



SCHOOL OF FOOD SCIENCE

Washington State University (WSU), a land-grant institution, is located in Pullman, WA, which is 80 miles south of Spokane, WA. WSU is on the southeastern side of the state, and only 10 miles from Moscow, ID. In fall 2007, the Department of Food Science and Human Nutrition began a significant organizational restructuring. The human nutrition and dietetics faculty were moved to the Division of Health Sciences, paving the way for the proposed formation of the bi-state **School of Food Science**. This change merges the food science faculty and programs from the WSU Department of Food Science and Human Nutrition with the food science faculty and programs from the University of Idaho (UI) Department of Food Science and Toxicology. The **School of Food Science** is unique in the nation and provides immediate national impact and recognition. With this merger anticipated in summer 2008, teaching, research, and extension programs within the School of Food Science are expected to advance into the top tier of universities with food science programs in the United States based on faculty numbers, undergraduate and graduate student enrollment, degrees granted, research productivity, and extension programming.

Degrees Offered

The School of Food Science offers graduate programs leading to the degrees **Master of Science in Food Science (M.S. FS)**, and **Doctor of Philosophy in Food Science (Ph.D. FS)**, as well as an undergraduate major and minor leading to a Bachelor of Science in Food Science.

The **Master of Science in Food Science** degree requires a minimum of 21 hours of graded coursework beyond a bachelor's degree. The MS in FS, a thesis option degree, prepares a student for basic and applied research, food product development, food processing, quality assurance, sensory evaluation, marketing and creative technical writing. Besides completing research on the Pullman campus, other graduate food science research opportunities are available at WSU's Research Center in Prosser, WA, which lies within the heart of Washington's expanding food processing and wine industries.

The **Doctor of Philosophy in Food Science** degree requires a minimum of 34 hours of graded coursework beyond the bachelor's degree, plus research and additional coursework totaling a minimum of 72 hours. Requirements include completing a teaching component, presenting a research proposal, passing written qualifying and oral preliminary exams, and successfully defending dissertation research.

The School

WSU's School of Food Science has 29 faculty, staff, and research technicians, and UI's Food Science Department has 17 faculty, staff and research technicians. All are located between Pullman, WA; Moscow, ID; and various branch campuses. Currently at WSU, Food Science has 27 undergraduate students and 20 graduate students in degree programs (10 in M.S. FS and 10 in Ph.D. FS).

Location

WSU's main campus is located in Pullman, WA, known as the Palouse country of southeast Washington, where much of the nation's finest wheat and legumes are produced. Several small but expanding high-tech firms diversify Pullman's economy. The 600-acre WSU campus features modern classrooms and laboratories, libraries, museums, student residences, recreational and athletic facilities. A renovated student union opens fall 08, and a new 18-hole championship golf course and a clubhouse opens summer 08. Take a virtual tour of WSU by going to www.wsu.edu/virtualtour.

Research Facilities The Food Science and Human Nutrition building houses the School of Food Science, the Dietetics and Nutrition program and the Department of Entomology. The Food Science facilities include: sensory evaluation lab, pilot plant, tissue culture room, food preparation lab with 14 kitchen units, research laboratories, and a nine-bed, live-in human metabolic unit. Adjacent to the FSHN Building are the WSU Creamery ‘Ferdinands’ and Wheat Quality Lab. The research facilities provide opportunities to become competent in statistics, computer science, ionizing radiation, electron microscopy, state-of-the-art instrumentation, dairy processing of cheese, yogurt and ice cream, and processing of cereal, fruit, wine, meat and vegetable products. State-of-the-art research laboratories are well equipped for chemical, physical, microbiological analyses, food engineering, processing, sensory evaluation, and for human metabolic studies.

Financial Support The School of Food Science and the College of Agricultural, Human and Natural Resource Sciences award more than \$500,000 in scholarships to qualified undergraduate and graduate students. Part-time employment is available in departmental laboratories, the WSU Creamery, and various other areas on campus. Academic and financial rewards can occur during the summer and semesters to gain work experience in industry areas throughout the Pacific Northwest. Financial assistance is available. Assistantships are awarded on a competitive basis.

Cost of Study For 2007-08, the full-time tuition *per academic year* for graduate study is \$7,550 (residents) and \$18,398 (non-residents). Find cost estimates for books & supplies, rent, food/utilities and transportation at www.finaid.wsu.edu/colcosts2007_2008.htm#grad. For students offered a research/teaching assistantship, the benefits include a tuition waiver, monthly stipend of approximately \$1200, and a health insurance benefit. Mandatory fees that are a student’s responsibility are below \$800 per semester.

Living & Housing To assist in acclimating to WSU and the City of Pullman, go to www.around.wsu.edu and www.pullmanchamber.com. For on-campus housing information, go to www.wsu.edu/future-students/housing.

Student Groups The groups established for graduate and undergraduate students in the School of Food Science are the **Food Science Club**, **Knowledge Bowl Team**, **Dairy Products Evaluation (Judging) Team**, and the **Food Product Development Team**. These groups offer a learning environment by providing interaction between students, faculty, and industry leaders. Review more information at www.sfs.wsu.edu/.

Applying The application process involves two parts. 1) Applying on-line to the Graduate School by supplying official transcripts, GRE (general) score, TOEFL score (if applicable), letter of interest stating your academic interest, resume, three names and contact information for letters of reference, and paying fees by the deadline dates listed below. 2) The application and materials will be copied from the Graduate School to begin processing your application for evaluation at the School of Food Science. All materials must be complete before your application will be reviewed.

Deadlines For admission to WSU and Food Science, domestic and international graduate student applications MUST meet the deadlines listed below for priority consideration:

<u>APPLICATION DEADLINE:</u>	<u>For Fall Semester</u>	<u>For Spring Semester</u>
All applicants	January 10	July 1

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