

MASTER OF SCIENCE IN FOOD SCIENCE AND NUTRITION, FOOD SCIENCE SPECIALIZATION

The MS degree offers a core curriculum that emphasizes understanding the effects of food and nutrients on the human body. The program includes aspects of professional development, critical thinking, and scientific communication. Electives associated with each of the specializations help prepare students for further studies in doctoral or professional degrees, as well as careers in government agencies, industry, and professional practice. A minimum of 35 credits is required for the M.S. degree.

The Food Science Specialization includes elective studies oriented toward a better understanding of how food products are designed, processed, and preserved, food safety considerations, as well as how food components interact with each other and the human body for improved health.

Learn more about the Master's in Food Science and Nutrition, Food Science Specialization on the Department of Food Science and Human Nutrition website. (<https://www.chhs.colostate.edu/fshn/programs-and-degrees/m-s-in-food-science-and-nutrition/>)

Students interested in graduate work should refer to the Graduate and Professional Bulletin.

Learning Objectives

Upon successful completion, students will be able to:

1. Develop a research question based on knowledge gaps in food science/food safety and propose a hypothesis.
2. Conduct research, interpret data, and arrive at appropriate conclusions related to the core principles of food science, including food chemistry, sensory analysis, or food microbiology.
3. Communicate scientific literature to fellow professionals and industry counterparts in food science and food safety.
4. Demonstrate mastery of fundamental applied science principles.