# **CFAES**

# Graduate Student Handbook

**Revised Spring 2023** 



Parker Food Science and Technology Building
2015 Fyffe Road, Columbus, Ohio 43210
Office 614.292.6281 •Fax 614.292.0218 •http://fst.osu.edu

# TABLE OF CONTENTS

I. IN	NTRODUCTORY INFORMATION	4
A. B. C.	RELATIONSHIP TO THE <u>GRADUATE SCHOOL HANDBOOK</u> DEGREES OFFERED AND AREAS OF SPECIALIZATION  DEPARTMENT FACULTY AND THEIR RESEARCH AREAS	4
II. G	RADUATE STUDIES COMMITTEE	8
A. B. C.		8
III. A	DMISSION	9
A. B.		9 10
IV. A	DVISOR	
A. B.	ROLE AND RESPONSIBILITY	10
v. c	OURSE REGISTRATION AND SCHEDULING	11
VI. C	OURSE CREDIT, MARKS, POINT-HOUR RATIO	11
A. B. C.	Course credit	12
VII. A	ACADEMIC STANDING	12
A. B. C.		12
VIII.	REQUIRED SAFETY TRAINING	13
IX. R	EQUIRED HUMAN SUBJECTS APPROVAL	13
X. M	IASTER'S DEGREE PROGRAMS	14
	PROGRAM OF STUDY	15
B.	PLANS, REQUIREMENTS, TIME LIMIT	16
	MASTER'S EXAMINATION AND THESIS	17

XI. D	OCTORAL DEGREE PROGRAMS	18
A.	Program of study	18
	Doctoral Degree Course Requirements	
B.	•	
C.	CANDIDACY EXAMINATION	21
D.	CANDIDACY	22
E.	DISSERTATION	22
F.	FINAL ORAL EXAMINATION	23
XII.G	RADUATE ASSOCIATES	23
A.	GRADUATE ASSOCIATE (GA) RESPONSIBILITIES	23
B.	ELIGIBILITY REQUIREMENTS	
C.	TERMS OF APPOINTMENT	24
D.	STIPENDS	24
E.	OTHER FORMS OF FINANCIAL SUPPORT, INCLUDING OUTSIDE JOBS	24
F.	CRITERIA FOR REAPPOINTMENT OR TERMINATION OF GA	
G.	GRIEVANCE PROCEDURES	
	BENEFITS	
XIII.	DESK ASSIGNMENTS	25
XIV.	OUTSTANDING TEACHING ASSISTANT AWARD	25
XV.	OUTSTANDING RESEARCH AWARD	26
XVI.	OTHER COMPETITIONS, AWARDS AND RECOGNITION	26
REQ	UIRED TRAINING	29
MS T	THESIS COURSE PLAN	30
MS N	NON-THESIS COURSE PLAN	31
PHD	COURSE PLAN	32
OUT	STANDING RESEARCH AWARD APPLICATION FORM	34
MS T	TO PHD TRANSFER FORM	35
GRA	DUATE STUDENT APPROVAL OF THE RESEARCH PROPOSAL FORM	36
GRA	DUATE STUDENT PETITION FOR CHANGE OF ADVISOR FORM	37
GRA	DUATE PROGRAM ASSESSMENT AND EVALUATION FORM	38
GRA	DUATION CHECKLIST	40



#### I. INTRODUCTORY INFORMATION

# A. Relationship to the <u>Graduate School Handbook</u>

This Department of Food Science and Technology (FST) graduate student handbook supplements the <u>Graduate School Handbook</u>. It outlines specific rules, procedures, policies, and requirements that apply to graduate students, faculty, and programs in the Food Science and Technology graduate program. Reference is made to the appropriate section of the <u>Graduate School Handbook</u> when rules are identical.

## B. Degrees Offered and Areas of Specialization

The department offers programs leading to the Master of Science (MS) degree and the Doctor of Philosophy (PhD) degree with options as follows:

- MS Degree: Food Science and Technology. For the MS Degree, both thesis and nonthesis plans are available. MS non-thesis is intended as a terminal degree.
- PhD Degree: Food Science and Technology.

# C. Department Faculty and Their Research Areas

Additional information on faculty can be found on the <u>Ohio State Food Science and Technology department</u> website. Faculty are FST graduate faculty and serve as advisors and members of students' advisory committees unless marked with an asterisk (\*).

# **Faculty**

**Valente Alvarez, Professor & Director, Food Industries Center** – <u>alvarez.23@osu.edu</u> Dairy and food processing, research, and extension. Industry-related research projects on new technologies, product development, ingredient functionality, product quality, and shelf life. Food safety, GMPs, Better Process Control School (BPCS), and HACCP training.

#### V.M. (Bala) Balasubramaniam, Professor of Food Engineering -

<u>balasubramaniam.1@osu.edu</u> Application of engineering principles in developing alternative preservation methods (such as high-pressure processing, pressure-ohmic thermal sterilization, high-pressure homogenization) to solve food safety, quality, and nutritional challenges. Food manufacturing plant dry sanitation technologies. Mathematical models for food safety and quality. *In-situ* sensors for food property research. Process validation of novel preservation technologies. Data Science applications in food processing.

Sheryl Barringer, Department Chair and Professor – <u>barringer.11@osu.edu</u> Flavor volatiles, especially in response to processing. Fruit and vegetable processing, especially tomatoes.

Osvaldo Campanella, Carl E. Haas Endowed Chair in Food Industries – <a href="mailto:campanella.20@osu.edu">campanella.20@osu.edu</a> Food Engineering and Rheology applied to biomaterials, notably

thermal processing.

**Louise Campbell,\* Faculty Lecturer** – <u>campbell.2127@osu.edu</u> Product development, sensory consumer research, quality and consulting with food, flavor, biotech, and restaurant industries.

**Jessica Cooperstone, Assistant Professor** – <u>cooperstone.1@osu.edu</u> Targeted and untargeted metabolomics techniques on plants, foods, and biological samples. Understanding bioactivity *in vivo* using pre-clinical and human models. Split appointment in Horticulture and Crop Science as well as Food Science and Technology.

**M. Monica Giusti, Professor** – <u>giusti.6@osu.edu</u> Functional foods, phytonutrients, natural colorants. Chemistry and functionality of flavonoids with emphasis on anthocyanins as food colorants and bioactive compounds, and other phenolics, such as isoflavones and proanthocyanidins. Appointment in OSU Interdisciplinary Graduate Program in Nutrition. FST Graduate Studies Chair.

**Emmanuel Hatzakis, Assistant Professor** – <u>chatzakis.1@osu.edu</u> Applications of Nuclear Magnetic Resonance spectroscopy (NMR) and metabolomics in food science with an emphasis on food safety, food authentication, and nutrition.

**Dennis R. Heldman, Dale A. Seiberling Endowed Professor of Food Engineering** – <a href="heldman.20@osu.edu">heldman.20@osu.edu</a> Food engineering with emphasis on process analysis and design as applied to processes throughout the food supply system. Specific focus on outcomes contributing to maximum conversion of raw materials and ingredients into safe and high-quality food products for consumers. Application of simulation models to ensure food safety and efficient use of natural resources, while improving product quality attributes.

Rafael Jimenez-Flores, J.T. 'Stubby' Parker Endowed Chair in Dairy Foods — jimenez-flores.1@osu.edu Dairy Food Science, Technology, Processing, and Molecular Biology. Chemistry and biochemistry of milk and dairy food components, application of molecular biology to assess biologically active compounds from milk and dairy in the areas of health and wellness. Proteomics and metagenomics applied to dairy.

**Matthias Klein, Assistant Professor** – <u>klein.663@osu.edu</u> Metabolomics. Nuclear Magnetic Resonance (NMR) and Liquid Chromatography-Mass Spectrometry (LC-MS) for the analysis of small molecule metabolites. Detection and identification of pathogenic microbes as well as metabolomics analyses on maternal health.

**Lynn Knipe, Associate Professor** – <u>knipe.1@osu.edu</u> Processed meat extension for the Ohio meat industry. Muscle quality and ingredient functionality in further processed meats. Meat product safety, particularly intervention practices against pathogens in production, retail, food service, and consumer handling and preparation. Joint appointment in Animal Sciences.

**Srilatha Kolluri,\* Faculty Lecturer** – <u>kolluri.4@osu.edu</u> Student recruitment and outreach. The Science of Food and Chocolate Science instructor.

Barbara Kowalcyk, Assistant Professor – kowalcyk. 1@osu.edu Food safety with training in

epidemiology, biostatistics/informatics, risk analysis, regulatory decision-making, and public policy.

**Jiyoung Lee, Associate Professor** – <a href="lee.3598@osu.edu">lee.3598@osu.edu</a> Harmful algal blooms and cyanotoxins, with emphasis on emerging health risks with an interdisciplinary approach, including metagenomics, metabolomics, and geospatial tools. Microbiome in environments and hosts. Microbial source tracking and zoonotic pathogen transmission. Water-food-climate nexus. Joint appointment in Environmental Health Sciences, College of Public Health. Appointment in the OSU Environmental Science Graduate Program.

**Ken Lee, Professor and Director** – <u>lee.133@osu.edu</u> Mineral-nutrient interactions in processed foods. Food safety and emerging technologies. Chair-elect of the Ohio State <u>Faculty Council</u>, Director of the Ohio State Food Innovation Center <u>http://fic.osu.edu</u> | <a href="https://u.osu.edu/kenlee">https://u.osu.edu/kenlee</a>

**Farnaz Maleky, Associate Professor** – <u>maleky.1@osu.edu</u> Nano-Science and physio-chemical properties of food, food material science and engineering, lipids chemistry & structuring fatty food, and mathematical modeling of food systems.

**Melvin Pascall, Professor** – <u>pascall.1@osu.edu</u> Food packaging with emphasis on integrity, modified atmospheric packaging, nanotechnology and plastics, migration/scalping edible packaging, packaging material sanitization, and food safety.

Devin Peterson, Distinguished Professor of Food, Agricultural, and Environmental Sciences in Flavor Science – peterson.892@osu.edu Flavor chemistry with emphasis on the identification chemical stimuli (taste, aroma, somatosensory), investigation of multi-flavor interactions on perception, characterization of pathways of flavor generation/stability and mechanisms of flavor delivery. Director of the Flavor Research and Education Center, <a href="http://frec.osu.edu">http://frec.osu.edu</a>; Director of the Foods For Health Discovery Theme, <a href="https://discovery.osu.edu/foods-health">https://discovery.osu.edu/foods-health</a>.

Mary Kay Pohlschneider\*, Faculty Lecturer – pohlschneider.1@osu.edu Internship Coordinator. Student recruitment and outreach, chocolate, meat processing, food safety, and HACCP.

**Luis E. Rodriguez-Saona, Professor** – <u>rodriguez-saona.1@osu.edu</u> Application of Fourier Transform Infrared (FT-NIR and mid-IR) spectroscopy in the field of food safety and quality assurance. Development of predictive models for the rapid detection, identification, and classification of chemical & microbial contaminants and food components with biological activity.

Christopher T. Simons, Associate Professor – <a href="mailto:simons.103@osu.edu">simons.103@osu.edu</a> Sensory evaluation and psychophysics. Methodology development. Neural and physiological underpinnings of sensation, reward, and consumer decision. Functional and cognitive benefits of flavors and food ingredients.

Yael Vodovotz, Professor – vodovotz. 1@osu.edu Bread staling, physico-chemical properties of

carbohydrate systems and functional foods, water mobility and functional properties of food components, material properties of biopolymers and bioplastics. Appointment in OSU Interdisciplinary Graduate Program in Nutrition & Comprehensive Cancer Center.

**Hua** (**Helen**) **Wang**, **Professor** – <u>wang.707@osu.edu</u> Antibiotic resistance and targeted mitigation, gut microbiota dysbiosis, related diseases and targeted damage repair; microbial ecosystems in foods and hosts, biofilms, lactic acid bacteria and Listeria monocytogenes, rapid detection of microorganisms. Appointment in OSU Microbiology and Interdisciplinary Graduate Program in Nutrition.

**Brian Waters,\* Faculty Lecturer** – <u>waters.200@osu.edu</u> Alcoholic beverages (emphasis on history, general production, and sensory), brewing, chocolate, food safety, chlorine-based sanitizers (emphasis on electrolyzed oxidizing water), academic program assessment coordinator.

Ahmed Yousef, Professor and Bazler Designated Professor in Food Science – <a href="mailto:yousef.1@osu.edu">yousef.1@osu.edu</a> Food microbiology focusing on decontamination of food with gaseous sanitizers, the discovery of novel antimicrobial preservatives, and safety of food processed by emerging technology.

# **Courtesy Faculty**

**Joshua Bomser, Associate Professor** – <u>jbomser@ehe.osu.edu</u> Nutrition education and functional foods. Courtesy, with Human Nutrition.

Mark Failla, Faculty Emeritus – <u>mfailla@ehe.osu.edu</u> Absorption, metabolism, and health-promoting activities of food phytochemicals. Courtesy, with Human Nutrition.

Gonul Kaletunc, Professor – <u>kaletunc.1@osu.edu</u> Thermal and rheological properties of food and biological materials. Encapsulation of beneficial compounds for targeted and controlled-release delivery. Ultrasonicated compression. Development of food formulations for 3D printing. Courtesy, with Food Agricultural and Biological Engineering.

**Rachel Kopec, Professor** – <u>kopec.4@osu.edu</u> Nutrient-nutrient/nutrient-bioactive interactions during food processing, human digestion and metabolism (<u>u.osu.edu/kopec.4/</u>). Courtesy, with Food Agricultural and Biological Engineering.

**Jianrong Li, Professor** – <u>li.926@osu.edu</u> Food and waterborne viruses, viral detection, food safety, viral replication and gene expression, vaccine, and anti-viral drug development. Courtesy, with Veterinary Biosciences.

**Gireesh Rajashekara, Professor** – <u>rajashekara.2@osu.edu</u> Pre-harvest control of bacterial zoonoses specifically, *Salmonella* and *Campylobacter*, novel antimicrobial approaches, antimicrobial resistance (AMR) mitigation, agriculture microbiome, and malnutrition and enteric dysfunction. Courtesy, with Food Animal Health Research Program.

**Linda Saif, Distinguished University Professor** – <u>saif.2@osu.edu</u> Development of vaccines, antivirals, and adjuvants including probiotics and micronutrients for enteric and respiratory or foodborne viruses. Diagnosis, epidemiology/interspecies transmission, pathogenesis and immunity of zoonotic and foodborne enteric and respiratory viral infections in animals including caliciviruses, rotaviruses, and coronaviruses. Courtesy, with Food Animal Health Research Program.

**Sudhir K. Sastry, Professor** – <u>sastry.2@osu.edu</u> Ohmic heating and moderate electric field processing of foods; effects of electric fields on enzymes and bacterial spores; fresh produce safety. Courtesy, with Food, Agricultural and Biological Engineering.

**Macdonald Wick, Professor** – wick.13@osu.edu Meat biochemistry. Courtesy, with Animal Sciences.

**S.T. Yang, Professor** – <u>yang.15@osu.edu</u> Fermentation and bioseparation research, bioreactor design, enzyme technology, and metabolic engineering. Courtesy, with Chemical Engineering.

# **Adjunct Faculty**

**Ronald D. Harris,\* Adjunct Professor** – <u>harris.568@osu.edu</u> Food product development, management of R&D, decision sciences, operations management.

**John Litchfield,\* Adjunct Professor** – <u>litchfield.3@osu.edu</u> Food product and process development, food processing water, and waste management; industrial microbiology and enzyme technology.

### II. GRADUATE STUDIES COMMITTEE

The department's Graduate Studies Committee is selected and operates according to the rules of the Graduate School Handbook.

# A. Graduate Faculty Membership

The faculty elects the Graduate Studies Committee Chair for a three-year term. Upon petition by five members of the faculty, an election for the Chair can be held. The Department Chair appoints the members of the Committee as recommended by the Graduate Studies Committee Chair.

In addition to the Chair, the Graduate Studies Committee consists of the Department Chair, one senior faculty member, one junior faculty member, and at least one other member. Committee members serve for two years and may be reappointed.

# B. Role and Responsibility

The role and responsibility of the department's Graduate Studies Committee are listed in the Graduate School Handbook.

# C. Petition/Appeal Process

Graduate students are expected to follow the rules of the Graduate School and of the Food Science Graduate Program presented in this handbook. A student who believes that circumstances warrant a waiver of a rule may submit a petition to the Graduate School.

Petition/Appeals regarding the department's graduate programs, policies, and rules must be made in writing by the student requesting the waiver of a specific rule and describing the circumstances, and must include written statements from the student's advisor, the course instructor (if appropriate) reacting to the student's request and providing any additional information pertinent to the waiver request. If necessary, the Committee will conduct a hearing with the student and the student's advisor. The outcome will be reported in writing to the parties involved.

Should the student decide to continue the Petition/Appeal to the Executive Committee of the Graduate Council, the Graduate Studies Committee Chair will report the Committee's position to the Executive Committee.

# III. ADMISSION

Departmental graduate admission policies and procedures follow those of the OSU Graduate School and the university. Additional specific information is listed below.

#### A. Criteria and Credentials

To enter the FST graduate program, students must have at least one semester of college-level calculus, biology, microbiology, physics, chemistry through organic chemistry, and biochemistry, or have obtained the equivalent through training or experience.

Admission to graduate school is competitive. The minimum GPA for admission is 3.0 (on a 4-point scale) in all previous undergraduate and graduate work. Applicants with lower graduate grade-point averages may be admitted conditionally by petition to the Graduate School. Past performance in basic science courses (math, chemistry, physics) and recommendations from previous instructors or advisors are important criteria for admission.

Qualified students may be denied admission when their academic goals are not aligned with those of the department or when advisors, space, or facilities to accommodate the students are unavailable.

Students who wish to transfer to the Food Science and Technology Graduate Program from another academic unit must meet the admission criteria listed above. A student wishing to transfer must submit a letter from a faculty member willing to serve as the student's advisor. Graduate-level courses completed in the other academic units are accepted toward the Food Science and Technology degree if these courses meet the FST program requirements.

To apply, students must fill out an online application form and have their TOEFL scores (if applicable), and a copy of their official transcripts from all university-level schools attended sent directly to the Ohio State Graduate Admissions Office. Students will also be required to upload three (3) letters of recommendation, a current resume/CV, and a Statement of Intent. The letters of recommendation should be on company letterhead. The letter of intent should describe the area of research the student would like to pursue, as well as any relevant internships or research experience.

## B. Application Deadlines

Application deadlines for admission to the department are those set by the university. All application material must be submitted by the deadline to assure a decision regarding admission for the desired term. Complete applications received by December 1<sup>st</sup> for autumn admission will be considered for university fellowship nomination by the department.

#### IV. ADVISOR

# A. Assignment of Advisor

Graduate students are assigned an advisor when admitted into the program. The Graduate Studies Committee Chair may serve as a temporary advisor if the student does not have an assigned advisor.

When a student wishes to change their advisor, they must submit a change of advisor petition for consideration to the Graduate Studies Committee. The consent of both the present and the prospective advisors should be obtained. If approved, an advisor change will occur at the end/beginning of a term. This form must be turned in to the graduate program at least a week before the change becomes effective. The student should be aware that changing advisors may affect funding and their graduation timeline. If the student has chosen to change advisors after the first semester in the program, the Graduate Studies Chair may determine that a meeting is needed to discuss the change and ensure that both the former advisor and new advisor agree. If the consent of one or both advisors cannot be obtained, the student may petition the Committee in writing. The action of the Committee will be based on consultation with the student and their present and prospective advisors.

# B. Role and Responsibility

The graduate advisor provides counsel and advice to the student on course selections, individual program development, selection of research and Individual Study topics, and execution of the student's research and educational goals. The graduate advisor also assists with all other student requests that require assistance.

The advisor of a master's or doctoral student must hold Graduate Faculty membership at the appropriate level (at least Category M for a master's student and only Category P for a doctoral student) in the Food Science and Technology Graduate Program. Junior faculty joining our

graduate program will start with M status and can request P status after they: (1) advise a student to completion of an MS degree and (2) have served on a PhD student committee for at least one year.

Early in the student's program, an additional two-member (for MS) or three-member (for PhD) Advisory Committee will be appointed upon the recommendation of the advisor and student and approval of the Graduate Studies Committee. At least one of these committee members, aside from the advisor, must be a full (not adjunct or courtesy) faculty member of the Food Science and Technology department. All advisory committee members must be graduate faculty at OSU. Non-graduate faculty may serve as supplemental members to the committee but do not count towards the requirement. The Advisory Committee serves to (l) approve the student's course program and changes in the program, (2) consult on progress in research, and (3) participate in the student's Examination Committee. All students must have their course program approved by their Advisory Committee before the end of their first term of enrollment. A copy of the approved course program must be provided to the Academic Program Coordinator. Students who fail to meet this requirement will be denied further registration.

#### V. COURSE REGISTRATION AND SCHEDULING

The department's rules concerning registration, scheduling, course load, and changes in schedule are the same as those stated in the <u>Graduate School Handbook</u>. Throughout this document, credit hours refer to graduate-level credits only (5000 and above in FST, 4000 and above in other departments taught by faculty). For classes offered at both graduate and undergraduate levels, make sure to register for the graduate-level section of the class (typically 10XX section). Undergraduate credits do not meet department or university requirements for graduate programs. English as a second language courses (any courses in EDUTL) <u>do not</u> count toward the department requirements.

In this department, 18 credit hours per semester is considered a full-time course load. All Graduate Fellows and Graduate Associates must enroll for 18 credit hours per semester (autumn and spring) and 12 credit hours during the summer term.

The department shall maintain a file on each student and it must contain: all application materials; a record of the student's academic performance at The Ohio State University; a record of the student's completed safety training, copies of the approved course schedule, and research proposal; copies of all official correspondence and forms from, to, or about the student from the advisor, the Graduate Studies Committee, the department, the Graduate School, and other faculty members and administrative units of the university.

# VI. COURSE CREDIT, MARKS, POINT-HOUR RATIO

#### A. Course Credit

Rules in the Graduate School Handbook apply.

# B. Marks (Grades)

Rules in the <u>Graduate School Handbook</u> apply with the exception that EM credit may be earned only in undergraduate courses. EM credit will be awarded for grade B or better performance.

All formal courses offered by the department, Group Studies, and Seminar are graded A–E. All Individual Studies and Research courses are graded S/U.

Credit for work at other institutions may be transferred as outlined in the <u>Graduate School</u> Handbook.

#### C. Point-Hour Ratio

Rules in the <u>Graduate School Handbook</u> apply. A course may be repeated with the advisor's approval when mastery of the subject matter is critical to the student's performance in major area courses and research, or if the grade in the course was the result of absence beyond the student's control.

A Fresh Start option may be granted to students enrolling after a five-year absence upon petition to the Graduate Studies Committee.

#### VII. ACADEMIC STANDING

Rules in the <u>Graduate School Handbook</u> Academic and Professional Standards section apply to good standing, probation, dismissal, reinstatement, reasonable progress, and denial of further registration.

# A. Required Committee Meetings

Concerning reasonable progress, a course plan must be developed and approved by the Advisory Committee within the first term of the student's program. This course plan should identify likely dates for Proposal Defense, Candidacy, and Final Oral Exams (for PhD students), as well as the expected graduation time. The student and advisor are expected to meet regularly to determine goals for Thesis/Dissertation research progress. A student who meets or demonstrates good faith in reaching established goals in coursework and research is considered to be making reasonable progress.

# B. Internships

Any internships must be arranged with advisor approval and be accompanied by a written agreement that lists the impact of the internship on time to graduation, course credits, stipend (if applicable), proprietary information, and publication rights. Internships must be communicated with the Graduate Studies Committee and Academic Program Coordinator before the end of the semester prior to the internship start date. Internships may not be taken mid-semester if the student is on a GRA appointment unless the student has been terminated from their appointment before the start of the term.

#### C. Conflict Resolution

If a student experiences problems or conflicts related to their graduate program, the student is advised to meet and discuss the issue with the advisor. If this does not resolve the conflict, students should then meet and discuss the issue with the Graduate Studies Chair. If the matter relates to satisfactory academic progress, the student's advisory committee may be asked for additional input.

#### VIII. REQUIRED SAFETY TRAINING

All graduate students are required to complete safety training. There are two required courses:

- 1. Lab Standard Training
- 2. OSU BEAP (Building Emergency Action Plans)

The two courses listed above are offered every fall during the new graduate student orientation in the Parker Food Science building. They can also be taken online through the <a href="Environmental">Environmental</a>
<a href="Health and Safety web page">Health and Safety web page</a>. Once completed, you need to give the Academic Program</a>
<a href="Coordinator">Coordinator</a> and your lab safety manager a copy of the certificates indicating you have passed. For instructions on how to complete the courses online, please see the "Required Training" handout that is included at the end of the handbook and posted on the FST website. Depending on the work performed in your laboratory, you may be required to go through additional safety training.

#### IX. REQUIRED HUMAN SUBJECTS APPROVAL

If you want to conduct human research at The Ohio State University, you MUST (1) first pass an online course and (2) obtain approval from the Office of Responsible Research Practices. Human research includes surveys, taste tests, and other related activities. There are 3 levels of review a study involving humans can undergo: full board, expedited, and exempted. Only a few categories of research qualify as exempted. Fortunately, most surveys or sensory evaluation studies fall into the category of exempted research. Specifically, much of this work falls into category #6, which is defined as:

Taste and food quality evaluation and consumer acceptance studies,

- a. if wholesome foods without additives are consumed; **OR**
- b. if a food is consumed that contains a food ingredient at or below the level and for a use found to be safe, or agricultural chemical or environmental contaminant at or below the level found to be safe, by the Food and Drug Administration or approved by the Environmental Protection Agency or the Food Safety and Inspection Service of the U.S. Department of Agriculture.

HOWEVER, just because your proposed research falls into the "exempted" category, this does not mean that you do not need to obtain approval. YOU cannot decide your proposal is exempt; you can only suggest that it should be. It is up to the ORRP to determine if it is exempt. Their policy is summarized in the following quote, taken from their website:

"Research involving human subjects may be exempt from federal regulations requiring

IRB review. The Ohio State University Human Research Protection Program (HRPP) is responsible for determining whether research involving human subjects meets the criteria for exemption in accordance with applicable regulations. Investigators may not make this determination".

IRB Policy Committee, rev May 2012.

Exempt research is generally short term in nature. It usually is performed "as written," meaning the investigators do not plan to make changes in the research design, the selection of subjects, the informed consent process, or the instrumentation during the study. A determination that research is exempt does not absolve the investigators from ensuring that the welfare of human subjects participating in research activities is protected and that methods used and information provided to gain subject consent are appropriate to the activity. Investigators may not solicit subject participation or begin data collection until they have received approval from the appropriate Institutional Review Board OR written concurrence that research has been determined to be exempt.

If you are going to conduct research on humans, you MUST take and pass a web-based course. This rule applies to the faculty advisor AND the graduate student performing the test. This course can be accessed from <a href="http://orrp.osu.edu/irb/training-requirements/citi">http://orrp.osu.edu/irb/training-requirements/citi</a>. Please follow the CITI Access Instructions posted on the ORRP website. For most people in this department who conduct taste tests and surveys, it will be sufficient to complete the basic course for social and behavioral researchers (group 2). More advanced nutrition studies may require the completion of the biomedical course (group 1). A refresher course is required every 3 years. The entire course takes 2–3 hours, but it is broken down into modules and you can enter and exit the site as often as you like if you do not want to complete it all at once.

To apply for IRB exemptions, you will need to submit a request using the Buck-IRB online system (<a href="https://orapps.osu.edu/buck-irb/">https://orapps.osu.edu/buck-irb/</a>). Questions regarding exempt research should be directed to <a href="mailto:exemptinfo@osu.edu">exemptinfo@osu.edu</a> or phone (614) 688-0389, fax (614) 688-0366. Further information can be found at <a href="http://orrp.osu.edu/irb/investigator-guidance/exempt">http://orrp.osu.edu/irb/investigator-guidance/exempt</a>.

#### X. MASTER'S DEGREE PROGRAMS

Rules governing the department's Master's Degree Programs are outlined in the <u>Graduate School Handbook</u>. The FST graduate program does not have a foreign language requirement. Specific conditions are stated below.

# A. Program of Study

The student must have an advisor and an Advisory Committee. The Advisory Committee typically consists of 3 members of the graduate faculty, including the advisor. At least one of these committee members, aside from the advisor, must be a full (not adjunct or courtesy) faculty member of the Food Science and Technology department. All committee members must have Graduate Faculty status at The Ohio State University. Once the student and their advisor agree on a list of courses, the student will meet with their Advisory Committee to discuss and approve the course outline. This is also a good opportunity to discuss research plans with the committee. This course plan must be approved by the student's Advisory Committee and submitted to the Academic Program Coordinator **before the end of the first term of enrollment**. Please use the

Course Plan form at the end of this handbook or on the <u>website</u> to develop your course plan. Students from non-traditional backgrounds can propose alternative course plans that vary from A through E below, and these are subject to approval by the Graduate Studies Committee. There are two options for the MS degree: MS thesis and MS non-thesis. Most students, and all students receiving a stipend or fellowship, pursue the MS thesis degree. Other students, including part-time students, may choose to pursue an MS non-thesis degree, which is a terminal degree and cannot be followed up with a PhD degree.

#### MS Thesis

Students in the MS thesis program must take a minimum of 12 semester course credit hours in the Food Science and Technology department, a minimum of 20 semester course credit hours at The Ohio State University, and a minimum of 30 total credit hours (including FDSCTE 7193 (individual studies)/7999 (thesis research)). Courses from FST must be 5000 level or above, and courses from other fields should be 4000 level or above and taught by a faculty member to receive graduate course credit. Students must register for the 10XX section of dual-level courses for them to count towards graduate course credit. Sections identified with a 00XX number are undergraduate level only. In addition, a minimum of 6 credit hours must be 6000 level and above with at least 4 of those being from FST. FDSCTE 7193 (individual studies) and 7999(research credits) do not count toward the 20 course credit requirements. English as a second language courses (any courses in EDUTL) do not count toward the graduate course credit requirement.

All students who plan to obtain a graduate degree from our Food Science and Technology graduate program must achieve a minimum competency in the following 3 categories. This competency can be achieved by a passing grade (B or higher) in at least one course from each of the following 3 categories or is demonstrated by equivalent knowledge acquired from other sources such as a similar course completed elsewhere, demonstrated proficiency, or real-world practical experiences. The equivalence must be indicated in the course plan by the student's advisor and approved by the Advisory Committee. Courses listed below with no prefix are in the Food Science and Technology department. Courses below the 4000 level do not receive graduate credit but can add competency.

A. Food Chemistry: 5600, 5610

B. Food Engineering and Processing: 5400, 5410, 5420, 5430, FABE 3481, MEATSCI 4510

C. Food Microbiology: 5536

Every student must take FDSCTE 8991 (recommended during their first autumn semester) and FDSCTE 8992 in their final semester (autumn or spring). Students will present their research data during FDSCTE 8992. It is highly recommended that all students take a statistics course.

Once the student and their advisor have agreed upon a list of courses, the student will meet with their Advisory Committee to discuss and approve the course outline. This meeting must take place during the <u>first term of enrollment</u>. The Course Plan form (found at the end of this handbook and the <u>website</u>) will be approved by the Advisory Committee and submitted to the Academic Program Coordinator by the end of the first semester.

#### **MS Non-thesis**

Students in the MS non-thesis program must take a minimum of 14 semester course credit hours in the Food Science and Technology department, a minimum of 26 semester course credit hours at The Ohio State University, and a minimum of 30 total credit hours. Included in the 30 total credit hours are 4 credit hours of independent study, FDSCTE 7193. Courses from FST must be 5000 level or above, and courses from other fields should be 4000 level or above and taught by a faculty member to receive graduate course credit. Students must register for the 10XX section of dual-level courses for them to count towards graduate course credit. Sections identified with a 00XX number are undergraduate level only. In addition, a minimum of 6 credit hours must be 6000 level and above with at least 4 of those being from FST. FDSCTE 7193 (independent studies) and 7999 (research credits) do not count toward the 26 course credits. MS non-thesis students may not receive a graduate stipend or fellowship. English as a Second Language courses (any courses in EDUTL) do not count toward the course credits.

Students who plan to obtain an MS non-thesis graduate degree from our Food Science and Technology graduate program must achieve a minimum competency in the following 5 categories. This competency can be achieved by a passing grade (B or higher) in at least one course from each of the following 5 categories or is demonstrated by equivalent knowledge acquired from other sources such as a similar course completed elsewhere, demonstrated proficiency, or real-world practical experiences. The equivalence must be indicated in the course plan by the student's advisor and approved by the Advisory Committee. Courses listed below with no prefix are in the Food Science and Technology department. Courses below the 4000 level do not receive graduate credit but can add competency.

- A. Food Chemistry: 5600, 5610
- B. Food Engineering and Processing: 5400, 5410, 5420, 5430, FABE 3481, MEATSCI 4510
- C. Food Microbiology: 5536
- D. Nutrition and Biochemistry: HUMNNTR 2310, HUMNNTR 4609, BIOCHEM 4511
- E. Integrated: 5710, 5720, 5730

Every student must take FDSCTE 8991 (recommended in their first autumn semester) and FDSCTE 8992 in their final semester (autumn or spring). Students will be presenting original research data (their data when possible) during the FDSCTE 8992. It is highly recommended that every student takes a statistics course.

Once the student and their advisor have agreed upon a list of courses, the student will meet with their Advisory Committee to discuss and approve the course outline. This meeting must take place during **the first term of enrollment**. The Course Plan form (found at the end of this handbook and the **website**) will be approved by the Advisory Committee and submitted to the Academic Program Coordinator. Students from non-traditional backgrounds can propose alternative course plans that vary from A through E above, subject to approval by the Graduate Studies Committee.

# B. Plans, Requirements, Time Limit

As indicated above, the department offers the MS thesis and MS non-thesis, for which a minimum of 30 semester credit hours are required. Normally, students pursuing MS thesis can expect to take 40–60 credit hours of research in addition to the required hours of course work. All students must register for at least 3 credit hours during the semester of graduation.

Graduate students who wish to transfer to this department from other institutions must complete 24 of their 30 required graduate credits at The Ohio State University over a period of at least two semesters. If credits are being transferred from another university to count toward a graduate degree, they should be transferred at the time the student is admitted but no later than the end of the first term of enrollment in the Graduate School.

#### C. Master's Examination and Thesis

The term you expect to graduate you will need to submit an electronic <u>Application to Graduate</u> to the Graduate School no later than the third Friday of that term. For the application to be approved by the Graduate Studies Committee, students will need to update the copy of their approved course plan and get their advisor's signature indicating that the course plan was completed.

The Examination Committee for the MS degree in Food Science and Technology consists of at least three faculty members, including the candidate's advisor. Normally the student's Advisory Committee constitutes the Examination Committee. Changes in the Examination Committee may be made upon request from the student, advisor, or members of the Graduate Studies Committee and with the approval of the Graduate Studies Committee.

The student must submit a copy of their thesis to their committee, either electronically or printed. The student is responsible for sending information regarding their defense to the Academic Program Coordinator to announce their public exit seminar a minimum of <u>7 days</u> before their defense.

#### **MS** Thesis

The MS thesis examination begins with a research presentation. The presentation should be announced at least 7 days in advance and will be open to the public. Students must send announcement details (title, advisor, date, and location for the seminar) to the Academic Program Coordinator 7 days prior to the defense. The presentation lasts a maximum of 45 minutes and includes a 20–35-minute presentation followed by a maximum of 10 minutes of questions. The exam continues with a closed-door examination by the student's committee, lasting 60–90 minutes. The start of the presentation to the end of the examination is two hours. The committee is required to attend the entire exam, including the presentation. The closed-door portion of the exam includes a defense of the thesis and general subject matter examination. The subject matter portion covers principles of food science and/or nutrition, which should be familiar to the candidate from course work.

If a student's thesis research project is funded by a company and governed by an industry-sponsored research agreement with the university that contains confidentiality language, the advisor will submit a request to the company for the student to publicly present their results at

the time the Application to Graduate form is submitted. If the company denies the request, the advisor will inform the Graduate Studies Committee (GSC) and the student will have a confidential, closed exit seminar, with only the committee present.

#### **MS Non-thesis**

The MS non-thesis examination consists of a 4-hour written section and an oral examination, including a public presentation. The written portion is designed to test the student's knowledge of food science and other subject matter when a substantial portion of the student's program has consisted of outside courses. The questions are submitted by faculty members to the student's advisor, who prepares and administers the examination. The student's answers are evaluated individually by the faculty members who have submitted the questions and overall by the Examination Committee.

The MS non-thesis examination begins with a presentation. The presentation can be on the research project or a literature review. It should be announced at least 7 days in advance and will be open to the public. Students must send announcement details (title, advisor, date, and location for the seminar) to the Academic Program Coordinator 7 days prior to the defense. The presentation lasts a maximum of 45 minutes and includes a 20–35 minute presentation followed by a maximum of 10 minutes of questions. The exam continues with a closed-door examination by the student's committee of no less than 1 hour. The start of the presentation to the end of the examination is two hours. The committee is required to attend the entire exam, including the presentation. The closed-door portion of the exam includes a defense of the student's study project review. A typewritten synopsis of the project, with premise, objectives, procedures, and results, must be submitted to the members of the Examination Committee 7 days before the scheduled examination date. The remainder of the oral examination is devoted to subject matter for clarification and supplementation of answers to the written questions.

Other rules of the department concerning the MS examination and the thesis, including judgment and decisions on the student's performance, are covered in the <u>Graduate School Handbook</u>.

#### XI. DOCTORAL DEGREE PROGRAMS

The rules outlined in the <u>Graduate School Handbook</u> apply specifically to the department's Doctorate Degree programs. Selected rules and conditions are highlighted as follows:

# A. Program of Study

The Food Science and Technology department offers programs leading to a Doctoral Degree. Students entering the PhD program are expected to hold an MS Degree; however, direct admission to the PhD and transfer from the MS program without completing the MS may occur no later than the end of the first two weeks of the 5<sup>th</sup> semester with the support of the student's advisory committee and approval of the Graduate Studies Committee. Requests are made through the MS to PhD Transfer Form. The form must come from the student's advisor, outline the student's academic and research excellence, and be signed by the student and the advisory committee members. Strong candidates for transfer to the PhD program will have a 3.5 GPA or

higher and demonstrated research experience.

All students who plan to obtain a PhD degree from our Food Science and Technology graduate program must achieve a minimum competency in the following 3 categories. This competency can be achieved by a passing grade (B or higher) in at least one course from each of the following 3 categories or is demonstrated by equivalent knowledge acquired from other sources, such as a similar course completed elsewhere, demonstrated proficiency, or real-world practical experiences. The equivalence must be indicated in the course plan by the student's advisor and approved by the Advisory Committee. Courses listed below with no prefix are in the Food Science and Technology department. Courses from FST must be 5000 level or above, and courses from other fields should be 4000 level or above and taught by a faculty member to receive graduate course credit. Courses below the 4000 level do not receive graduate credit but can add competency.

A. Food Chemistry: 5600, 5610

B. Food Engineering and Processing: 5400, 5410, 5420, 5430, FABE 3481, MEATSCI 4510

C. Food Microbiology: 5536

The student will select a program of courses early in their career in consultation with their advisor. This course plan should use the format found at the end of this handbook (and on the website) and must be approved by the student's Advisory Committee and submitted to the Academic Program Coordinator before the end of the first term of enrollment. The course plan should identify probable dates for proposal, candidacy, and final oral examinations. The advisory committee consists of 4 members of the graduate faculty including the advisor. At least one of these committee members, aside from the advisor, must be a full (not adjunct or courtesy) faculty member of the Food Science and Technology department and all committee members must hold Graduate Faculty status at The Ohio State University.

The department does not have additional language or internship requirements for graduate students. Students can pursue internship opportunities with preapproval; see the section on internships.

#### **Doctoral Degree Course Requirements**

Students in our doctorate program must complete at least 80 total semester credits hours, which includes FDSCTE 8193 (individual studies)/8999 (research) credits. Students entering the PhD program with an MS from another university can request that 30 credit hours from their MS program be counted toward the 80 semester hours needed for the PhD. This request should be made during the first term of attendance at Ohio State.

**PhD students with a BS in Food Science** and no MS degree are required to take at least 26 semester course credits at Ohio State, and at least 13 of these must be in FST at Ohio State. If students have satisfactorily completed core competencies requirements, then 24 graduate elective credits plus 2 graduate seminar credits are required. Core competencies not met need to be completed as part of the 24 graduate elective credit requirements.

PhD students with a BS in non-Food Science majors and no MS degree are required to take at

least 26 semester course credits at Ohio State, and at least 18 of these must be in FST at Ohio State. Students need to meet the 9 credits of the 3 core competencies plus 15 graduate elective credits and 2 graduate seminar credits.

PhD students with a BS and MS with at least one if Food Science are required to take at least 8 semester course credits at Ohio State, and at least 4 of these must be in FST at Ohio State. If students have satisfactorily completed core competencies requirements, then 6 graduate elective credits plus 2 graduate seminar credits are required. Core competencies not met need to be completed in addition to the 6 graduate elective credit requirements. Students that have already completed FDSCTE 8991 will only be required to take FDSCTE 8992 but will need 1 additional graduate elective credit for a total of 7 graduate elective course credits.

**PhD students with BS and MS in non-Food Science majors** are required to take at least 20 semester course credits at Ohio State, and at least 12 of these must be in FST at Ohio State. If students have not satisfactorily completed core competencies requirements, then students need to meet the 9 course credits of the 3 core competencies plus 9 graduate elective credits and 2 graduate seminar credits.

FDSCTE 8193 (independent studies) and 8999 (research credits) do not count toward course credits. English as a Second Language courses (any courses in EDUTL) do not count toward course credits.

Additionally, **ALL PhD STUDENTS** are required to achieve a passing grade (B or higher). At least 50% of their <u>required</u> course credits must come from 6000 and 7000 level courses. At least 4 of these credits must be in the FST department. Seminars do not count toward the required 6000 and 7000 level course credits. Each student must take FDSCTE 8991 (recommended during their first autumn semester) and FDSCTE 8992 during their final semester (autumn or spring). Students will be presenting their research data during FDSCTE 8992. Students who complete both their MS and PhD degrees at Ohio State are required to take FDSCTE 8992 twice, once during the MS program and once during the PhD program.

# B. Proposal Defense

Doctoral students must prepare a research proposal that will be defended before the student's Advisory Committee. The proposal must be received by the committee a minimum of one week before the defense. The proposal should focus on proposed future research and cannot include completed research, except as preliminary results. We recommend using the format of the OARDC SEEDS proposals (<u>Graduate Research Competition OARDC SEEDS Grant Program</u>) as a guideline, but other formats can be acceptable as long as the focus is on future work. After the proposal is defended before the Advisory Committee, a Graduate Student Approval of the Research Proposal form must be signed and turned into the Academic Program Coordinator. A copy of this form can be found at the end of this handbook and on the <u>website</u>. The proposal defense must be completed within 2 years of the start of the PhD program and before scheduling the Candidacy Examination.

# C. Candidacy Examination

Students in our PhD program should complete the Candidacy Examination once they have completed all their classes. The proposal defense must be completed before the candidacy exam is scheduled. The candidacy exam cannot be attempted less than a year and a half after entry into the graduate program unless a petition to the graduate studies committee is approved. The objective of the Candidacy Examination is to test students' knowledge in the food science and technology field and their ability to integrate and apply this knowledge. Students are encouraged to form study groups to prepare for the examination.

The Candidacy Examination consists of a written and oral portion. The written exam will be administered by the Examination committee, often (but not necessarily) the same as the Advisory Committee. The student's Candidacy Examination committee oversees the entire exam, and the composition of the Candidacy Examination committee should not change between the written and oral portions of the exam. Every Examination Committee member will submit questions and grade them. The exam can be closed book (6–8 hrs) or open book (up to 3 days). The student's answers to all questions will be photocopied and distributed to the Candidacy Examination Committee for evaluation.

If, based on evaluating the written portion, the Examination Committee members see no possibility for satisfactory overall performance on the Candidacy Examination, then the student may waive the right to take the oral portion. The Examination Committee may not, however, deny a student the opportunity to take the oral portion. If the student decides to waive the right to take the oral portion, a written statement requesting the waiver (II.6.9.7.3) must be presented to the Advisory Committee. In such a case, the Examination Committee records an "Unsatisfactory" on the electronic Report on Candidacy form and submits it to the Graduate School along with a copy of the student's waiver request.

The oral portion of the exam will be administered by the Examination Committee and will typically last 2 hours. The oral exam will be related to the questions in the written exam but not limited to them. The student should NOT prepare any type of presentation for the exam. The oral portion of the examination must be completed within one month after the completion of the written portion of the examination.

The Candidacy Exam tests for a basic understanding of food science and the ability to analyze critically complex problems related to food. Therefore, the student should have a thorough understanding of food chemistry, microbiology, and engineering. At a minimum, the student should have successfully completed core food science courses and should be able to effectively address Candidacy Exam questions relevant to these courses. The Candidacy Exam also tests the student's understanding of a particular specialization within the food science discipline. Familiarity with theories, research methods, and data analysis and interpretation, within the student's specialization, is essential for passing the Candidacy Exam.

If the candidacy exam is considered unsatisfactory, the Examination Committee will provide feedback on ways to improve performance (for example, recommend additional work or classes). The student is allowed to take the candidacy exam for a second time with the participation of a graduate school representative on the oral examination. Following Graduate School rules for a

second candidacy exam, the student will be given one copy of the examination and will type the answers for the Graduate School Representative. Chemical and mathematical equations and diagrams may be handwritten. The student's advisor will ensure versions of the written exam are consistent with the original handwritten version.

## D. Candidacy

The department's requirements for candidacy for the PhD degree are listed in the <u>Graduate School Handbook</u>, including time limits and readmission for candidacy.

#### E. Dissertation

The student's advisor and Dissertation Advisory Committee must approve the subject of the dissertation research.

Other departmental rules governing the dissertation, including committee selection, draft approval, format, and approval and submission of the final copy are outlined in the <u>Graduate School Handbook</u>.

#### F. Final Oral Examination

During the term you expect to graduate, you will need to submit an electronic <u>Application to Graduate</u> to the Graduate School no later than the third Friday of that term. For the application to be approved by the Graduate Studies Committee, students will need to update the copy of their approved Course Plan form with their advisor's signature indicating that the course plan was completed and turn it in to the Academic Program Coordinator.

The student must submit a copy of their dissertation to their committee, either electronically or printed, a minimum of 3 weeks before their defense. Additionally, the dissertation must be given to the committee a minimum of 1 week before the committee is asked to electronically sign the <u>Application for Final Examination</u> form.

The final oral examination begins with a research presentation. The research presentation should be announced at least 7 days in advance and will be open to the public. Students must send announcement details (title, advisor, date, and location for the seminar) to the Academic Program Coordinator 7 days prior to the defense. The presentation lasts a maximum of 45 minutes and includes a 20–35 minute presentation followed by a maximum of 10 minutes of questions. The exam continues with a closed-door examination by the student's committee, lasting 60–90 minutes. The start of the presentation to the end of the examination is two hours. The committee, including the graduate school representative, is required to attend the entire exam, which includes the presentation. The closed-door portion of the exam tests the student on originality, independence of thought, and ability to synthesize and interpret information. This examination is based on, but not limited to, the student's dissertation.

If a student's thesis research project is funded by a company and governed by an industry-sponsored research agreement with the university that contains confidentiality language, the

advisor will submit a request to the company for the student to publicly present their results at the time the Application to Graduate form is submitted. If the company denies the request, the advisor will inform the GSC and the student will have a confidential, closed exit seminar with only the committee present.

Other rules about the Final Oral Examination, including the selection of the Examination Committee, action by the Graduate School Representative, postponement, and the decision concerning the student's performance and repetition of the examination, are stated in the Graduate School Handbook.

#### XII. GRADUATE ASSOCIATES

### A. Graduate Associate (GA) Responsibilities

Graduate Associates in the department have both teaching and research responsibilities. The GA (GRA or GTA) assists in teaching by helping with preparation for courses, grading, and conducting laboratory experiments. Students on GRA appointments (funded by the department or advisor) are required to provide partial teaching support one term per year. This requirement allows students an opportunity to work on their teaching skills under the direct supervision of a faculty member. Fellows, self-funded students, and externally funded students are not eligible to participate. The level of responsibility given to the GA depends on their level of experience.

The GRA assists in research by performing work as assigned by the faculty member in charge of the project. This faculty member also usually serves as the student's advisor. The total commitment is 20 hours per week, 52 weeks a year, excluding federal holidays. If a student is providing teaching support during a given semester, their teaching commitment applies to the maximum total of 20 hours. The research performed may or may not be part of the student's thesis.

In addition to their research and teaching responsibilities, GAs are expected to take classes toward their degree. See the section on course requirements for more details.

# B. Eligibility Requirements

A student must be a full-time FST student (registered for 18 credit hours in the spring/autumn semesters or 12 credit hours in summer) to be eligible to be a GA. Students are only paid as a GA if they are registered for the full number of credit hours required by the department.

In general, to be eligible for a GA appointment, a student must pursue a graduate degree in an FST departmental program. Students pursuing a graduate degree in other Ohio State departmental programs may be considered when positions cannot be filled from within the department due to a lack of students or specific expertise among the students.

If a student's GPA falls below 3.0, any department associateship will end immediately, including the tuition payment.

Graduate students who are admitted conditionally are not eligible for GA appointments until they achieve regular status. Any exceptions require a petition to the Graduate School.

Other rules of GA appointment eligibility are listed in the **Graduate School Handbook**.

# **C.** Terms of Appointment

Most GA appointments are for three terms (autumn, spring, and summer). Appointments for less than a year or less than .5 FTE are not allowed except by petition to the Graduate Studies Committee and Graduate School. Offers of appointment and reappointment are made in writing at the beginning of every autumn semester, or as early as possible before the start of the appointment. The offer shall include a statement of the general responsibilities associated with the appointment.

# D. Stipends

Stipends for new and renewed GAs in the department are determined according to the university's annually established levels. Instruction and general fees and non-resident fees, when applicable, are authorized by the department or university for all GAs on at least a .5 FTE appointment for the duration of the appointment.

# E. Other Forms of Financial Support, Including Outside Jobs

All graduate students on or above a 0.5 FTE paid appointment (GRA, GTA, or Fellowship) may not have any other employment. Exceptions are by advisor petition to the Graduate Studies Committee. Exceptions for Fellows also require Graduate School approval. International students should check with the Office of International Affairs to determine their eligibility.

Fellowships for qualified applicants are available from the Ohio Agricultural Research & Development Center (OARDC) and the Ohio State Graduate School. Occasionally, the department needs for graduate students to perform part-time service anywhere from one week to a few months. Students who are not appointed as GAs are offered the opportunity to fill this need at an hourly pay rate; however, these assignments do not provide fee authorizations.

# F. Criteria for Reappointment or Termination of GA

The department's criteria for reappointment or termination of GAs are listed in the <u>Graduate</u> School Handbook.

#### G. Grievance Procedures

Grievance procedures are handled as stated in the Graduate School Handbook.

#### H. Benefits

Benefits for GAs in the department are listed in the Graduate School Handbook. Specifically,

concerning Time Off, GAs who have been assigned to assist with laboratory classes are expected to report to the Instructor in charge one week before the beginning of the semester.

GAs who are appointed to research assignments are expected to work during the semester breaks. Such GAs are entitled to 10 working days of Time Off following one full year of service. Time Off cannot be accrued.

#### XIII. DESK ASSIGNMENTS

The Graduate Studies Committee assigns students to desks in the common areas of 266 Parker. The desks in 220, 230, 240, 266, 320, 330, 340 Parker and 048, 059D, 144A Howlett will be assigned by priority to the professors proximate to the lab. However, if any of the desks in any given semester are not assigned to a full-time graduate student pursuing a degree in the department, these desks can be reassigned. The relevant professor will be notified before the assignment is made so that they have the option of first rearranging their other students. Once that student is assigned, they should not be asked to move until they graduate, unless the student requests another desk.

### XIV. OUTSTANDING TEACHING ASSISTANT AWARD

#### **Objectives:**

- To motivate and encourage graduate students to contribute to our excellent teaching program for our undergraduate students.
- To provide graduate students the teaching opportunity experience and the advantages of award recognition for obtaining academic faculty positions after their graduate study.

#### **Selection Criteria:**

Graduate students assisting with laboratory instruction should be nominated and evaluated by students for the award. There will be one category of recognition: the Departmental Teaching Award with an individual plaque, name on the Departmental Award Display Plaque, and a cash award of \$500. The Departmental Teaching Award will be given to the top student each year with at least 80% of the students rating them in the top 25% and 70% of the students voting "yes" to the candidate who deserves the award. The percentage calculation will be made based on the number of students present in the classroom when the ballot voting occurs.

#### **Evaluation Sheet:**

- (1) Ranks among TAs at the university: Top 5%, Top 25%, Top 50%, Below 50%
- (2) Should the nominee receive the award? Yes or No

A student can receive a maximum of two teaching awards during their entire graduate study.

The Academic Program Coordinator will solicit nominations for the award in the 10<sup>th</sup> week of the semester. The Department Chair and Chair of the Awards Committee will present the award to the winner at the Spring Graduation Party.

#### **Evaluation:**

The student evaluation will be administrated and tabulated by a staff member. The staff member should keep records until the end of the following semester. Copies of the evaluation results will be sent to the students to assist them in maintaining their strengths and improve their weaknesses.

#### XV. OUTSTANDING RESEARCH AWARD

#### **Objective:**

To motivate and encourage graduate students to publish research in top-tier food science (or related) journals or patent research inventions in a timely manner.

#### **Award Criteria:**

All the graduate students who meet the award criteria will be presented with the award.

MS student: One or more journal research publications (and/or patent) with cumulative score of 2 and above.

Cumulative score = (publication 1)\*(CF1) + (publication 2)\*(CF2)  $\geq$  2

<u>PhD student</u>: Three or more journal research publications (and or patents) with cumulative score of 5 and above

Cumulative score = (publication 1)\*(CF1) + (publication 2)\*(CF2) + (publication 3)\*(CF3) > 5

The impact factor of an academic journal is an index calculated by Clarivate that reflects the yearly mean number of citations of articles published in the last two years in a given journal. Refer to the application at the end of the handbook for cumulative score calculation details.

#### Journal and patent criteria:

Original peer-reviewed journal articles or provisional or utility patents must be based on thesis or dissertation research. For multi-author publications or patents, document your significant research contributions; please include full citations for each publication. The Food Science and Technology Awards Committee will decide the appropriateness of the work if there are any uncertainties or questions.

#### Awards:

- 1. Individual Plaque and \$500 Cash Award
- 2. Departmental Award Display Plaque

# XVI. OTHER COMPETITIONS, AWARDS, AND RECOGNITION

As a part of our graduate student program, students will have many opportunities to participate in competitions and be recognized for their excellence. Some of those opportunities, which are open to all our students, are highlighted below. While the exact dates will change each calendar year (and can be checked using the links provided), the general timeline will remain the same.

#### **Hayes Forum**

The <u>Edward F. Hayes Graduate Research Forum</u> is co-sponsored by the Council of Graduate Students, the Graduate School, and the Office of Research. The competition takes place each year during the spring semester. The benefits of participating in this competition are as follows:

- Encourages graduate students to share their research with the academic community
- Recognizes outstanding graduate student research at Ohio State
- Facilitates exchange between students, faculty, administration, and the public
- Provides a significant professional development experience for graduate students

#### **OARDC** poster competition

This poster competition takes place in conjunction with the annual <u>OARDC Research</u> Conference, usually held in late April.

#### **OARDC** grants competition

The OARDC Research Enhancement Competitive Grants Program Graduate Research Competition provides funding for innovative research relevant to Ohio's agriculture. The last round of applications is due on February 26, 2020. Please visit the OARDC SEEDS website to view the FY 2020's application and eligibility requirements.

#### <u>IFT</u>

IFT Student Association Competitions provide student members of IFT the unique opportunity to compete individually or in teams. Competition details are found on the IFTSA website.

IFT COMPETITIONS & AWARDS	DEADLINE (2021)
College Bowl	TBA
IFTSA Developing Solutions for Developing Countries	February 1
IFTSA Product Development Competition	February 1
Smart Snacks for Kids Product Development Competition	February 1
Excellence in Leadership Award	March 15
Undergraduate Research Competition	March 15
Graduate Research Video Competition	March 15
Chapter of the Year	April 15
Student Food Packaging Development Competition	May 1
Food Science in Action Competition	May 11

#### **IFT Graduate Research Paper Competition**

IFT, in coordination with Phi Tau Sigma, hosts an annual Graduate Research Paper Competition. Students entering the competition must be IFT members by the date of submission. Please see the IFT website (<a href="www.ift.org">www.ift.org</a>) for details.

#### **OVIFT** poster competition

The Ohio Valley section of the IFT sponsors a student poster competition, typically held in March or April together with the OVIFT Symposium or the OVIFT Suppliers Expo. The submission of a poster abstract has traditionally been due about 10 days before the event. Information about opportunities for students through OVIFT can be found at the OVIFT website.

#### Russell Klein OSUN poster and oral competition

This competition takes place during the spring. Information about entering the competition is announced at the beginning of the spring semester in the blog posts of the Council of Graduate Students which can be found at <a href="http://cgs.osu.edu/blog/">http://cgs.osu.edu/blog/</a>.

#### REQUIRED TRAINING

All graduate students are required to complete safety training. There are 2 required courses:

- 1. Laboratory Standard Training
- 2. Building Emergency Action Plan, OSU-BEAP

The two courses listed above are offered every fall during the new graduate student orientation in the Parker Food Science Building. They can also be taken online at the <u>Environmental Health and Safety web page</u>. Once completed, you need to give the Academic Program Coordinator and your lab safety manager a copy of the certificates indicating you have passed.

To take these courses online follow the instructions below:

- 1) Click on the link to the Environmental Health & Safety webpage: http://www.ehs.osu.edu
- 2) Click on the word "Training" in the gray bar to open the "EHS Online Training" page.
- 3) Click on the appropriate training category for each course.
  - Laboratory Standard Training is listed under "Research/Biosafety Training."
  - OSU-BEAP is listed under "Occupational Health and Safety Training"
- 4) Locate the training course and click the "Take This Course" button.
- 5) Sing in using your osu.edu email address.
- 6) Follow the course instructions to complete the training.
- 7) Repeat the above steps for the remaining course(s).

Depending on the work performed in your laboratory, you may be required to go through additional safety training.

*Note:* All OSU employees (except employees working in a laboratory setting) are required to take the "Hazard Communication" course. If you complete Lab Standard Training, you do <u>not</u> need to complete Hazard Communication.



Academic Progra	m Coordinator for (Stude	ent's Name	):	D	ate:	
Committee Memb type and sign)	pers:				(Advisor)	
	ses to be taken each ter up to 18 (for full-time sta					
Term:	cr	grade	Term:		cr	grade
TOTAL			TOTAL			
Term:	cr	grade	Term:		cr	grade
TOTAL			TOTAL			
Term:	cr	grade	Term:		cr	grade
TOTAL  Fotal # of FDSCT	E course credits (at leas	st 12):	TOTAL  Total # of course of Total # of credits f	•		
Write below what	FST courses or equivalent	ents fulfill th	e 3 competency require	ements:		
Competency	food chemistry	engir	neering/ processing	food mid	crobiology	,
Course/Equiv.						
Graduate for	erm you expect to gradu rm to the Graduate Scho odated copy of this cours	ool. For you	ır application to be app	roved by the G	SC, you m	nust
The student has o	completed their coursew	ork as appr	oved by the advisory co	ommittee.		
	(Faculty Advisor	)	date			
			T	не Оніо Ѕтат	E UNIVE	RSITY

the Academic Pro	gram Coordinat	or for (	Student's Na	ame):		Date:	
Committee Memb type and sign)						_ (Advisor -	)
					hours. Each term r term. Include exp		grade
TOTAL				TOTAL			
TOTAL				TOTAL			
Term:		cr	grade	Term:		cr	grade
TOTAL				TOTAL			
Term:		cr	grade	Term:		cr	grade
TOTAL				TOTAL			
		/- ( l	-1.4.4\				
Total # of FDSCTI	= course credits	s (at lea	ist 14):		urse credits (at leas edits for degree (at		
Write below what	FST courses or	equiva	lents fulfill th	ne 5 competency r	equirements:		
Competency	food chemistry		ineering/ ocessing	food microbiology	nutrition and biochemistry	integra	ited
Course/Equiv.							
Graduate for	m to the Gradua	ate Sch	ool. For you	ur application to be	ically submit an Ap e approved by the C gnature to the Acac	SC, you r	nust
The student has c	ompleted their o	coursev	vork as appı	roved by the advise	ory committee.		

Coordinator for (Stu	udent's Name):	ne first term of enro		:		
Expected Area of F By signing below, t	Research: he Advisory Committee ap	proves the student	's proposed o	course wo	ork:	
Committee Membe	rs:				(Advisor)	
(type and sign)						
Minimum Course R	equirements:		T		T	
If you have a:		# of course credits at OSU	# of course in FDSCTE		# of 6000+ level course credits	
BS in Food Scien	ce; No MS	26	13		13	
BS in non-Food S	cience, No MS	26	18		13	
BS and MS (at lea	ast one in Food Science)	8	4		4	
BS and MS in nor	-Food Science	20	12		10	
. Write below wh	at FST courses or equivale	ents fulfill the 3 com	npetency requ	uirements	:	
	·					
Competency Course/Equiv.	food chemistry	engineering/ pr	ocessing	100	od microbiology	
Course, Equiv.						
your 80-credit r can be transfer	ED CREDITS: If you complet minimum requirement for o red). Grades must be B or ption, make sure to file the	ur PhD program, li	st those cour a competen	ses belov cy require	v (max of 30 MS cre ement. If you are	
Course from MS:	cr gra	ade Course	e from MS:		cr grade	
TOTAL		TOTAL	L			
TOTAL  Total number of cre	edits from MS to count towa			MS GF	PA:	

III. List courses and research credits planned per term. Include expected terms for proposal defense (must complete by the 2<sup>nd</sup> year and before the candidacy exam), candidacy exam (after courses are completed), and graduation. Before candidacy, total credits should be 18/semester or 12/summer (for full-time status). After candidacy, total credits should be 3.



Term:	cr	grade	Term:	cr	grade
TOTAL			TOTAL		
Term:	cr	grade	Term:	Cr	grade
TOTAL			TOTAL		
Term:	cr	grade	Term:	cr	grade
TOTAL			TOTAL		
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Term:	cr	grade	Term:	cr	grade
TOTAL			TOTAL		
Term:	cr	grade	Term:	cr	grade
TOTAL			TOTAL		
Term:	cr	grade	Term:	cr	grade
TOTAL			TOTAL		
Total course credits (refe Total credits for degree (				lbook):	
Total ordano for dogree (	<u>at 10a0t 00)</u>				
	I. For your app	olication to be a	electronically submit an approved by the GSC, you to the Academic Prog	ou must submit an u	
The student has complet	ed their cours	ework as appro	oved by the advisory com	mittee	
	/NA=:=== 1.1			_	
	(Major adviso	r)	date		



#### **Outstanding Research Award Application Form**

Date:	
Student Name:	_
Advisor:	Advisor signature:
Thesis or Dissertation Title:	
Starting Date for Graduate Program (	Transcript Record)
M.S.:	Ph.D:

#### **Calculation of Cumulative Score:**

Refer to <u>Clarivate Journal Citation Reports</u> for impact factors (IF) for food science and technology journals. Use the impact factor for the year you are applying the award to determine the calculation factor (CF):

IF 0-3: CF = 1; IF 3-6: CF = 2; IF 6-12: CF = 3 IF > 12: CF = 4

Provisional patent: CF = 2; Utility patent: CF = 3

#### **Award Criteria:**

All the graduate students who meet the award criteria will be presented with the award.

MS student: One or more journal research publications (and/or patent) with cumulative score of 2 and above.

Cumulative score = (publication 1)\*(CF1) + (publication 2)\*(CF2)  $\geq$  2

<u>PhD student</u>: Three or more journal research publications (and or patents) with cumulative score of 5 and above

Cumulative score = (publication 1)\*(CF1) + (publication 2)\*(CF2) + (publication 3)\*(CF3)  $\geq$  5

Attach a list your publications (authors, year, title, source, pages) as well as copy of the published paper, galley proofs, or an acceptance notification. Submit these materials to the Chair of Food Science and Technology Awards Committee.

MS students should apply for the award within 2 1/2 years after starting the MS program.

Doctoral students should apply within 5 years after starting the PhD program.



#### MS to PhD Transfer Form

According to the FST Graduate Program Handbook, transfer from the MS program without completing the MS may occur no later than the end of the first two weeks of the 5<sup>th</sup> semester with the support of the student's advisory committee and approval of the Graduate Studies Committee. The form must come from the student's advisor, outline the student's academic and research excellence, and be signed by the student and the advisory committee members. Strong candidates for transfer to the PhD program will have a 3.5 GPA or higher and demonstrated research experience.

Justification for Transfer:			
Student's Cumulative GPA:			
Signatures:			
Student Name	Signature	date	
Advisor Name	Signature	date	
Committee Member Name	Signature	date	
Committee Member Name	Signature	date	
Please give a copy of this form to	the Academic Program Coo	rdinator.	
Graduate Studies Chair Name	Signature	date	



# Graduate Student Approval of the Research Proposal Form

According to the FST Graduate Program Handbook, all PhD candidates are required to prepare and defend, within 2 years of starting their Ph.D. program, a research proposal before their Advisory Committee. This must be done prior to the Candidacy Examination.

This form certifies that (Ph.D.	candidate's name)		
has satisfactorily completed t	he Proposal Defense on	date	
Proposal Title:			
Advisory Committee:			
Signature – ADVISOR	date		
Signature	date		
Signature	date		
Signature	date		

Please give a copy of this form to your advisor and to the Academic Program Coordinator.



# Graduate Student Petition for Change of Advisor Form

Students may submit a change of advisor petition for consideration to the Graduate Studies Committee. If approved, an advisor change will occur at the end/beginning of a term. This form must be turned in to the graduate program at least one week before the change becomes effective. The student should be aware that changing advisors may affect funding and their graduation timeline. If the student has chosen to change advisors after the first semester in the program, the Graduate Studies Chair may determine that a meeting is needed to discuss the change ensure that both the former and new advisors agree. The student is responsible for securing the signature of the new advisor and turning the petition into the Academic Program Coordinator.

This form certifies that (student's name)		
currently advised by (current advisor)		
will be advised by (new advisor)		
effective (term / year)		
Student's Signature	Date	
Current Advisor's Signature	Date	
New Advisor's Signature	Date	
Graduate Studies Chair's Signature	Date	

Please give a copy of this form to the Academic Program Coordinator.



# DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

# **Graduate Program Assessment and Evaluation Form**

Student Name:				Program (C	Circle):	MS	PhD
Evaluator:		Date:					
Type of Evaluation / Asse	ssmer	nt Tool (checl	k applicable p	rogram comp	onent)		
Proposal Defense: Written research proposal and oral presentation	☐ Writ	Candidacy E ten exam and		Thesis /			
For each attribute/outcome please select a rat	ting (r	olease place a	checkmark ii	•			
•		Exceeds	Meets	Meets Some	Does No	t Meet	N/A
Lindarstands the basic principles of chemist	· · · ·	Expectations	Expectations	Expectations	Expecta	ations	
Understands the basic principles of chemist	ry						
Understands the basic principles of microbiology							
Understands basic principles of processing							
Comprehends and appropriately uses statist	tics						
1.1 Understands core competencies of food chemistry, microbiology, and processing and integrates knowledge							
1.2 Analyzes and applies information in core competencies	j						
2.1 Prepares an in-depth review of the literarelated to the research problem	ature						
2.2 Utilizes appropriate literature and application information to research and findings	<b>3</b> S						
3.1 Presents high quality proposed work or research findings							
3.2 Defends proposed work or research find	lings						
4.1 Shows effective written communication skills in document							
4.2 Exhibits effective oral presentation skills	;						
<b>Totals</b> (Tally each co	olumn)						
<b>Overall rating:</b> Select your overall rating of student's performance on this evaluation.		Exceeds Expectations	Meets Expectations	Meets S		Does eet Expe	
<b>Sign and provide comments (optional)</b> on strengths and weaknesses of the student of the program.		Final Comme	ents:				

CGD MMG / 2016 1 | P ag e

Signature of Evaluator

#### DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

# **Graduate Program Assessment and Evaluation Form**

#### **Instructions**

This Food Science and Technology Graduate Program Learning Outcome Assessment Tool will be used to monitor the performance of our Graduate Program, as reflected by the performance of our graduate students on major landmark steps in their pursuit of a graduate degree in Food Science and Technology:

1. Students are responsible for bringing copies of this Standardized Food Science Assessment Tool to the following major landmark steps in their pursuit of a graduate degree at the Food Science and Technology Graduate Program:

#### MS Students

- Exit seminar and thesis (Plan A students) or project defense (Plan B students)

#### PhD Students

- Proposal Defense
- Oral Candidacy Exam
- Exit seminar and dissertation defense
- 2. Each thesis or dissertation committee member will fill out one form, according to the following criteria (or ratings)

#### **Explanation of Ratings**

#### Exceeds Expectations:

Student goes above and beyond normal expectations (for example concepts clearly stated and understood).

#### Meets Expectations:

Student meets the requirements (example: generally organized and understands concepts).

#### Meets Some Expectations:

The student meets some of the requirements but has a limited understanding of some areas. Student needs to work on an aspect of their project (example: concept and ideas are not connected).

#### Does Not Meet Expectations:

The student has no understanding of area (example: does not analyze data properly).

*N/A*: Not applicable, did not have the opportunity to asses.

**Overall rating:** As an indicator of program performance, check one of the following as your overall rating of the student's attainment of the program learning outcomes based on this evaluation.

Comments (optional) can be added to provide additional information on the program or the student.

3. The forms should be signed by the committee members and returned to the Academic Program Coordinator to be processed.

CGD MMG / 2016 2 | P ag e

Graduation Checklist: This is a typical graduation plan. See the FST Graduate Student Handbook and Graduate

School Handbook for complete details. ☐ Form and meet with the Advisory Committee to approve the course plan before the end of the first term. Submit a copy of the signed course plan form to the Academic Program Coordinator. ☐ Meet with the Advisory Committee occasionally to discuss research progress. ☐ If on a GA, fellowship, or another stipend, register for 18 credits per semester and 12 in summer. Take both seminar classes (FDSCTE 8991 and 8992). ☐ For PhD, pass your Proposal Defense before the end of the second year and before scheduling your candidacy exam. Give your proposal (focused on future work) to the committee one week before the exam. Submit signed Approval of the Research Proposal form to the Academic Program Coordinator. ☐ For PhD, complete the candidacy exam. Form your Examination Committee, usually the same as your Advisory Committee. Normally all classes in your course plan should be completed before taking the candidacy exam. Take the written examination, coordinated by your advisor, no more than one month before the oral exam. Submit date for the oral portion of the candidacy exam to the graduate school at least two weeks before the exam using this form: Application for Candidacy Exam. After passing the exam, make sure that all committee members have electronically signed the Report on Candidacy Form and submitted the Graduate Program Assessment and Evaluation Forms to the Academic Program Coordinator. Submit a printed version of the completed Report on Candidacy Form form to the Academic Program Coordinator. ☐ Complete program credit requirements as outlined in the FST Graduate Handbook with a GPA higher than 3.0. ☐ Submit research results for publication. ☐ Submit an electronic Application to Graduate Form (Graduate School Graduation Forms) to the Graduate School at the start of the term you intend to graduate (no later than the third Friday of that term). For the application to be approved by the GSC, you will need to update your approved course plan and obtain your advisor's signature indicating that you completed your course plan. This form must be submitted to the Academic Program Coordinator before the application deadline. If you are unable to graduate that term, notify the Graduate School promptly. ☐ Submit thesis or dissertation to your research committee at least 1 week (MS) or 3 weeks (PhD) before the date of the final oral exam. For PhD, this gives the committee 1 week to read it before they sign the Application for Final Examination Form (Graduate School Graduation Forms). Have the thesis or dissertation checked by the Graduate School for formatting, according to the rules in the Graduate School Handbook. ☐ For PhD, electronically submit the Application for Final Examination Form at least two weeks before the final oral exam. Make sure that all committee members have electronically signed the form before the deadline. Submit a printed version of the completed form to the Academic Program Coordinator. ☐ Email Academic Program Coordinator with title, name of advisor, date, time, and location of defense at least 7 days before the defense. ☐ Pass the final oral exam and make sure all committee members have electronically signed the Report of Final Examination form by the deadline (about 10 days before the last day of class, depending on the term). Submit a printed version along with the signed Graduate Program Assessment and Evaluation Forms to the Academic Program Coordinator. ☐ Submit the final, bound thesis to your advisor. Verify that all committee members have electronically signed the Report on Final Document form by the deadline (near the last day of class, depending on the term). ☐ Submit the thesis or dissertation electronically. Instructions at Graduate School Final Semester Checklist. ☐ GRAs end on the dates set by the Graduate School, generally mid-May, mid-August, and the end of December. Get approval before accepting work before that date. If you will continue to work at OSU after graduation and you are not registered as a student, you must be appointed to an hourly or salaried appointment. International students must resolve I-20 and practical training issues.

