LEARNING OUTCOMES

1. Articulates potentials and limits of core paradigms in food science; formulates ideas and extrapolations beyond current boundaries of knowledge.
2. Develops breadth through competencies in minor field(s) of study.
3. Fosters ethical and professional conduct.
4. Critically evaluates evidence to articulate research questions and develop appropriate research hypotheses.
5. Formulates an effective experimental design and develops appropriate methodology to address problems in a systematic manner.
6. Creates knowledge that makes a substantive contribution to the field and articulates how society may benefit.
7. Communicates complex ideas in a succinct and understandable manner to diverse audiences.
8. Develops mentoring and teaching skills.