

**PROGRAM: MASTER OF SCIENCE IN
FOOD SCIENCE**

YEAR 1: Fall Semester			YEAR 1: Spring Semester		
Course No.	Course Name	CR	Course No.	Course Name	CR
HMEC-530*	Food Chemistry	3	HMEC-540*	Food Analysis	3
HMEC-520*	Food Microbiology	3	HMEC-610*	Advanced Food Safety	3
CHEM 521*	Advanced Biochemistry	3	HMEC-501*	Mol. & Biotech. Appl. in Food Sci.	3
HMEC-565*	Experimental Design	3			
	Total Credits	12		Total Credits	9
YEAR 2: Fall Semester			YEAR 2: Spring Semester		
Course No.	Course Name	CR	Course No.	Course Name	CR
HMEC-630+	Thesis Research I	3	HMEC-630+	Thesis Research II	3
HMEC-661*	Seminar in Food Sci.	1	HMEC-625*	Special Topics in Food Sci.	3
HMEC-***	Elective (optional)	3			
	Total Credits	7		Total Credits	6
Electives					
Course No.	Course Name	CR	Course No.	Course Name	
HMEC-510#	Advanced Food Processing	3	XXXX-XXX#	Biology	3
HMEC-535#	Advanced Food Toxicology	3	XXXX-XXX#	Ag.	3
HMEC-600#	Adv. Food Product Dev't.	3			
HMEC-615#	Advanced Food Policy	3			

***Denotes a core requirement**

+Denotes research requirement

#Denotes an elective

Total Core Credits = 25

Total Research Credits = 6

Total Credit Hours for Degree: 31 - 34

Candidacy Requirement: Completion of 18 credit hours

Capstone or Culminating Experience: 1 credit (HMEC-661)

Thesis Students: (1) Submission of Research Plan with Candidacy Application to Graduate Studies

(2) Thesis Defense and Submission of Thesis

Non-Thesis Option: Written and Oral Comprehensive Exam; Comprehensive Term Paper