

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 Nutritional Sciences, Thesis and Non-
Thesis Options

* For additional information please refer to the Graduate Handbook

The Department of Food and Nutritional Sciences offers a two-year degree program leading to the Master of Science in Food and Nutritional Sciences with two major options: Food Science or Nutritional Science. Graduate study provides the opportunity for greater breadth and depth in a selected area of specialization to prepare students for work in myriad of industries.

Admission Requirements:

All students accepted into the graduate programs must have a B. S. degree from an accredited university in food science, nutrition, general dietetics or in a related 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 (TOEFL Scores (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 Master Science program, all incoming graduate students are requested to meet each graduate faculty to discuss possible research options and opportunities; Subsequently, student will choose a major professor; the student and professor meets weekly to begin drafting ideas for a

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 for All Students in the Master's program

EVSC 0500 Biostatistics I	3 credits	
NUSC 0501 Professional Seminar nd (2 semester)	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 listed in the university calendar for final copies to be submitted during the

skills to seek and obtain employment, maintenance in professional organizations, continuing education and professional development are also emphasized. Permission of the instructor.

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 DEGREE ONLY.	0 credit

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	4 credits
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 Research ^(2Semester)	3 credits
CHEM	0541	Instrumental Analysis ^(2Semester)	3 credits

List of Key graduate Faculty

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