# MS AGRICULTURE, SPECIALIZATION IN DAIRY PRODUCTS TECHNOLOGY

## Program Learning Objectives

1. Demonstrate expertise in their respective discipline.
2. Develop, test or select the appropriate technology in their respective discipline.
3. Demonstrate effective communication skills.
4. Formulate decisions utilizing professional ethics.
5. Value the diversity of people and ideas.
6. Investigate problems using critical thinking and derive appropriate solutions.

### Required Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>AG 581</td>
<td>Graduate Seminar</td>
<td>2</td>
</tr>
<tr>
<td>DSCI 401</td>
<td>Physical and Chemical Properties of Dairy Products</td>
<td>4</td>
</tr>
<tr>
<td>DSCI 444</td>
<td>Dairy Microbiology</td>
<td>4</td>
</tr>
<tr>
<td>or MCRO 421</td>
<td>Food Microbiology</td>
<td></td>
</tr>
<tr>
<td>DSCI 599</td>
<td>Thesis in Dairy Science</td>
<td>9</td>
</tr>
<tr>
<td>ESCI 501</td>
<td>Research Planning</td>
<td>4</td>
</tr>
<tr>
<td>STAT 511</td>
<td>Statistical Methods</td>
<td>4</td>
</tr>
<tr>
<td>STAT 513</td>
<td>Applied Experimental Design and Regression Models</td>
<td>4</td>
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</tbody>
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### Approved Electives

Any 400 and 500 level courses that are approved by the graduate committee.  

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Units</th>
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</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>14</td>
</tr>
</tbody>
</table>

Total units 45

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1 At least 60% of all units required by the committee as reflected on the formal study plan must be at the 500 level.