

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

(Fall Semester Year I)			(Spring Semester Year I)		
Course	Course Name	Cr	Course	Course Name	Cr
CHEM-xxx+	Biochemistry	3	HMEC-565*	Experimental Design & Data Analysis	3
HMEC-502*	Functional Properties of Carbohydrate, Protein, Lipids & Enzymes in Food	3	HMEC-530*	Food Chemistry	3
HMEC-520*	Food Microbiology	3	HMEC-610*	Advanced Food Safety	3
HMEC-501*	Molecular & Biotech. Application in Food Science	3			
	Total Credits	12		Total Credits	9
(Fall Semester Year II)			(Spring Semester Year II)		
Course	Course Name	Cr	Course	Course Name	Cr
HMEC-510+	Food Processing	3	HMEC-600	Food Product Development	3
HMEC-630	Thesis Research I	3	HMEC-631	Thesis Research II	3
HMEC-540	Food Analysis	3	HMEC-661	Graduate Seminar	1
HMEC-xxx	Elective	3	HMEC-xxx	Elective	3
	Total Credits	9		Total Credits	7

Elective Courses

\*Denotes a Core Requirement

+Denotes an elective

Total Core Credits = 24 credits

Total Elective Credits = 6

Candidacy Requirement: Completion of 18 credit hours

Thesis Students - Submission of Research Plan with

Candidacy Application to Graduate Studies

Capstone or Culminating Experience: 1 credit

(HMEC-661)

Thesis Option: Thesis Defense and Submission of Thesis

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