

# Food and Nutritional Sciences

## Introduction

**Master of Science Degree** The graduate program in food and nutritional sciences combines a strong content knowledge base with expertise to conduct applied research. The curriculum is partitioned into three concentrations that augment the research and class core. The three concentrations are food science and technology; human nutritional science; and food packaging.

The general goals of the food and nutritional sciences program are to develop students that:

- Have a comprehensive knowledge base regarding food science and nutrition topics and are able to apply this knowledge through the appropriate use of advanced communication technologies and strategies;
- Excel in the design, implementation, evaluation, and dissemination of food and nutrition research;
- Demonstrate creative, critical, and strategic thinking skills that can be applied to food and nutrition issues;
- Formulate a philosophical and ethical approach to their work;
- Competently compete for, attain, and succeed in positions in food science, food safety, food packaging, clinical and public health nutrition, nutrition and education;
- May successfully sit for the dietetic registration examination upon completion of the UW-Stout dietetic internship.

## Admission

Admission requirements include a bachelors degree, minimum grade point average of 3.0, and if English is a second language, a TOEFL score of 500. The GRE is not required. Course work requirements include one semester each of foods/food science; general microbiology; human anatomy and physiology; general chemistry; organic chemistry with laboratory; nutrition; advanced nutrition, advanced foods or experimental foods; and basic statistics.

Applicants with a grade point average ranging from 2.5 to 3.0 may be admitted on a probational basis. Admission may be on a provisional basis for applicants without the necessary course work. Upon satisfactory completion of the deficient course work, a provisionally admitted student will be fully admitted to the Graduate School.

## Primary Evaluation Processes

The primary processes used to evaluate program and academic progress include course grades, research evaluation, certification of program completion, and the following program specific processes: program application; degree candidacy; research topic approval; and intent to graduate.

## Requirements

The requirements for this degree include: (a) completion of at least 40 semester credits with an overall grade point average of 3.0 or better, and a minimum of 20 of those credits in courses open only to graduate students—700 and 800 level; (b) approval of degree candidacy at the appropriate time; and (c) completion of the research and professional requirements.

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### Research Preparation

#### 11 credits minimum

FN-770	Thesis in Food Science and Nutrition or	
FN-735	Problems in Food Science and Nutrition .....	2-6
STAT-520	Statistical Methods .....	3
PSYC-790	Applied Research Design .....	3
XXX-XXX	Approved research course(s) .....	3

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### Professional Preparation

#### 20 credits minimum

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#### Core Requirements

**4 credits**

FN-701	Trends in Foods or Nutrition .....	1-2
FN-720	Workshop in Foods and/or	
FN-721	Workshop in Nutrition .....	2

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### Concentrations

#### 16 credits minimum

Choose from:

- ▶ **Food Science and Technology**
- ▶ **Human Nutritional Science**
- ▶ **Food Packaging**

Concentration courses may be selected from an approved list in consultation with the program director to meet individual needs of the student. See program director for concentration course selectives.

**Note:** FN-865 Supervised Practice in Medical Nutrition Management is the dietetic internship. Eight credits may be applied toward professional selective credits. Special admission required.