

**UNIVERSITY OF THE PHILIPPINES
COLLEGE OF HOME ECONOMICS**

Department of Food Science and Nutrition

MASTER OF SCIENCE IN FOOD SCIENCE (MSFS)

This program is designed for those who are preparing for teaching and research in food through further their in chemical, physical and microbiological techniques as applied to problems in food science technology.

ADMISSION REQUIREMENTS

Graduates of the University of the Philippines or of other universities, colleges and schools of recognized standing, who hold a bachelor's degree in food technology, agriculture, engineering, nutrition, chemical engineering, industrial engineering, pharmacy and related fields shall be eligible for acceptance to this graduate program. Applications for admission are sent directly to the Dean, College of Home economics and must include the following:

1. A letter of application and/or interview indicating, among other things, the applicant's purpose for pursuing a graduate degree and the specific field(s) of interest.
2. One (1) original and two (2) xeroxed copies of the official transcript of records for each college or university attended.
3. At least two (2) letters of recommendation from major professors. The standard reference form of the College should be used for this purpose.
4. Two (2) copies of the information sheet, to be obtained from the College of Home Economics.
5. A certification of successful completion of an English Language Exam (TOEFL) for foreign applicants whose native language or language used in schools attended is not English.
6. Payment of an application fee of P100.00 for Filipino and \$25.00 for foreign applicants.

A student whose background is considered inadequate shall be required to take up (without graduate credit) such additional courses that will make up for the deficiencies.

PROGRAM OF STUDY

A minimum of 32 units of approved work in the University (26 units of course work and 6 units of thesis) is required for the MSFS degree. The 26 units is distributed as: 17 units of required courses, 3-9 units of elective courses and 0-6 units of cognates.

A. Required Courses:		Units
FS 215	Advanced Food Analysis	3
FS 216	Advanced Food Microbiology.....	3
FS 217	Sterilization Processes.....	3
FS 218	Dehydration & Freezing.....	3
FS 286	Special Problems.....	2
FS 290	Seminar in Food Science.....	1
HE 290	Graduate Seminar (1 unit, must be taken twice).....	2
FS 300	Master's Thesis	6

B. Elective Courses:

FS 231	Sensory Evaluation Methods.....	2
FS 234	Tropical Fruit and Vegetables Processing.....	3
FS 299	Methods of Research in Foods.....	2
FS 238	Development of Protein-Rich Product.....	2
FS 236	Industrial Food Fermentation.....	3
FS 257	Meat and Dairy Technology.....	3
FS 267	Confectionery and Baking Technology.....	2
FS 291	Advanced Food Biochemistry.....	3

C. Cognates: - A maximum of 6 units from any of the following related fields:

Botany	Nutrition
Business Administration	Pharmacy
Chemistry	Statistics
Engineering	Veterinary Medicine
Microbiology	Zoology

Revised program approved by the University Council on December 9, 1995