

**Graduate Level Courses offered Fall 2006 through Fall 2008**  
**Note: course schedule for Fall 2007 through Fall 2008 is tentative**

**FA 2006**

<b>Course number</b>	<b>Instructor</b>	<b>Section Title</b>
FSHN 510/NUTR 510	Garrow	Folates, Vitamin B-12, and 1-C Metabolism
FSHN 510/NUTR 510	Woods & Wilund	Nutrition and Exercise
FSHN 510/NUTR 510	Garlick	Protein Requirements or Stable Isotopes
FSHN 518	Engeseth	Chemistry of Lipids in Foods
FSHN 520/NUTR 561	Singletary & Plawecki	Nutritional Oncology
FSHN 595	Cadwallader	Flavor Chemistry and Analysis
FSHN 595	Baianu	Processing and Analysis of Food Proteins

**SP 2007**

<b>Course number</b>	<b>Instructor</b>	<b>Section Title</b>
FSHN 499	Burgoon	Nutrition for Sport and Exercise
FSHN 510/NUTR 510	Chen	Epigenetics of Human Disease
FSHN 510/NUTR 510	Pan	Nutritional Signal Pathways and Cancer
FSHN 520/NUTR 561	Donovan	Pregnancy and Lactation
FSHN 595	Chassy	Food Safety: Biotechnology and GMO's
FSHN 595	Padua & Paulsen	Technologies for Food/Biological Measurements

**FA 2007**

<b>Course number</b>	<b>Instructor</b>	<b>Section Title</b>
FSHN 510/NUTR 510	Nakamura	Function and Metabolism of Essential Fatty Acids
FSHN 510/NUTR 510	Fahey & Swanson	Gastrointestinal Fermentation and Dietary Fiber
FSHN 510/NUTR 510	McNamara	International Nutrition: Policies and Programs
FSHN 573	Miller	Advanced Food Microbiology
FSHN 595	S. Lee	Advanced Topics in Sensory Science

**SP 2008**

<b>Course number</b>	<b>Instructor</b>	<b>Section Title</b>
FSHN 517	Artz	Fermented and Distilled Beverages
FSHN 520/NUTR 561	Chapman-Novakofski	Osteoporosis Prevention and Treatment
FSHN 575	Brewer	Issues in Food Safety

**FA 2008**

<b>Course number</b>	<b>Instructor</b>	<b>Section Title</b>
FSHN 510/NUTR 510	Gaskins	Postgenomics: Tools and Applications
FSHN 510/NUTR 510	Beverly	Regulation of Food Intake
FSHN 510/NUTR 510	Knobloch	Teaching Strategies in the Nutritional Sciences
FSHN 595	Cadwallader	Flavor Chemistry and Analysis
FSHN 595	De Mejia	Food Proteins and Enzymology