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

The program curriculum for the Master of Science degree with a concentration in Food Science and Technology comprises a minimum of 33 credit hours of upper-division and graduate-level courses, including 31 required core credits (10 courses) and 2 credits aimed at completing a professional internship or a capstone project. Courses will be offered in a combination of 8- and 16-weeks, fully online. 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.

- The **Core Courses** (31 credits) will be designed to give a solid foundation in relevant areas for today's food science professionals, including food processing, food safety, and food analysis.
- The **Capstone Project** (2 credits) requires students to write a scholarly publication (e.g., poster or report) in their area of interest and expertise with guidance from a faculty advisor or complete a summer internship with the food processing industry.
  - **Scholarly Publication:** The project culminates in a) a final report or comparable document in an area of interest and b) a formal oral presentation during the graduate student seminar hosted at the end of each semester by the FS&T graduate program.
  - **Professional Internship:** In collaboration with an external partner (e.g., industry, laboratory), the students will complete a summer internship. A formal oral presentation of the student's accomplishments during the internship will be required to culminate this type of capstone project.

Prefix	Title	Credits
Course Requirements		
Statistics		
AXED 5515	Data Collection and Analysis	3
Research Methods		
AXED 5510	Research Methods	3
Core Food Science Courses		
FSTE 5110	Food Microbiology	3
FSTE 5120	Food Chemistry	3
FSTE 5130	Food Preservation	3
FSTE 5140	Food Analysis	3
FSTE 5210	Cereal Technology	3
FSTE 5230	Food Processing Technologies	4
FSTE 5241	Processed Meats	3
FSTE 5250	Sensory Evaluation of Foods	3
Capstone Project		
FSTE 5997	Special Research Programs	2
Total Credits		**33**

Fall Start

First Year		
Fall		**Credits**
FSTE 5250	Sensory Evaluation of Foods	3
FSTE 5110	Food Microbiology	3
AXED 5515	Data Collection and Analysis	3
	Credits	**9**
Spring		
FSTE 5140	Food Analysis	3
FSTE 5120	Food Chemistry	3
AXED 5510	Research Methods	3
	Credits	**9**
Summer		
FSTE 5230	Food Processing Technologies	4
	Credits	**4**
Second Year		
Fall		
FSTE 5130	Food Preservation	3
FSTE 5210	Cereal Technology	3
FSTE 5241	Processed Meats	3
	Credits	**9**
Spring		
FSTE 5997	Special Research Programs	2
	Credits	**2**
	Total Credits	**33**

Spring Start

First Year		
Fall		**Credits**
FSTE 5130	Food Preservation	3
FSTE 5210	Cereal Technology	3
FSTE 5241	Processed Meats	3
	Credits	**9**
Spring		
FSTE 5140	Food Analysis	3
FSTE 5120	Food Chemistry	3
AXED 5510	Research Methods	3
	Credits	**9**
Summer		
FSTE 5230	Food Processing Technologies	4
	Credits	**4**
Second Year		
Spring		
FSTE 5250	Sensory Evaluation of Foods	3
FSTE 5110	Food Microbiology	3
AXED 5515	Data Collection and Analysis	3
	Credits	**9**
Summer		
FSTE 5997	Special Research Programs	2
	Credits	**2**
	Total Credits	**33**