

MS FOOD SCIENCE

Program Learning Objectives

Graduates of the MS Food Science will:

1. Demonstrate technical competency in the discipline of food science.
2. Design, analyze, interpret, and communicate food science research.
3. Formulate solutions to practical problems in food safety, production, development, sustainability and aspects of consumer health.
4. Communicate and work effectively and ethically with individuals and groups.

Required Courses

ESCI 501	Research Planning	4
FSN 505	Orientation to Graduate Studies	1
FSN 564	Chemistry of Food Systems	4
FSN 575	Advanced Food Safety	4
FSN 581	Graduate Seminar in Food Science and Nutrition	3
FSN 599	Thesis	9
STAT 513	Applied Experimental Design and Regression Models	4

Approved Electives

Any 400-500 level courses with the following prefixes: AG, AGB, AGC, AGED, ASCI, BIO, BMED, BRAE, CHEM, DSCI, ENVE, ESCI, FSN, ITP, MCRO, MATE, NR, PLSC, PSY, RPTA, STAT, WVIT		16
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Total units		45
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