



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 18-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

PROGRAM ADVISOR

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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

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

Business Curriculum

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

Summer Internship

PSM 555	PSM Internship
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Year 2: Fall

Science Curriculum

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

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.