

## UF Postharvest-related Courses:

<b>Course Number</b>	<b>Course Name</b>	<b>Instructor</b>	<b>Credits</b>	<b>Semester</b>
<b>ABE 5646</b>	<b>Biological &amp; Agricultural Systems Simulation</b>	<b>Jones</b>	<b>3</b>	<b>Spring</b>
Numerical techniques for continuous system models using FORTRAN. Introduction to discrete simulation. Application of simulation and sensitivity analysis with examples relating to crops, soil, environment, and pests.				
<b>AEB 3300</b>	<b>Agric/Food Marketing</b>	<b>Sterns</b>	<b>3</b>	<b>Fall</b>
Examination of agricultural and food marketing from both a system and individual firm perspective. Explore problems and issues associated with marketing functions and institutions at the industry level and with objectives and strategies of farms and agribusiness firms which market agricultural commodities and food products.				
<b>AOM 4062</b>	<b>Principles of Food Engineering</b>	<b>Leary</b>	<b>3</b>	<b>Fall</b>
The functional requirements and principles of operation of systems for handling and processing food and agricultural products.				
<b>FOS 4204</b>	<b>Food Safety and Sanitation</b>	<b>Rodrick &amp; Schneider</b>	<b>2</b>	<b>Spring</b>
Microbial, chemical and biological safety of food, principles of sanitation for the food processing, food service and retail food industries.				
<b>FOS 4321C</b>	<b>Food Analysis</b>	<b>Talcott</b>	<b>2</b>	<b>Fall</b>
Principles and practice of physical and chemical methods for analyzing foods.				
<b>FOS 4722C</b>	<b>Quality Control in Food Systems</b>	<b>Sims</b>	<b>4</b>	<b>Fall</b>
Measurement and control of the major quality parameters of foods, including sensory, color and texture.				
<b>FOS 5205</b>	<b>Curr. Iss. Food Safety &amp; Sanitation</b>	<b>Schneider</b>	<b>3</b>	<b>Fall &amp; Spring</b>
Microbial, chemical, and biological safety of food; principles of sanitation for food processing, food service, and retail food industries.				
<b>FOS 5437C</b>	<b>Food Product Development</b>	<b>Bates</b>	<b>3</b>	<b>Spring</b>
Capstone course integrating food science and related disciplines to value-added food products using traditional and novel commodity, ingredient and process combinations. Class projects emphasize technology, safety, health/nutrition, legal, quality and economic/ marketing considerations.				
<b>FOS 6126C</b>	<b>Psychophysical Aspects of Foods</b>	<b>Sims</b>	<b>3</b>	<b>Fall</b>
Physical and chemical stimuli controlling human sensory perception of texture, color, and flavor of foods.				
<b>FOS 6317C</b>	<b>Flavor Chemistry and Technology</b>	<b>Rouseff</b>	<b>3</b>	<b>Spring</b>
Psychophysics of taste and aroma, sensory analysis, flavor extraction, measurement techniques, flavor precursors, off-flavors, Maillard flavors, bioflavors, flavoring materials, flavor safety and authenticity.				
<b>PKG 3103</b>	<b>Food Packaging</b>	<b>Welt</b>	<b>3</b>	<b>Fall</b>
Technical, safety and legislative areas critical to the successful application of packaging technologies to foods; historical aspects of food packaging ; physical and chemical properties of food packaging materials including metals, glass, paper and polymers, are studied in relation to their use in food-packaging applications; modern food packaging practices related to meats, beverages, fruits, vegetables, cereals, dairy products, and snack foods.				
<b>PKG 4008</b>	<b>Distribution &amp; Transport Packaging</b>	<b>Emond</b>	<b>3</b>	<b>Spring</b>
<b>&amp; PKG 5003</b>	<b>Adv. Distribution &amp; Transport Packaging</b>	<b>Emond</b>	<b>3</b>	<b>Spring</b>
Technical aspects of a systems approach to designing packaging for shipping in order to provide product protection and to facilitate safe and cost-effective distribution. Topics include an overview of the distribution system environment, transportation types and testing procedures, as well as tracking technologies for packages. Each team will prepare and execute a protective shipping container that will be tested in real conditions.				

**PLP 3002**                    **Control of Plant Diseases**                    **Bartz**                    **3**                    **Spring**  
The principles and practice of plant disease control through cultural practices, competing microorganisms, and chemical pesticides.

**PLP 5102**                    **Theory & Practice of Plant Disease Control**                    **Bartz**                    **3**                    **Spring**  
Plant disease control: concepts, strategies, methods, restriction, health and environmental concerns, future.