

**University of Illinois at Urbana-Champaign**

# **Master of Science in Food Science and Human Nutrition**

**A Graduate Program of the  
College of Agricultural,  
Consumer and Environmental  
Sciences**

**Department of Food Science  
and Human Nutrition**

**A Guide for Students Earning  
their Degree at the Oak Brook,  
Illinois Campus**

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**Office of Continuing Education  
Division of Academic Outreach**

**TO: Prospective Master of Science in Food Science and Human Nutrition Degree Student**

**FROM: Dr. Faye Dong  
Professor and Head, Food Science and Human Nutrition**

**DATE: May, 2009**

This guide describes the Academic Outreach MS degree program in Food Science and Human Nutrition offered by the **University of Illinois at Urbana-Champaign** to students in the Chicago area. The program requires 32 hours of challenging course work in addition to your current professional, family, and social responsibilities. This is not an easy undertaking. However, the experience, knowledge, and degree resulting from your participation in this program will be very worthwhile to you as a food science professional.

The Food Science and Human Nutrition program guide is informational in nature. It includes sections on courses offered, the grading system, student advising, graduate college admissions policies and enrollment procedures for courses, and other policies and procedures applicable to this program. Students are encouraged to go to The Graduate College Handbook of Policy and Requirements for Students, Faculty and Staff to view the [University of Illinois at Urbana-Champaign Handbook for Graduate Students](#) for official information on policies and procedures pertaining to graduate study. This MS in Food Science and Human Nutrition guide is only advisory in nature and should not be considered the final word.

Included also in the guide is a “Checklist for Coursework” form which should be completed by students. Students are urged to communicate frequently with their advisor throughout their degree program and prior to scheduling of the oral final examination.

Welcome to the program as you join other food science professionals in advanced training.

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The Department of Food Science and Human Nutrition, in conjunction with the Office of Continuing Education, offers a Master of Science in Food Science and Human Nutrition program in Oak Brook, IL. Classes are taught by the faculty of the University of Illinois at Urbana-Champaign’s Department of Food Science and Human Nutrition who travel to Oak Brook, IL to offer this special program.

We hope that you will take advantage of this unique opportunity to obtain an advanced degree in the field of food science.



semester. Students must also submit a statement of purpose and three supporting letters of recommendation. These materials can be uploaded directly to the [ApplyYourself Application Network](#).

All students whose native language is not English must take the Test of English as a Foreign Language (TOEFL) exam. Minimum score requirements can be found on the [Graduate College website](#).

Deadlines for application for admission to the off-campus masters program in FSHN are as follow:

- Fall – July 1
- Spring – October 1
- Summer – February 1

All materials must be submitted by this deadline in order to be considered for the respective semester.



### Grading System

The University of Illinois awards letter grades on the A through F scale. For graduate students, only courses taken for graduate credit and graded on the A through F scale are included in the GPA calculation. Any repeated course is ignored when computing the GPA and the accumulated credits toward a degree. Credit for a course in which a student has received an F cannot be counted toward the degree; however, a zero is used in calculating the GPA. Grades are evaluated numerically on a four-point scale for the computation of GPA as follows:

A+ = 4.00	A = 4.00	A- = 3.67
B+ = 3.33	B = 3.00	B- = 2.67
C+ = 2.33	C = 2.00	C- = 1.67
D+ = 1.33	D = 1.00	D- = 0.67
no + for F	F = 0.00	no - for F

Other symbols used by the University grading system include:

**AB** Absent from the final examination without an acceptable excuse. Counts as a failure “F” in the GPA.

**CR** Credit. Used only if students have registered for a course under the Credit/No Credit Option with the approval of their major department. No letter grade is given and none appears on the transcript.

**EX** Temporarily excused. An extension granted by the instructor to a student who has not completed the final examination or other requirements for the course. An excused grade must be replaced by a letter grade no later than the reading day of the following term. Failure to complete work within this time automatically results in a grade of “F”.

**NC** No Credit. Used only if students have registered for a course under the Credit/No Credit Option with the approval of their major department. No letter grade is given and none appears on the transcript.

**W** Officially withdrawn from a course. No grade is given.

The GPA includes all hours of course work with grades A through F and AB but not those with grades of CR, NC, and EX. The GPA does not include course work transferred from other universities, with the exception of the other UI campuses. Students in the FSHN M.S. program are required to maintain a GPA of at least 3.00/4.00. If your GPA falls below this minimum, you will be placed on [probation](#), and will have one semester to raise your GPA to 3.00/4.00.



Additional information regarding transferable coursework, from the Graduate College Handbook for Faculty, Staff, and Students:

*Generally, a maximum of 12 semester hours of graduate work completed **outside** the University of Illinois at Urbana-Champaign **Graduate College** may be counted toward a graduate degree. Work completed outside the University of Illinois at Urbana-Champaign Graduate College that can be transferred includes these four types:*

- 1. graduate level work taken as an undergraduate at the University of Illinois at Urbana-Champaign, but not used toward a degree,*
- 2. graduate level work taken through Guided Individual Study at the University of Illinois at Urbana-Champaign,*
- 3. graduate level work taken at another accredited institution, but not used toward a degree,*
- 4. graduate level work done while enrolled as a non-degree student at the University of Illinois at Urbana-Champaign.*

*Students who have earned up to 12 hours of graduate credit while enrolled as a non-degree student at the University of Illinois at Urbana-Champaign may petition those hours and up to 12 hours of graduate credit taken at another institution.*

Petition forms can be obtained at: [http://www.grad.illinois.edu/gsas/petition\\_instruct.cfm](http://www.grad.illinois.edu/gsas/petition_instruct.cfm). **Please send all petitions to the following address for departmental signatures:**

**Department of FSHN – Academic Outreach  
206 Bevier Hall  
905 S. Goodwin Ave.  
Urbana, IL 61801**

The department will send the signed petitions to the Graduate College for final approval on your behalf.

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### **Advising**

Once admitted to the Food Science and Human Nutrition M.S. degree program, students will be assigned a temporary academic advisor from the Urbana campus. Prior to scheduling his/her oral examination, the student is required to ask a faculty member, typically one that has provided instruction in the program, to be the permanent advisor. If possible, the student is encouraged to communicate with his/her advisor on a frequent basis to plan the graduate program courses. This advisor will also serve as your oral examination committee chair.



is incumbent upon the individual to report the suspicious circumstances to the Department Head (or comparable administrator) of the unit concerned, or to the person appointed by the vice-chancellor for research as the research standards officer.

The unit executive officers, deans, other administrators involved, and the entire academic community are charged with protecting the academic careers of persons who have in good faith reported possible fraud or misconduct in scholarship or research.

Graduate students are expected to adhere to the highest standards of academic integrity in all areas of their training. Typical areas in which graduate students have concerns about infractions of academic integrity (called academic misconduct) include honesty in the classroom and laboratory, fabrication or falsification of data, plagiarism, lack of compliance with research regulations, allocation of credit, authorship of publications, and priority of discovery. Plagiarism is often a sensitive issue because all nations do not have the same legal restrictions on the unacknowledged use of the work of others. Questions on academic integrity should be directed to your advisor.

You are responsible for knowledge of, and compliance with, [\*University of Illinois policies on academic integrity\*](#), which describes University policy and prescribes procedures for fact-finding and adjudication of allegations of academic misconduct. Although it focuses upon deterring and penalizing unacceptable conduct, its purpose is to promote compliance with the highest scholarly standards.

Background reading on issues of academic integrity is highly recommended to all graduate students and faculty advisors. Discussion of academic and research standards between graduate students and their advisors is strongly encouraged. A good starting point is *On Being a Scientist*, published by the National Academy of Science, National Academy Press, 2101 N.W. Constitution Ave., Washington, DC, 20418-0006



## Library

The University of Illinois at Urbana-Champaign Academic Outreach Library provides students with convenient access to course library materials, so off-campus students will have similar access to library materials as that available to students on-campus. For more information about off-campus library services, students may call (217) 333-3773.



## Grievance Policy

All members of the University community are expected to observe high standards of professional conduct and ethical behavior in graduate education (Guiding Standards for Faculty Supervision of Graduate Students). Although infrequent, in a large and heterogeneous scholarly community, problems may arise.

University policy strongly encourages all students who believe they have a grievance to use all appropriate avenues for informal resolution before initiating a formal grievance. Students in Food Science and Human Nutrition are encouraged to discuss the issue with the faculty or staff member with whom the problem has arisen. If a satisfactory solution is not forthcoming, the student should discuss the issue with his or her advisor, the director of graduate studies, or the head of the department, who shall attempt to find a resolution acceptable to both parties. The student may also consult with the Graduate College, the Office of the Dean of Students, the Ombuds Office, the Office of International Student Affairs, or other sources.



### Oak Brook Masters in Food Science and Human Nutrition Program - Contact Information List

Name	Position/Service Provided	Phone Number and Email
Dr. Scott Martin	Director, Oak Brook MS Program	(217) 244-2877 <a href="mailto:semartn@illinois.edu">semartn@illinois.edu</a>
Dr. Dawn Bohn	Coordinator, Oak Brook MS Program	(217) 333-0881 <a href="mailto:dbrehart@illinois.edu">dbrehart@illinois.edu</a>
Terri Cummings		(217) 244-4405 <a href="mailto:tcumming@illinois.edu">tcumming@illinois.edu</a>
Barbara Vandeventer		(217) 333-1324 <a href="mailto:vandvnr@illinois.edu">vandvnr@illinois.edu</a>
Heather Miller	Director, Academic Outreach Programs for ACES	217-265-6568 <a href="mailto:hmiller1@illinois.edu">hmiller1@illinois.edu</a>
Linda Whitney	Regional Program Director at Oak Brook	630-990-0740
Linda Gotschall	Off-campus Registration	217-333-3060 <a href="mailto:lgotscha@illinois.edu">lgotscha@illinois.edu</a>
Patricia Cardenas	Off-campus Librarian	217-333-3773 <a href="mailto:pcardenas@illinois.edu">pcardenas@illinois.edu</a>
Cindy Lohr	Illini Union Bookstore, Off-campus Textbook Orders	217-333-2050 <a href="mailto:lohr@illinois.edu">lohr@illinois.edu</a>

Oak Brook Instructors		
Dr. William Artz	Associate Professor	217-333-9337; <a href="mailto:wartz@illinois.edu">wartz@illinois.edu</a>
Dr. Ion Baianu	Professor	217-244-6630; <a href="mailto:ibaianu@illinois.edu">ibaianu@illinois.edu</a>
Mr. Bradley Beam	Enology Specialist	217-244-1042 <a href="mailto:bbeam@illinois.edu">bbeam@illinois.edu</a>
Dr. Hans Blaschek	Professor and Assistant Dean	217-333-8224; <a href="mailto:blaschek@illinois.edu">blaschek@illinois.edu</a>
Dr. Dawn Bohn	Visiting Assistant Professor	217-333-0881 <a href="mailto:dbrehart@illinois.edu">dbrehart@illinois.edu</a>
Dr. Susan Brewer	Professor	217-244-2867; <a href="mailto:msbrewer@illinois.edu">msbrewer@illinois.edu</a>
Dr. Keith Cadwallader	Associate Professor	217-333-5803; <a href="mailto:cadwlldr@illinois.edu">cadwlldr@illinois.edu</a>
Dr. Karen Chapman-Novakofski	Associate Professor	217-244-2852; <a href="mailto:kmc@illinois.edu">kmc@illinois.edu</a>
Dr. Bruce Chassy	Professor; Associate Exec. Dir., Biotech Cntr; Asst Dean	217-244-7291; <a href="mailto:bchassy@illinois.edu">bchassy@illinois.edu</a>
Dr. Hong Chen	Assistant Professor	217-244-6160 <a href="mailto:hongchen@illinois.edu">hongchen@illinois.edu</a>
Dr. Elvira de Mejia	Assistant Professor	217-244-3196 <a href="mailto:edemejia@illinois.edu">edemejia@illinois.edu</a>
Dr. Nicki Engeseth	Associate Professor	217-244-6788 <a href="mailto:engeseth@illinois.edu">engeseth@illinois.edu</a>
Dr. John Erdman	Professor	217-333-2527 <a href="mailto:jwerdman@illinois.edu">jwerdman@illinois.edu</a>

<b>Oak Brook Instructors (continued)</b>		
<b>Name</b>	<b>Position/Service Provided</b>	<b>Phone Number and Email</b>
Dr. Hao Feng	Assistant Professor	217-244-2571 <a href="mailto:haofeng@illinois.edu">haofeng@illinois.edu</a>
Dr. Tim Garrow	Professor	217-333-8455 <a href="mailto:tagarrow@illinois.edu">tagarrow@illinois.edu</a>
Dr. William Helferich	Professor	217-244-5414 <a href="mailto:helferic@illinois.edu">helferic@illinois.edu</a>
Dr. Elizabeth Jeffery	Professor	217-333-3820 <a href="mailto:ejeffery@illinois.edu">ejeffery@illinois.edu</a>
Dr. Soo-Yeun Lee	Assistant Professor	217-244-9435 <a href="mailto:soolee@illinois.edu">soolee@illinois.edu</a>
Dr. Scott Martin	Professor	217-244-2877 <a href="mailto:semartn@illinois.edu">semartn@illinois.edu</a>
Dr. Michael Miller	Assistant Professor	217-244-1973 <a href="mailto:mille216@illinois.edu">mille216@illinois.edu</a>
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Dr. Manabu Nakamura	Associate Professor	217-333-1267 <a href="mailto:mtnakamu@illinois.edu">mtnakamu@illinois.edu</a>
Dr. Yuan-Xiang Pan	Assistant Professor	217-333-3466 <a href="mailto:yxpan@illinois.edu">yxpan@illinois.edu</a>
Dr. Robert Reber	Associate Professor	217-244-2851 <a href="mailto:rjreber@illinois.edu">rjreber@illinois.edu</a>
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Dr. Keith Singletary	Professor	217-333-5549 <a href="mailto:kws@illinois.edu">kws@illinois.edu</a>
Dr. Kelly Tappenden	Associate Professor	217-333-2987 <a href="mailto:tappende@illinois.edu">tappende@illinois.edu</a>









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## Food Science and Human Nutrition Graduate Credit Courses Offered in Oak Brook, IL

The following courses are offered on a rotational basis. Other courses from allied fields, such as Animal Science, Crop Sciences, and Agricultural Economics, are offered periodically. A class may be cancelled if registration falls below 10 students.

- FSHN 414      Food Chemistry**  
Examines the chemical aspects of major food components: water, carbohydrates, proteins, and lipids; properties of pigments, salts, and food dispersions. Prerequisite: Organic chemistry. 3 hours.
- FSHN 426      Nutritional Biochemistry I**  
Advanced human nutrition, with emphasis on the biochemical functions of nutrients essential for humans. Course emphasizes the role of essential nutrients in fuel metabolism, cell biology and biochemistry, gene expression and the synthesis of proteins, and generation of energy from metabolic fuels. Biochemistry and a course in nutrition suggested, but not required. 3 hours.
- FSHN 440      Applied Statistical Methods**  
Statistical methods involving relationships between populations and samples; collection, organization and analysis of data; and techniques in testing hypotheses with an introduction to regression, correlation, and analyses of variance limited to the completely randomized design and the randomized complete-block design. Prerequisite: Algebra. 4 hours.
- FSHN 460      Food Processing Engineering**  
Examines application of process engineering principles to the conversion of raw agricultural materials into finished food products. Topics include units and dimensions, materials balances, energy balances, thermodynamics, heat transfer, psychrometry, refrigeration and mechanical separations. Prerequisites: Physics and calculus. 3 hours.
- FSHN 469      Package Engineering**  
Cross-disciplinary study of the materials, machinery, research, design, techniques, environmental considerations, ethics and economics used in the global packaging industry with emphasis on the implementation of improved technologies for the problems unique to food packaging. An emphasis on the broad, systems-based nature of packaging will be maintained throughout the course. Prerequisite: chemistry, physics, calculus. 3 hours.
- FSHN 471      Food and Industrial Microbiology**  
Relationship of microorganisms to food manufacture and preservation, to industrial fermentation and processing, and to sanitation. Prerequisite: Organic chemistry and experimental microbiology. 3 hours.

- FSHN 472 Sanitation in Food Processing**  
Studies the principles of sanitation with emphasis on practical considerations as they apply to various food-processing industries; control of insects, rodents, and microorganisms; fundamentals of detergency; sanitation of water supplies; waste disposal methods; and government and public health regulations. Prerequisite: General chemistry and general microbiology. 2 hours.
- FSHN 517 Fermented and Distilled Beverages**  
The production technology, microbiology and chemistry (including the compositional chemistry, flavor chemistry, and chemistry of aging) of fermented and distilled beverages. Prerequisite: Graduate student status, or a food microbiology course and a food chemistry or biochemistry course. 2 hours.
- FSHN 518 Chemistry of Lipids in Foods**  
Detailed examination of the chemical and physical properties of lipids in foods. Prerequisite: food chemistry. 3 hours.
- FSHN 560 Membrane Separations Technology**  
Examines theory and applications of synthetic semipermeable membranes in reverse osmosis, ultrafiltration, microfiltration, and electro dialysis processes; thermodynamics of bioseparations, membrane chemistry and properties, process engineering, equipment design, fouling of membranes, and selected applications. Prerequisite: Food engineering. 2 hours.
- FSHN 573 Advanced Food Microbiology**  
Detailed examination of food and industrial processes dependent on fermentation and other microbiological activities. Prerequisites: Organic chemistry, calculus, general microbiology. 3 hours.
- FSHN 575 Issues in Food Safety**  
Covers risk/benefit assessment, food law, food borne disease, intentional and unintentional additives. 3 hours.
- FSHN 595 Food Science Advanced Topics**  
Detailed lectures and/or laboratory studies of selected topics in Food Science. Study may be specialized topics in anyone of the following fields: (A) Food Chemistry; (B) Food Microbiology; (C) Nutrition; (D) Food Processing/Engineering. 1 to 4 hours. Topics to be offered include:
- Advanced Topics in Sensory Science.* This course will deal with more in-depth and current topics in Sensory Science beyond the scope of an undergraduate introductory sensory course. The main course topics to be discussed are the physiological and psychological basis for sensory evaluation, Thurstonian Modeling in Difference Tests, multivariate statistical methods for sensory studies. Students will discuss and critique current research papers in sensory science and develop a proposal for sensory evaluation research. 3 hours.
- Flavor Chemistry and Analysis.* Discussion/demonstration of sensory and instrumental methods used in modern flavor research. 2 or 4hours.

*Food Enzymology.* Principles of enzymatic reactions, factors affecting enzyme activity, and use of enzymes in analytical and food processing applications. Discusses the influence of parameters such as concentration of substrate and enzyme, pH, temperature and inhibitors on enzymatic activity. Provides specificity and mechanism of action of enzymes in the context of their roles in foods by considering examples selected from enzymes of importance to food science. involve lectures and exercises commonly used in basic and applied research in food enzymology. Regular discussions of recent peer-reviewed papers dealing with major classes of enzymes. Prerequisite Biochemistry. 3 hours.

*Water Relations in Foods.* Advanced study of the behavior of water and solids in ingredient and real foods systems, specifically in relation to food safety and stability. Major topics covered include properties of water, water activity, water mobility, and solids mobility (e.g., the glass transition). Practical techniques to measure these parameters, including sorption isotherms, nuclear magnetic resonance spectroscopy and imaging, and differential scanning calorimetry, are discussed in detail. 4 hours.

**FSHN 598      *Advanced Special Problems***

Supervised research on special problems in Food Science. 1 to 8 hours. Project must be approved by topic advisor prior to the beginning of the semester.

Special arrangements are made for FSHN 461 and FSHN 462. These are presented on an accelerated schedule (i.e., all day Friday and Saturday sessions for five weekends). Most of the lectures and laboratories are offered in Urbana, IL. Unless similar approved courses have been taken, FSHN 461 and FSHN 462 are required for students in the graduate program.

**FSHN 461      *Food Processing, I.***

Principles, unit operations, and applications of food preservation and processing by high temperature, refrigeration, and freezing processes; includes heat transfer, kinetics, chemical and microbial changes in food as a result of processing; lecture and laboratory. Prerequisite: Food chemistry, microbiology and food engineering. 3 hours.

**FSHN 462      *Food Processing, II.***

Principles and applications of food preservation and processing including evaporation, dehydration, freeze-concentration, membrane processing, extrusion and water activity control; lectures, laboratories. Prerequisite: Food chemistry, microbiology and food engineering 3 hours.

**CHECKLIST FOR COURSEWORK FOR OFF-CAMPUS M.S. DEGREE IN FOOD SCIENCE AND HUMAN NUTRITION**

As you progress through your coursework, please use this checklist as a reference. As you approach fulfillment of the MS requirements, this checklist will serve as an assessment tool in determining that you have met the requirements of the program. The Department of FSHN expects M.S. students in Food Science and Human Nutrition to be proficient in the general areas of Food Chemistry, Food Microbiology, and Food Processing. Students should take courses from all 3 areas. A minimum of 32 hours must be earned, of which 12 hours must be at the 500 level.

**PLEASE COMPLETE AND RETURN THIS CHECKLIST TO 260 BEVIER HALL, 905 SOUTH GOODWIN AVENUE, URBANA, IL 61801 AS YOU PREPARE FOR DEGREE COMPLETION. (Refer to the Graduation Preparation Tips for appropriate submission timing.)**

Student's name \_\_\_\_\_ Date \_\_\_\_\_

Undergraduate degree and institution \_\_\_\_\_

Phone (H) \_\_\_\_\_ (W) \_\_\_\_\_

E-mail \_\_\_\_\_

Emphasis Area	UIUC courses taken to be applied toward the MS degree*	Other institution courses to be applied to MS degree (Provide institution name, course title and number; attach syllabus)	Semester completed	Hours earned/ grade earned
<b>Food Chemistry</b>	<input type="checkbox"/> FSHN 414 (3 hr)			
	<input type="checkbox"/> Other _____			
<b>Food Microbiology</b>	<input type="checkbox"/> FSHN 471 (3 hr) or			
	<input type="checkbox"/> FSHN 472 (2 hr) or			
	<input type="checkbox"/> FSHN 573 (3 hr)			
	<input type="checkbox"/> Other _____			
<b>Food Processing</b>	<input type="checkbox"/> FSHN 461 (3 hr) and			
	<input type="checkbox"/> FSHN 462 (3 hr)			
	<input type="checkbox"/> Other _____			
<b>Other Courses</b>	<input type="checkbox"/> FSHN 598			
	<input type="checkbox"/> Other _____			
	<input type="checkbox"/> Other _____			
	<input type="checkbox"/> Other _____			
<b>TOTAL 400 LEVEL UNITS</b>				
<b>TOTAL 500 LEVEL UNITS</b>			(min. -12 hrs)	
<b>TOTAL UNITS</b>			(min. -32 hrs)	

\*Listing of courses does not mean that they are required but does mean that they are offered on a periodic basis and that they fulfill emphasis area goals.

I have petitioned that all of my non-degree coursework be counted towards my degree.

I have petitioned that all of my courses taken more than five years before the semester I plan to graduate be counted towards my degree.

Student Signature \_\_\_\_\_ Advisor Signature \_\_\_\_\_

**M.S. Final Examination Certification**

TO: Head, Department of Food Science and Human Nutrition

\_\_\_\_\_ has satisfactorily  
passed the examination for the M.S. degree in Food Science and Human Nutrition.

Thesis \_\_\_\_\_

Non-thesis \_\_\_\_\_

\_\_\_\_\_  
Chairperson, Examination Committee

\_\_\_\_\_  
Member

\_\_\_\_\_  
Member

\_\_\_\_\_  
Date