

Department of Food Science and Technology

MS Non-Thesis Course Plan to be completed the first term of enrollment and filed with the Academic Program Coordinator for (Student's Name): _____ Date: _____

Committee Members: _____ (Advisor)
(type and sign) _____

I. List the courses to be taken each term, as well as research credit hours. Each term the credits should add up to 18 (for full-time status), or 15 credits for summer term. Include expected graduation.

Term: _____ cr _____ grade _____

TOTAL

Term: _____ cr _____ grade _____

TOTAL

Term: _____ cr _____ grade _____

TOTAL

Term: _____ cr _____ grade _____

TOTAL

Term: _____ cr _____ grade _____

TOTAL

Term: _____ cr _____ grade _____

TOTAL

Total # of FDSCTE course credits (at least 14): _____ Total # of course credits (at least 26): _____
Total # of credits for degree (at least 30): _____

Write below what FST courses or equivalents fulfill the 5 competency requirements. A grade of B or higher is required to fulfill a competency requirement.

Competency	food chemistry	engineering or processing	food microbiology	nutrition and biochemistry	integrated
Course/Equiv.					

II. During the term you expect to graduate, you will need to electronically submit an Application to Graduate form in Grad Forms. For your application to be approved by the GSC, you must submit an updated copy of this course plan with your advisor's signature to the Academic Program Coordinator.

The student has completed their coursework as approved by the advisory committee.

(Faculty Advisor) _____ date