

MASTER OF SCIENCE IN FOOD SCIENCE AND FLAVOR CHEMISTRY

Web Site: <https://twu.edu/nutrition-food-sciences/graduate-programs/ms-in-food-science-and-flavor-chemistry/>

TWU's Master of Science in Food Science and Flavor Chemistry prepares you for a career as a food microbiologist or flavor chemist.

Over the course of the required 30 semester credit hours, you will take classes in food and flavor chemistry, flavor technology, sensory evaluation, and food analysis. A thesis is required.

This program is offered at TWU's Denton campus.

Marketable Skills

Defined by the Texas Higher Education Coordinating Board's 60x30 Strategic Plan (<https://reportcenter.highered.texas.gov/agency-publication/miscellaneous/theccb-60x30-strategic-plan/>) as, "Those skills valued by employers that can be applied in a variety of work settings, including interpersonal, cognitive, and applied skills areas. These skills can be either primary or complementary to a major and are acquired by students through education, including curricular, co-curricular, and extracurricular activities."

1. Understanding of experimental methods used to expand knowledge.
2. Apply knowledge in the development of written and verbal communications.
3. Apply techniques of food analysis and food chemistry to different foods.
4. Interpret flavor chemistry and food science research findings and literature to formulate reports at the operations level of a food industry manager.
5. Work as a part of a research team.
6. Work in team presentations.
7. The ability to give or follow instructions to and from others.

Admission

All students must meet the University requirements as outlined in the Admission to the TWU Graduate School (<https://catalog.twu.edu/graduate/graduate-school/admission-graduate-school/>) section of the catalog.

The academic program may have additional admission criteria that must also be completed as outlined on the program's website.

Degree Requirements

Total Semester Credit Hours Required

30 semester credit hours (SCH).

Code	Title	SCHs
Required Courses		
NFS 5003	Food Chemistry	3
NFS 5013	Sensory Evaluation of Foods	3
NFS 5023	Food Analysis	3

NFS 5321	Seminar in Food Science	1
Select 6 SCH from the following:		6
NFS 5903	Special Topics (Food Safety and Pathogen Detection)	
NFS 5903	Special Topics (Microbial Fermentation)	
NFS 5143	Flavor Analysis	
NFS 5153	Flavor Technology	
NFS 5963	Research in Nutrition and Food Sciences	3
NFS 5983	Thesis	3
NFS 5993	Thesis	3
Graduate Level Statistics or Research Design		3
NFS Electives and Additional Coursework		2
Coursework to be selected from additional courses above, other NFS program areas, coursework from another department, or coursework transferred from another institution with approval of the advisory committee.		
Total SCHs		30