

# FOOD SCIENCE

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## Learning Outcomes

### Master of Science (M.S.)

1. **KNOW:** Graduates will develop a deep conceptual understanding of food chemistry, microbiology, engineering, nutrition.
2. **THINK:** Graduates will be able to solve practical problems in the Food Science field.
3. **APPLY/CREATE:** Graduates will demonstrate the ability to design scientific approaches to solve practical problems and to select appropriate methods of data analysis.
4. **COMMUNICATE:** Graduates will be able to accurately report the results of research data in field of food science through written and oral presentations.
5. **PROFESSIONAL PRACTICE:** Graduates will conduct themselves in an ethical and professional manner.

### Doctor of Philosophy (Ph.D.)

1. **KNOW:** Graduates will develop a deep conceptual understanding of food chemistry, microbiology, engineering, nutrition and apply that understanding to critically evaluate the state-of-the-science.
2. **THINK:** Graduates will be able to evaluate existing knowledge to independently identify and define original research problems.
3. **APPLY/CREATE:** Graduates will demonstrate the ability to design scientific approaches to solve novel questions, to select appropriate methods of data analysis, and to synthesize the resultant data to develop informative conclusions and subsequent research directions.
4. **COMMUNICATE:** Graduates will be able to create research plans, approaches and underlying rationale and report the results of their research data in field of food science through peer-reviewed written and oral presentations.
5. **PROFESSIONAL PRACTICE:** Graduates will conduct themselves in an ethical and professional manner.