If you are interested in ensuring a safe, nutritious, and affordable food supply that enhances human health, consider a degree in Food Science and Human Nutrition. The FSHN degree programs at the University of Illinois have produced some of the world’s leading food scientists and nutritionists.

The Professional Science Master’s (PSM) program prepares graduates for positions in food, pharmaceutical, and ingredient organizations. The program is designed for those who want a rigorous education in food science and nutrition, but who are excited about opportunities beyond research. The FSHN PSM is an excellent choice for students who want to combine food science and nutrition expertise with the knowledge and skills necessary to work on the business side of food organizations.

The science core is complemented by business curriculum that includes courses in technology management, marketing, entrepreneurship, people and technology at work, and more. The cross-disciplinary industry seminars offer opportunities to personally interact with industry and government leaders.

The program can be completed in 16-months of full-time study on the Urbana-Champaign campus. Summer enrollment is required while completing the internship. A thesis is not required.

**CAREER OPPORTUNITIES**

- Food safety expert
- Quality control analyst
- Food engineer
- Product and process developer
- Technical sales
- Marketing and advertising specialist

**SPECIALIZATIONS**

- Biochemistry,
- Sensory Evaluation,
- Physiology,
- Nutrition Toxicity,
- and others.

**FACULTY COORDINATOR**

Dr. Nicki Engeseth  
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engeseth@illinois.edu  
(217) 244-6788

Coordinated by the University of Illinois Department of Food Science and Human Nutrition in cooperation with the Graduate College.

Applications may be submitted online. For additional information, visit the University of Illinois PSM website at psm.illinois.edu or email PSMdegree@illinois.edu.
ADMISSION REQUIREMENTS

- Bachelor’s degree from a regionally accredited U.S. Institution or a comparable degree from a recognized institution abroad,
- Grade point average of 3.0 or higher (4.0 scale) for the last 60 hours of undergraduate work and for any graduate work,
- Graduate Record Examination (GRE),
- Test of English as a Foreign Language (TOEFL) for non-native speakers of English, and
- Letters of recommendation.

SAMPLE PROGRAM OF STUDY

Year 1: Fall

Science Curriculum
- FSHN 461 Food Processing I
- FSHN 469 Package Engineering
- FSHN 595 Graduate Food Chemistry
- FSHN 597 Seminar in Food Science

Business Curriculum
- Two 2-hour courses in
  - Teamwork and Leadership, and
  - Management and Marketing
- PSM 501 Industry Seminar I

Year 1: Spring

Science Curriculum
- FSHN 585/220 Nutrition for Food Scientists
- FSHN 573 Advanced Food Microbiology
- FSHN 575 Issues in Food Safety
- FSHN 597 Seminar in Food Science

Business Curriculum
- Two 2-hour courses in
  - Project Management, and
  - Finance
- PSM 502 Industry Seminar II

Summer Internship

Year 2: Fall

Science Curriculum
- FSHN 469 Package Engineering
- FSHN 510 Topics in Nutrition Research
- FSHN 519 Flavor Chemistry and Analysis
- FSHN 597 Seminar in Food Science
- ACE 435 Global Agribusiness Management

Business Curriculum
- One 2-hour course in Science and Regulatory Policy
- PSM 503 Industry Seminar III

December Graduation

This is a sample curriculum; your courses will depend upon your individual interests and career plans. For additional course offerings, visit: http://psm.illinois.edu/food-science-human-nutrition

Students have interned at:
- Eli Lilly
- Vidasym,
- Nestle,
- Dannon,
- and others.

Graduates have been hired by:
- Griffith Laboratories,
- Kerry Ingredients,
- Archer Daniels,
- Midland,
- and others.