

COLLEGE OF AGRICULTURE, ENVIRONMENT, AND NUTRITION SCIENCES

**DEPARTMENT OF FOOD AND NUTRITIONAL SCIENCES
MASTERS OF SCIENCE CURRICULUM**

CORE COURSES (18 credits): Required for All Students in the Master's (M.S.) Program

EVSC 0500: Biostatistics	3 credits (Fall)
NUSC 0501: Professional Seminar (2nd Semester)	1 credit (Spring)
FOSC 0505: Methods of Food and Nutritional Analysis (Lecture)	2 credits (Fall)
FOSC 0506: Methods of Food and Nutritional Analysis (Lab)	2 credits Fall
FOSC 0510: Food Chemistry	4 credits (Spring)
NUSC 0554: Seminar in Food Science and Nutritional Science (Required to be taken for 2 semesters)	1 credit (Spring)
CHEM 0561: Biochemistry	3 credits (Fall)
CHEM 0562: Biochemistry Laboratory	1 credit (Fall)

NUSC/FOSC 0700: Research in Nutritional Science or Food Science (1-2 credits at a time)	6 credits
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FOOD SCIENCE EMPHASIS:

FOSC/NUSC 0602: Scientific Research Methods	3 credits
NUSC 0650/0651: Vitamins and Mineral in Human Nutrition or Human Nutrition and Health	3 credits
FOSC 0661: Food Ingredient Chemistry	3 credits

NUTRITION SCIENCE EMPHASIS:

NUSC 0650: Vitamins and Mineral in Human Nutrition	3 credits (Spring)
NUSC 0651: Human Nutrition and Health	3 credits (Fall)
NUSC 0652: Nutrition and Disease	3 Credits (Spring)

ELECTIVES

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	4 credit
NUSC 0570: Maternal and Child Nutrition	3 Credits
NUSC 0575: Advanced Community Nutrition	3 credits
NUSC 0604: International Nutrition Problems & Policies	3 credits
NUSC 0608: Recent National and International Development in Food & Nutritional Science	3 credits
EDU 0506: Introduction to Research (2nd Semester)	3 credits
CHEM 0541: Instrumental Analysis (2nd Semester)	3 credits