

FSN Online Graduate Class Schedule

All classes are three credits each.

	<b>Food Technology</b>	<b>Human Nutrition</b>	<b>Required classes for the M.S. online concentration</b>
Fall 2022	FSN 502 Food Preservation (Dr. Bushway)	No classes offered	FSN 502 Food Preservation (Dr. Bushway)
			FSN 524 Responsible Design, Conduct & Analysis of Research *(Dr. Camire)
Spring 2023	FSN 545 Utilization of Aquatic Food Resources (Dr. Skonberg)	FSN 506 Nutritional Assessment (Dr. Therrien and Ms. Ouellette)	
	FSN 585 Principles of Sensory Evaluation (Dr. Camire)	FSN 542 Sustainability, Nutrition and Health (Dr. Klimis-Zacas)	
Summer 2023		FSN 508 Nutrition & Aging (Dr. Camire)	FSN 543 Communication in Nutrition and Food Technology *(Dr. Li; multiple lecturers)
Fall 2023	FSN 586 Sensory and Consumer Science Applications (Dr. Camire)	FSN 501 Advanced Human Nutrition (Dr. Camire)	FSN 501 Advanced Human Nutrition (Dr. Camire)
Spring 2024	FSN 538 Fermented Foods & Probiotics * (Dr. Perry)	FSN 506 Nutritional Assessment (Dr. Therrien and Ms. Ouellette)	FSN 543 Communication in Nutrition & Food Technology *(Dr. Li)
		FSN 530 Integrated & Functional Nutrition (Dr. Camire)	
Summer 2024	FSN 555 Organic & Natural Foods* (Dr. Perry)  FSN 603 Nutrient Changes Across the Food System* (Dr. Camire)	FSN 555 Organic & Natural Foods* (Dr. Perry)  FSN 603 Nutrient Changes Across the Food System* (Dr. Camire)	No required classes offered
Fall 2024	FSN 502 Food Preservation (Dr. Bushway)	To be determined	FSN 502 Food Preservation (Dr. Bushway)
			FSN 524 Responsible Design, Conduct & Analysis of Research *(Dr. Camire)

\* Class that may be taken for either graduate certificate.