology  
⁵Value-Added Biotransformation
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<sup>1</sup>Int’l Topics: Food Science and Nutrition  
<sup>2</sup>Advanced Nutrition Behavior Theory  
<sup>3</sup>Nutrition for Food Scientists  
<sup>4</sup>Sulfur Amino Acid and 1C-Genetics  
<sup>5</sup>Food Proteins  
<sup>6</sup>Processing and Analysis of Food Proteins

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<sup>1</sup>Pre- and Probiotics  
<sup>2</sup>Nutrition and Cancer  
<sup>3</sup>Principles of Food Technology  
<sup>4</sup>Advanced Food Chemistry  
<sup>5</sup>Value-Added Biotransformation  
<sup>6</sup>Advanced Topics in Sensory Science

Updated 8-10-11 FD
### SP14

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\(^1\) Obesity and obesity-related diseases (clinical approach)  
\(^2\) Nutrition for Food Scientists

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\(^1\) Nutritional Signal Pathways and Cancer  
\(^2\) Epigenetic Aspects of Human Diseases  
\(^3\) Essential Fatty Acid and Cholesterol  
\(^4\) Advanced Food Chemistry  
\(^5\) Principles of Food Technology  
\(^6\) Food Rheology  
\(^7\) Food Material Science

Updated 8-10-11 FD