### Tuskegee University

College of Agriculture, Environment and Nutrition Sciences Master of Science (MS) in Food and Nutritional Sciences

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Degrees Offered: Master of Science (M.S.) in Food and tritional Sciences, Thesis and Non-

Thesis Options

The Department of Food and Nuitorital Sciences offers a two-year degree program leading to the Master of Science in Foodhal Nutritional Sciences with two ajor options: Food Science or Nutritional Science. Graduaseudy provides the opportunity for greater breadth and depth in a selected area of specialization to prepaudes to for work in myad of industries.

## Admission Requirements:

All students accepted into the graduate programs, Imagive a B. S. degree from an accredited university in food science, nutroin, general dietetics or in alarted STEM area as biology, chemistry, engineering, etc.

- x Prerequisite academic work should provide evidence that the applicant should be able to pursue the graduate course of study effectively; if a student comes from a related major one course in food science and one in nutrition are required;
- x Applicants must have a cumulative GPA of 3.0 or better.
- x GRE score is required
- x Official Transcript from all colleges/universities attended (International Students must have transcripts translated through World Education Services -WES)
- x Application fee satisfied
- x 3 Letters of Recommendation
- x Statement of Purpose
- x Financial Affidavit (International Students –only)
- x Test of English as Foreign Language (TRDEScores (International students only).

## **Graduation Requirements:**

Core Courses: 18 credits

Food Science Emphasis: 9 Credits or more Nutrition Science Emphasis: 9 Credits or more

Thesis research: 6 credits Thesis Proposal Defense Course Academic Defense Admission to Candidacy

Passing of the Final Oral Examination

#### Thesis Committee

During the first semester of his/her study in the Mastescience program, all incoming graduate students are requested to meet each graduate faculty to discussible research options and opportunities; Subsequently, student will choose a major professor; the student and professor meets weekly to begin drafting ideas for a

<sup>\*</sup> For additional information please refer to the Graduate Handbook

thesis proposal for presentation and defense before a five (5) member committee; this committee also serves for the academic and thesis defense. This committee is selected by the student and his/her major professor. and Approval is provided by the head of the department.

# Core Courses (18 credits): Required foAll Students in the Master's program

EVSC 0500 Biostatistics I	3 credits
NUSC 0501 Professional Semina <sup>nd</sup> (2emester)	1 credit
FOSC 0505 Methods of Food and Nutritional Analysis (Lecture)	2 credits
FOSC 0506 Methods of Food and Nutritional Analysis (Lab)	2 credits
FOSC 05(0505]TJ 0)4.5Sood505]Chemistry	4 credits
NUSC 0554 TJ 0inar in Food Science and Nutritional Science	
(Required to be taken for 2 semesters)	1 credit
CHEM 0561 Biochemistry I	3 credits
CHEM 0562 Biochemistry Laboratory	1 credit

# Course Academic Defense

Students are required to have an academic defense covering course content in their major area.

# Thesis

The final draft of the thesis must be filed with the student's Advisory Committee at least 30 days before the date disted in the university calendar for final copies to be submitted during the

skills	to	seek	and	obtain	employment,	maintenance	in
profes	sior	nal o	rganiz	zations,	continuing	education	and
profes	sior	nal dev	/elopn	nent are	also emphasi	zed. Permiss	ion of
the ins	struc	ctor.					

packaging are also covered. Prerequisite: PHYS 301; MATH 207

FOSC 0752. CONTINUOUS REGISTRATION.	0 credit
NUSC 0752. CONTINUOUS REGISTRATION.	0 credit
FOSC 0754. CANDIDATE FOR DEGREE ONLY.	0 credit
NUSC 0754. CANDIDATE FOR DEGREEONLY.	0 aedit

Departmental Elective Courses				
FOSC	0507 Applied Food Microbiology	3 credits		
FOSC	0571 Food Process Engineering Technology	4 credits		
FOSC	0573 Product Research Innovation and Sensory Evaluation of Foods	s 4 credit		
NUSC	0521 Maternal and Child Nutrition	3 credits		
NUSC	0522 Advanced Community Nutrition	3 credits		
NUSC	0580 International Nutrition Problems & Policies	3 credits		
NUSC	0608 Recent National and International Development			
	in Food & Nutritional Science	2 credits		
1EDU	0506 Introduction to Researcfd (2emester)	3 credits		
CHEM	0541 Instrumental Analysis <sup>n</sup> (Semester)	3 credits		

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List of Key graduate Faculty
Health and dietary faors, particularly the impact of fatty