

FAMILY AND CONSUMER SCIENCES (FOOD SCIENCE AND TECHNOLOGY) - MASTER OF SCIENCE

The Department of Family and Consumer Sciences offers a Master of Science degree with a concentration in Food Science and Technology. The degree is earned satisfactorily after completing 30 credit hours of upper-division and graduate-level courses. The curriculum is completed in four academic semesters and includes a creative component. Once admitted to the program, each student will work with an advisor to develop an academic plan of study. The major advisor and the student will also select an advisory committee consisting of an additional departmental faculty member and a third member from outside the department.

Prefix	Title	Credits
Require Core Courses		
Statistics ¹		3-4
AXED 5515	Data Collection and Analysis	
A ST 503	SAS Basics	
A ST 505	Statistical Inference I	
Research Methods ²		3-4
AXED 5510	Research Methods	
ANSC 512	Research Methods in Animal Science	
FCSC 5999	Master's Thesis (Creative Component) ³	6
Choose 18 credits from the following (in consultation with advisor):		18
FSTE 4150	Food Safety	
FSTE 4997	Special Problems	
FSTE 5110	Food Microbiology	
FSTE 5120	Food Chemistry	
FSTE 5230	Food Processing Technologies	
FSTE 5250	Sensory Evaluation of Foods	
FSTE 5140	Food Analysis	
FSTE 5130	Food Preservation	
FSTE 5210	Cereal Technology	
FSTE 5241	Processed Meats	
FSTE 5997	Special Research Programs	
FCSC 5996	Special Topics	
Total Credits		30-32

¹ Any statistics course that is approved by major advisor

² Any research methods course that is approved by major advisor

³ The creative component of the program involves completing at least 6 credits of FCSC 5999 Master's Thesis. This requires the student, in consultation with the advisory committee, to conduct a research project and prepare a written manuscript. The student will present results of the project in the graduate seminar and then be examined by the advisory committee.