

FOOD SCIENCE, M.S.

REQUIREMENTS

MINIMUM GRADUATE SCHOOL REQUIREMENTS

Review the Graduate School minimum academic progress and degree requirements (<http://guide.wisc.edu/graduate/#policiesandrequirements>), in addition to the program requirements listed below.

MAJOR REQUIREMENTS MODE OF INSTRUCTION

Face to Face	Evening/ Weekend	Online	Hybrid	Accelerated
Yes	No	No	No	No

Mode of Instruction Definitions

Accelerated: Accelerated programs are offered at a fast pace that condenses the time to completion. Students typically take enough credits aimed at completing the program in a year or two.

Evening/Weekend: Courses meet on the UW-Madison campus only in evenings and/or on weekends to accommodate typical business schedules. Students have the advantages of face-to-face courses with the flexibility to keep work and other life commitments.

Face-to-Face: Courses typically meet during weekdays on the UW-Madison Campus.

Hybrid: These programs combine face-to-face and online learning formats. Contact the program for more specific information.

Online: These programs are offered 100% online. Some programs may require an on-campus orientation or residency experience, but the courses will be facilitated in an online format.

CURRICULAR REQUIREMENTS

Requirement Detail

Minimum
Credit
Requirement 30 credits

Minimum
Residence
Credit
Requirement 16 credits

Minimum
Graduate
Coursework
Requirement 15 credits must be graduate-level coursework. Details can be found in the Graduate School's Minimum Requirement Policy: <https://policy.wisc.edu/library/UW-1244> (<https://policy.wisc.edu/library/UW-1244/>)

Overall
Graduate
GPA
Requirement 3.00 GPA required. This program follows the Graduate School's policy: <https://policy.wisc.edu/library/UW-1203> (<https://policy.wisc.edu/library/UW-1203/>).

Other Grade
Requirements All courses taken as a graduate student that are numbered 300 and above in which a student receives a grade of

A, AB, B, or S will count toward the Graduate School's minimum credit requirement. Courses with grades of BC or C count only if there are equal credits of AB and A respectively in non-research courses to offset the lower grades. Courses taken under the 300 level, or for audit, pass/fail; or in which a student receives grades of D or F do not count.

Assessments
and
Examinations Students are required to have a graduate program advisory committee (GPAC) meeting once each year to monitor progress toward their degree.

The presentation for the FOOD SCI 900 Seminar Advanced must be given a semester before or in the semester of the defense.

Master's students are required to defend their thesis after they have cleared their record of all Incomplete and Progress grades (other than research and thesis) and submit the final thesis online.

Language
Requirements Food Science does not have a foreign language requirement.

REQUIRED COURSES

Code	Title	Credits
Degree Requirements		
FOOD SCI 900	Seminar Advanced	1
<i>Required Food Science Coursework</i>		6
Complete two of the following:		
FOOD SCI 611	Chemistry and Technology of Dairy Products	
FOOD SCI/ AN SCI 711	Food Biochemistry	
FOOD SCI 725	Advanced Food Microbiology	
<i>Research Ethics and Responsibility</i>		2
SURG SCI 812	Research Ethics and Career Development	
<i>Statistics</i>		2-3
Take one Statistics course numbered 300 or above		
<i>Electives</i>		18-20
Students take additional credits to reach the 30 credit minimum in consultation with their graduate program committee. These credits may include Research.		
Total Credits		30