

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	Term: _____	cr	grade
TOTAL			TOTAL		

Term: _____	cr	grade	Term: _____	cr	grade
TOTAL			TOTAL		

Term: _____	cr	grade	Term: _____	cr	grade
TOTAL			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:

Competency	food chemistry	engineering/ 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 to the Graduate School. 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.

_____ date
 (Faculty Advisor)