Cornell University Master of Food Science (MFS)
in Agriculture and Life Sciences

Food Science
and Technology

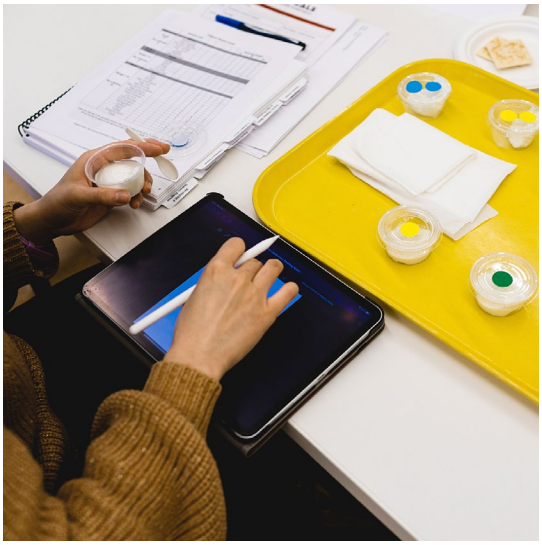
Sensory Evaluation Focus Area

The sensory evaluation focus area emphasizes the use and development of test methods to analyze information on how products are perceived through the senses.

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 Sensory Evaluation. This master's degree program broadens expertise and expands professional versatility to produce the next generation of innovative leaders in Sensory Evaluation or related fields.



Students in the Sensory Evaluation focus area help businesses develop and improve their product offering through consumer and sensory testing.

#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 at 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 are hired by a range of employers, including:

Nestle

International Flavors and Fragrances

The Kerry Group

FINANCIAL AID *While students are responsible for funding their education, Cornell is committed to a strong return on investment and has dedicated financial aid resources.*

Sensory Evaluation

Sensory evaluation uses test methods that provide information on how products are perceived through the senses. The importance of the sensory perception of food quality is widely appreciated in the food industry, providing a demand for such specialists. Students in this program take courses on data collection and statistics. Basic principles of human judgment and perception are also important, and students are encouraged to take courses in the behavioral sciences.

Sample Curriculum

FALL

COURSE	TITLE
FDSC 5100	Sensory Evaluation of Food
FDSC 6000	Seminar in Food Science
FDSC 6010	Food Science and Technology Graduate Boot Camp
FDSC 6400	Wine and Grape Flavor Chemistry
FDSC 6950	Current Readings in Food Science
ALS 5900	Project Development

SPRING

COURSE	TITLE
FDSC 5010	Concepts of Food Product Development
FDSC 6170	Food Chemistry
AEM 5480	From Labels to Lab-Grown Meat: Consumer Behavior and the Food Industry
FDSC 6400	Wine and Grape Flavor Chemistry
FDSC 6000	Seminar in Food Science
FDSC 6040	Chemistry and Functional Properties of Food Ingredients
BIONB 5910	Principles of Neurophysiology
ALS 5900	Project Development
ALS 5910	Project Completion

Alumni Spotlight

Katrina Cariño, MFS '17, Project Manager

I chose the MFS degree because I've always wanted to work for the food industry. Food gives me joy and excitement. Cornell has one of the best food science programs in the world and provided me with me all the resources I needed to grow academically and professionally.

In addition to the food science courses, I also enjoyed taking courses across Cornell. Taking business classes from the Johnson School gave me a different lens to understand things. It helped me understand how things work in a cross-functional way in the food industry. Knowing the technical side of food science is very important, but learning the soft skills is critical for career growth.