Master of Science

FOOD SCIENCE

Kansas State University | Olathe
WHY FOOD SCIENCE?

This graduate program encompasses the full spectrum of food science, including food processing, product development, sensory analysis, and food safety and security in the food chain. The program exposes students to research in the field of food science as well as several food commodities.

Program advantages

• Students get industry experience through state-of-the-art labs and facilities.

• Flexible course offerings can be completed at K-State Olathe or online.

• Gain access to the full resources of Kansas State University’s Food Science Institute (see foodsci.k-state.edu).
CURRICULUM OVERVIEW

Multiple curriculum options provide students the opportunity to advance knowledge and experience to meet their professional goals in a variety of positions.

Topics include:

- Food microbiology
- Principles of HACCP and HARPC
- Quality assurance of food products
- Food analysis
- Sensory analysis
- Advanced food chemistry
- Food science graduate seminar
- Scientific writing/communication
- Regression and analysis of variance
- Research and development of food products
FREQUENTLY ASKED QUESTIONS

Is there a graduate admission test or GRE required?
Yes, GRE scores are required as supporting evidence of qualification.

Can I apply to the program if I don’t have an undergraduate degree in food science?
Yes, but there are specific requirements and employment prerequisites for admission. Please contact J. Scott Smith, chair of the food science graduate program, at jsschem@k-state.edu to learn more. Application requirements are online at foodsci.k-state.edu/future-students/online-masters.html.

How long will it take me to complete the program?
Most full-time students should be able to complete the program in approximately two years.

Where do food scientists work?
With a master’s degree in food science, your knowledge and experience will be in high demand in this rapidly changing field. Graduates and current students are employed in:

- Food quality assurance
- Food chemistry and microbiology
- Food safety and defense
- Processing technology and engineering
- Product development and evaluation
- Managing/supervising food manufacturing facilities
- Consumer relations
- Business management and sales

LEARN MORE

olathe.k-state.edu/foodscience
913-307-7373  olatheapp@k-state.edu

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