MASTER OF FOOD SAFETY AND TECHNOLOGY

Curriculum

Candidates are required to take a total of 32 credit hours, 18 credit hours of which must be selected from the core food safety and technology courses listed below, and 14 credit hours must be selected from electives. Courses are offered at the Mies Campus or via internet with the exception of FDSN 506.

Code	Title	Credit Hours
Core Course		**(18)**
FDSN 505	Food Microbiology	3
FDSN 506	Food Microbiology Laboratory [1]	3
FDSN 507	Food Analysis	3
FDSN 521	Food Process Engineering	3
FDSN 524	Fundamentals of Food Science	3
FDSN 541	Principles of Food Packaging	3
Electives		**(14)**
Select 14 credit hours from the following:		14
FDSN 501	Advanced Nutritional Biochemistry	3
FDSN 502	Development, Delivery, and Dissemination	3
FDSN 504	Food Biotechnology	3
FDSN 508	Food Product Development	3
FDSN 509	Fundamentals of Biostatistics and Epidemiology in Food Science and Nutrition	3
FDSN 510	Fundamentals of Biostatistics and Epidemiology Laboratory in Food Science and Nutrition	1
FDSN 511	Food Law and Regulations	3
FDSN 519	Food Process Engineering Lab	3
FDSN 522	Advanced Food Process Engineering	3
FDSN 531	HACCP Planning and Implementation	3
FDSN 593	Seminars in Food Science and Nutrition	1
FDSN 594	Special Projects	1-6
FDSN 597	Special Problems	1-6
Total Credit Hours		**32**

[1]   Required unless the student has enough professional background or laboratory experience to substitute; decision will be made by the FdSN graduate program director.

Students can enroll in FDSN 594 and FDSN 597 with a maximum of six credit hours total between both courses with an FdSN adviser approval. However, when FDSN 597 is used as a short course, the total credit hours must not exceed eight between FDSN 594 and FDSN 597 combined. The student must have a minimum grade point average of 3.0/4.0. In addition to the core courses required and electives, further courses may be selected from other departments with the approval of the FdSN adviser, to fit the background and needs of the individual student.

Master of Food Safety and Technology with Specialization in Business

32 credit hours

This program is designed to help food safety and technology degree students extend their food science technical and practical knowledge of the field while introducing them to core topics in modern business practices to prepare them for careers in the industry. To complete the program, students must satisfy the Master of Food Safety and Technology requirements and Stuart School of Business specialization, totaling 32 credit hours. Courses are offered at the Mies Campus or via internet with the exception of FDSN 506.

Note: Stuart School of Business tuition and fees apply to these courses. Applicants to the program are not required to take the GMAT.

Code	Title		Credit Hours
Specialization Core Course Requirement			**(3)**
BUS 510	Strategic Management		3
Specialization Electives			**(6)**
Select a minimum of two courses from the following:			6
MBA 501	Financial Statement Applications	3	
MBA 509	Financial Management	3	
MBA 511	Marketing Strategy	3	
MBA 513	Operations and Technology Management	3	
Total Credit Hours			**9**

Master of Food Safety and Technology with Specialization in Industrial Management

32 credit hours

This program is designed to help food safety and technology degree students extend their food science technical and practical knowledge of the field while introducing them to core topics and providing up-to-date knowledge of the technologies and modern management approaches used in world-class industrial companies. To complete the program, students must satisfy the Master of Food Safety and Technology requirements and Industrial Technology and Management specialization requirements, totaling 32 credit hours.

Code	Title		Credit Hours
Specialization Electives			**(9)**
Select a minimum of three courses from the following:			9
INTM 508	Cost Management	3	
INTM 511	Industrial Leadership	3	
INTM 515	Advanced Project Management	3	
INTM 518	Industrial Risk Management	3	
INTM 520	Applied Strategies for the Competitive Enterprise	3	
INTM 535	Performance Management in Food Operations	3	
Total Credit Hours			**9**