School			
Major	Masters in Food Technology		

Core Requirements

Code	Title	Credits	Description
FDSC500	Biometrics and risk assessment	4	This course discusses statistical principles and methods as applied to data collected in food science and technology. The course focuses on experimental design, quantitative and qualitative analysis of data, statistical inferences and their applications in food sciences and risk assessment
FDSC510	Physiochemical aspect of foods	3	Explanation of physical and chemical interactions between various constituents resulting from processing operations often lead to physical, sensory, and nutritional changes in foods. It also combines important information on processing and food quality. This course describes the effects of various processing technologies on quality changes of different major foods in an integrative manner
FDSC520	Advanced Food Engineering	4	This course discusses the modeling, design and simulation of the most important food processes mainly the heat and mass transfer processes. This is done by explaining the fundamental engineering and economics relationships, and literature data of physical and transport properties of food.
FDSC555	product innovation and development	3	The course begins with simple principles of concepts, moves forward to methods for testing concepts, and then moves onto more substantive areas such as establishing validity, creating databases, and statistical methods for concept testing.
FDSC596	Graduate Seminar	1	Student will select, prepare and present a recent topic in food science and technology as well as attending and discussing other studentsï¿½ seminars.
FDSC594	Graduate skills	3	In the course of Communication Skills and Reading/Writing, students build on the strong foundation achieved in the integrated skills classes. At these levels students develop strong reading skills to increase reading speed, comprehension, and vocabulary. In writing, students learn how to compose essays in different rhetorical modes. Communication skills are refined to the point that students are able to discuss topics and make oral presentations.
FDSC545	Food Analysis	3	The ability to accurately separate, identify, and analyze nutrients, additives, and toxicological compounds found in food and food products has become critically important in recent decades. This requires training students and analysts on the proper application of the best methods, as well as improving, developing, or adapting existing methods to meet specific analytic needs. This course also will cover the aspects of standardizing laboratory methods and applications for quality control.

Major Requirements

Code	Title	Credits	Description
FDSC597	Project	3	An independent study supervised by a faculty member and a final comprehensise scientific report must be submitted.