



FOOD SCIENCE & HUMAN NUTRITION

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 (FSHN). 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) 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, supply chain management, process management, 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
- Quality assurance
- Food engineering
- Product and process development
- Technical sales
- Marketing and advertising specialist
- Regulatory Affairs

SPECIALIZATIONS

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

FACULTY COORDINATOR

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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
- Three (3) letters of recommendation.

SAMPLE PROGRAM OF STUDY

Year 1: Fall

Science Curriculum

| | |
|----------|-------------------------|
| FSHN 461 | Food Processing I |
| FSHN 469 | Package Engineering |
| FSHN 514 | Advanced Food Chemistry |
| FSHN 597 | Seminar in Food Science |

Business Curriculum

| | |
|------------------------------|--------------------|
| Two 2-hour courses in | |
| • Business Fundamentals, and | |
| • Management and Marketing | |
| PSM 501 | Industry Seminar I |

Year 1: Spring

Science Curriculum

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|--------------|-------------------------------|
| FSHN 425 | Food Marketing |
| FSHN 573 | Advanced Food Microbiology |
| FSHN 597 | Seminar in Food Science |
| FSHN 595/220 | Nutrition for Food Scientists |

Business Curriculum

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

Summer Internship

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|---------|----------------|
| PSM 555 | PSM Internship |
|---------|----------------|

Year 2: Fall

Science Curriculum

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|----------|--------------------------------|
| FSHN 466 | Food Product Development |
| FSHN 510 | Topics in Nutrition Research |
| FSHN 519 | Flavor Chemistry and Analysis |
| FSHN 597 | Seminar in Food Science |
| ACE 435 | Global Agribusiness Management |
| or | |
| ACE 520 | Food Commodity Markets |

Business Curriculum

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|--|----------------------|
| 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:

- Abbott Nutrition,
- Dannon,
- Eli Lilly
- Kellogg's,
- Nestle,
- Pfizer,
- Vidasym,
- and others.

Graduates have been hired by:

- Anheuser – Busch InBev,
- Baxter Healthcare,
- Smithfield Farmland,
- Kraft Heinz Company,
- Griffith Laboratories,
- Kerry Ingredients,
- TetraPak,
- ADM,
- and others.

