FSN Graduate Class Schedule Summer 2023-Summer 2025

Updated 7/14/2023

All classes are three credits each unless stated otherwise.

Please note that additional classes will be added as new faculty members are hired. Early registration is encouraged because most graduate classes have size limits of 20-24 students. Students who are based in Orono generally take the seminar sequence of FSN 571 in their first fall semester, and FSN 671 the following spring. Classes marked with an asterisk can be applied to either graduate certificate.

Please note that the Dietetic Internship classes are not shown because only admitted interns may enroll in them. FSN 650 (2 cr.) is in the Fall, and FSN 651 (2 cr.) is taught in the Spring. FSN 652 and 681 are taken during the internship rotations.

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|  | **Orono campus classes (may not be taken by students in online programs)** | **Online-only classes** |
| **Food Technology certificate** | **Human Nutrition certificate** | **Required for the online M.S.** |
| Summer 2023 |  |  | FSN 508 Nutrition & Aging (Dr. Camire) 3 cr. | FSN 543 Communication in Nutrition and Food Technology \*(Dr. Li; multiple lecturers) 3 cr. |
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| Fall 2023 | FSN 540 Advanced Clinical Topics (Ms. Ouellette) 3 cr. | FSN 586 Sensory and Consumer Science Applications\* (Dr. Camire) 3 cr. FULL | FSN 501 Advanced Human Nutrition (Dr. Camire) 3 cr. | FSN 501 Advanced Human Nutrition (Dr. Camire) 3 cr.FULL |
|  | FSN 571 Technical Presentations (Dr. Li) 1 cr. |  | FSN 542 Sustainability, Nutrition and Health (Dr. Klimis-Zacas) 3 cr. |  |
|  | FSN 580 - Food Chemistry (Dr. Skonberg) 3 cr. |  |  |  |
|  | FSN 584 Lipids, Diet and Cardiovascular Disease (Dr. Klimis-Zacas) 3 cr. |  |  |  |
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| Spring 2024 | FSN 587 Food Analysis (Dr. Li) 3 cr. | FSN 555 Organic & Natural Foods\* (Dr. Perry) 3 cr. | FSN 506 Nutritional Assessment (Dr. Therrien and Ms. Ouellette) 3 cr. |  |
|  | FSN 671 Adv. Graduate Seminar (Dr. Jin) 1 cr.  | FSN 536 Food Law (Dr. Bushway) 3 cr. New class, not yet approved | FSN 530 Integrated & Functional Nutrition (Dr. Camire) 3 cr. |  |
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| Summer 2024 |  | FSN 538 Fermented Foods \*(Dr. Perry) 3 cr. | FSN 603 Nutrient Changes Across the Food System\* (Dr. Camire) 3 cr. | FSN 543 Communication in Nutrition & Food Technology \*(Dr. Li) 3 cr. |
|  |  |  | FSN 501 Advanced Human Nutrition (Dr. Camire) 3 cr. | FSN 501 Advanced Human Nutrition (Dr. Camire) 3 cr. |
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| Fall 2024 | FSN 520 Food Product Development (Dr. Skonberg) | FSN 502 Food Preservation (Dr. Jin) 3 cr. | New class on probiotics (Dr. Perry) 3 cr. New class, not yet approved | FSN 502 Food Preservation (Dr. Jin) 3 cr. |
| FSN 540 Advanced Clinical Topics (Ms. Ouellette) (online synchronous) |  | FSN 542 Sustainability, Nutrition and Health (Dr. Klimis-Zacas) 3 cr. | FSN 524 Responsible Design, Conduct & Analysis of Research \*(Dr. Camire) 3 cr. |
| FSN 571 Technical Presentations (Dr. Li) 1 cr. |  |  |  |
| Graduate class TBD (Dr. Klimis-Zacas) 3 cr. |  |  |  |
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| Spring 2025 | FSN 528 Food Microbiology (Dr. Perry) | FSN 545 Utilization of Aquatic Food Resources (Dr. Skonberg) 3 cr. | FSN 506 Nutritional Assessment (Dr. Therrien and Ms. Ouellette)  | FSN 543 Communication in Nutrition and Food Technology \*(Dr. Li; multiple lecturers) 3 cr. |
| FSN 529 Food Microbiology Lab (Dr. Perry) 2 cr. | FSN 585 Principles of Sensory Evaluation (Dr. Camire) 3 cr. |  |  |
| FSN 560 Research Methods in Community Nutrition (Dr. McNamara) 3 cr. |  |  |  |
| FSN 575- Sensory Evaluation Laboratory (Dr. Camire) 1 cr. |  |  |  |
|  | FSN 671 Adv. Graduate Seminar (Dr. Jin) 1 cr.  |  |  |  |
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| Summer 2025 |  |  | FSN 508 Nutrition & Aging (Dr. Camire) 3 cr. |  |