# MASTER OF SCIENCE IN FOOD SCIENCE AND NUTRITION, NUTRITION 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 Nutrition Specialization includes work in advanced nutrition science and nutrient metabolism, recent developments in human nutrition, and research methods and approaches. The specialization offers flexibility across molecular, community, and clinical nutrition and is suitable for students seeking advanced degrees or professional careers. For students planning to become registered dietitian nutritionists, the MS Program offers courses needed for didactic training in dietetics and could include an added competitive coordinated master's program including dietetic internship (Coordinated MS Program in Dietetics), accredited by the Accreditation Council for Education in Nutrition and Dietetics.

Learn more about the Master's in Food Science and Nutrition, Nutrition 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. Conduct research meeting the standards of the discipline. This includes identifying an appropriate research problem, critically reviewing the literature, designing and implementing appropriate research protocols, analyzing data, and arriving at appropriate conclusions and implications. Students will be able to communicate the design, methodology, and results of their research both orally and in writing.
2. Demonstrate mastery of fundamental nutrition science/applied science principles while incorporating other core areas, including statistics, biochemistry, physiology, food safety, microbiology, and education.
3. Competently apply nutrition knowledge and skills in a work environment.
4. Effectively disseminate research findings.