

Food Science Focus Area

The food science focus area emphasizes a broad and varied approach for a customized understanding of topics including food chemistry, food engineering and processing, food microbiology, nutrition, and food marketing.

One-year, STEM-designated, course-based master's degree program

Offered by Cornell University's #1 nationally ranked Food Science and Technology program, the MFS graduate degree program offers customized coursework and experiential projects to advance technical knowledge and career potential in the Food Industry.

The 30-credit master's degree program can be completed in as little as two semesters of full-time study and prepares individuals for the contemporary workplace through knowledge development, refinement of analytical tools, and advanced training in the latest theory and methodology related to Food Science. This master's degree program broadens expertise and expands professional versatility to produce the next generation of innovative leaders in Food Industry or related fields.



Olga Padilla-Zakour, Professor of Food Processing

#1 Ranked Food Science and Technology Program

Internationally recognized faculty with global reach expertise in all facets of food science.

Excellent selection of courses in basic and applied sciences.

Modern, well-equipped research laboratories and pilot plant facilities.

Established relationships with major national food companies.

Flexible, Interdisciplinary Program

Students work with world-renowned faculty and dedicated program staff to develop an individualized course of study based on their area of interest.

The majority of courses (20 credits) will be within CALS; however, students have the opportunity to take courses across a range of fields of study within Cornell.

With the guidance of a faculty advisor, students work on solving a real-world problem, gaining valuable insights and skills for career next steps.

Dedicated Career Support

Network of supportive Cornell alumni and professionals, such as the Food Science Advisory Council.

Information sessions and networking events with food industry employers.

Assistance with interview skills, résumé writing, and identifying career opportunities through CALS Career Services.



Admissions Requirements

Bachelor's degree in scientific field, such as microbiology, chemistry, biology

For non-science background, at least 15 credits of introductory college-level science courses, including general chemistry, organic chemistry, general biology, and corresponding labs. Coursework in microbiology and biochemistry is recommended.

GRE

TOEFL/IELTS for international applicants

Additional requirements and application can be found at: gradschool.cornell.edu

Careers

MFS graduates develop in-demand skills that are valued across multiple career paths and sectors. Alumni have held a range of titles, including:

Product Development Scientist

Quality Control Specialist

Associate Research Scientist

Food Scientist

Regulatory Food Data Analyst

Research and Development Technologist

Alumni Spotlight



Catherine Boyles, MFS '18 Quality Assurance Specialist

I chose the MFS degree because it allowed me the unique opportunity to take classes and get more hands-on experience as opposed to solely doing research. Coming from a chemistry background, I most definitely enjoyed being able to take a wide range of Food Science classes to build a solid in the basic principles before heading off to industry.

The CALS MFS program granted me the opportunity to experience things outside of the typical master's degree. I was able to actively partake in networking events and professional development workshops. These experiences truly gave me the confidence to tackle things such as finding the perfect job, negotiating salaries, and reaching other career-oriented goals.

Food Science



The food science focus area for the MFS degree offers a broader, more generalized approach to food science and technology education. Courses cover a large swath of topics within food science, including food chemistry, food engineering, nutrition, and food marketing.

Sample Curriculum

COURSE	TITLE
FDSC 6170	Food Chemistry
FDSC 5100	Sensory Evaluation of Food
FDSC 5210	Food Engineering Principles
FDSC 5230	Unit Operations and Food Packaging
FDSC 6000	Seminar in Food Science
FDSC 6010	Food Science and Technology Graduate Boot Camp
ALS 5900	Project Development

COURSE	TITLE
FDSC 5010	Concepts of Food Product Development
FDSC 6250	Food Processing: Conventional and Emerging Technologies
FDSC 5960	Food Safety Assurance
FDSC 6220	Foods, Dietary Supplements, and Health
FDSC 6000	Seminar in Food Science
FDSC 6950	Current Readings in Food Science
ALS 5900	Project Development
ALS 5910	Project Completion