

FOOD SCIENCE, PH.D.

REQUIREMENTS

MINIMUM GRADUATE SCHOOL REQUIREMENTS

Review the Graduate School minimum academic progress and degree requirements (<http://guide.wisc.edu/graduate/#policiesandrequirements>), in addition to the program requirements listed below.

MAJOR REQUIREMENTS

MODE OF INSTRUCTION

Face to Face	Evening/ Weekend	Online	Hybrid	Accelerated
Yes	No	No	No	No

Mode of Instruction Definitions

Accelerated: Accelerated programs are offered at a fast pace that condenses the time to completion. Students are able to complete a program with minimal disruptions to careers and other commitments.

Evening/Weekend: Courses meet on the UW–Madison campus only in evenings and/or on weekends to accommodate typical business schedules. Students have the advantages of face-to-face courses with the flexibility to keep work and other life commitments.

Face-to-Face: Courses typically meet during weekdays on the UW-Madison Campus.

Hybrid: These programs combine face-to-face and online learning formats. Contact the program for more specific information.

Online: These programs are offered 100% online. Some programs may require an on-campus orientation or residency experience, but the courses will be facilitated in an online format.

CURRICULAR REQUIREMENTS

Requirements Detail

Minimum Credit Requirement 51 credits

Minimum Residence Credit Requirement 32 credits

Minimum Graduate Coursework Requirement Half of degree coursework (26 credits out of 51 total credits) must be completed graduate-level coursework; courses with the Graduate Level Coursework attribute are identified and searchable in the university's Course Guide.

Overall Graduate GPA Requirement 3.00 GPA required.

Other Grade Requirements No more than 6 credits of C, D, or F grades are allowed during a given graduate program.

Assessments and Examinations Students are required to have a graduate program advisory committee (GPAC). Within 6 months, the students meet with their GPAC to establish the coursework. Afterwards, students meeting every year to monitor progress toward their degree.

Doctoral students are required to take a preliminary/oral examination after they have cleared their record of all Incomplete and Progress grades (other than research and thesis).

Defense and deposit of the doctoral dissertation with the Graduate School is required.

Additional requirements determined by the department:

The preliminary exam cannot be taken until 39 graduate residence credits are completed as well as ALL required coursework except for FOOD SCI 990 Research and 1 credit of graded FOOD SCI 900 Seminar Advanced (student gives a seminar presentation and class is taken for a grade).

Language Requirements Food Science does not have a foreign language requirement.

Doctoral Minor/Breadth Requirements All doctoral students are required to complete a minor. Option A minor: credit requirements are set by the host department where the courses are taken. Option B (distributed) minor: 9 credits are required (courses numbered 500 or above) from more than one department and approved by the student's graduate program advisory committee (GPAC). The Option B (distributed) minor must have a related thread running through their coursework (also called a common theme).

Minor coursework must be completed before, or by end of, the semester in which the prelim is taken.

REQUIRED COURSES

Code	Title	Credits
Students are expected to have taken one course each in organic chemistry and biochemistry. If they enter the program without these courses, students are required to take them before graduating.		

Degree Requirements

At least 8 credits of FOOD SCI (610-679, 700-899) or closely related courses (any graduate level)

Graduate Seminar

Upon entry in the program, students must enroll every semester in this course. The student only receives a letter grade when they present their research.

FOOD SCI 900 Seminar Advanced¹

Food Science Core Courses

If students have taken similar "Food Science Core" courses prior to entering the program, these courses may be waived.

FOOD SCI 410 Food Chemistry

FOOD SCI 432 Principles of Food Preservation

FOOD SCI/
MICROBIO 325 Food Microbiology

Statistics

Students must take a course in statistics if they have not done so prior to entering the program. Typically students will take one of the following:

STAT/M E 424 Statistical Experimental Design

STAT/F&W ECOL/ Statistical Methods for Bioscience I
HORT 571

STAT/F&W ECOL/ Statistical Methods for Bioscience II
HORT 572

Teaching Experience Requirement

All students are required to take a teaching pedagogy course in addition to either holding a TA position or taking the FOOD SCI 799 practicum course.

FOOD SCI 799 Practicum in Food Science
Teaching

or

A Teaching Assistant (TA) position in any department

Electives

Students take courses with the graduate attribute at the 600-level and up in Food Science and related disciplines to meet the 51-credit minimum requirement.

Doctoral Minor 9+

Affiliated Instructional Course or Workshop (Optional) 0-3

¹ Two graded graduate seminars are required (one before the prelim and one before graduation). The semester students present their research, this course is graded. Otherwise, students take it as Satisfactory/Unsatisfactory.