Food Science (MR)

Degree Requirements

Code Core Courses	Title	Hours 12	Counts towards
Select six hours of coursework listed under "Core Courses" approved in conjunction with the academic committee			
Select an additional six hours of coursework listed under either "Core Courses" or "Elective Courses" approved in conjunction with the academic committee			
Seminar Course		1	
FS 780	Seminar In Food Science		
Additional Courses		17	
"Additional Courses" are approved in conjunction with the academic committee			
Internship / Research Course		6	
FS 620	Special Problems In Food Science		
or FS 693	Master's Supervised Research	h	
Total Hours		36	

^{* &}quot;Additional Courses" may include FS courses and/or interdisciplinary courses.

Core Courses

Code Select courses t	Title from at least two	Hours 12	Counts towards		
categories below:					
Chemistry-Biochemistry					
FS 567	Sensory Analysis of Foods	3			
Engineering	Engineering				
FS 741	Thermal Processing of Foods	3			
Microbiology					
FS 540	Food Safety and Public Health	3			
FS 725	Fermentation Microbiology	3			
Nutrition					
FS 501	Advanced Nutrition and Metabolism	3			
FS 555	Exercise Nutrition	3			
NTR 701	Protein and Amino Acid Metabolism	3			

NTR 706	Vitamin Metabolism	3			
NTR 708	Energy Metabolism	3			
NTR 775	Mineral Metabolism	3			
Processing T	Processing Technology				
FS 516	Quality Control in Food and Bioprocessing	3			
FS 522	Food Packaging	3			
FS 530	Post-Harvest Food Safety	3			
FS 535	Food Safety Management Systems	3			
FS 751	Food Ingredient Technology In Product Development	4			

Elective Courses

Code	Title	Hours	Counts towards
FS 520	Pre-Harvest Food Safety		
FS 526	Upstream Biomanufacturing Laboratory		
FS 550	Food Industry Study Tour		
FS 554	Lactation, Milk, and Nutrition		
FS 557	Nutraceuticals and Functional Foods		
FS 562	Postharvest Physiology		
FS 580	Professional Development and Ethics in Food Safety		
Additional courses may be selected in conjunction with the academic committee			

Faculty