# **DOCTOR OF PHILOSOPHY IN FOOD SCIENCE AND NUTRITION**

The Doctor of Philosophy in Food Science and Nutrition is awarded in recognition of mastery in food science and nutrition and upon demonstration of an ability to make substantial creative contributions to knowledge in food safety, food science, and nutrition. The recipients of the doctoral degree will be capable of continuing independent efforts toward advancement of scientific knowledge in the foodrelated business.

## **Admission Requirements**

An applicant to the doctoral program must hold a master of science degree in microbiology; chemistry; biology; food science; nutrition; chemical, agricultural, food, or environmental engineering; or a related field. The applicant should meet all entrance requirements of the university's Graduate College, plus minimum cumulative undergraduate and graduate GPAs of 3.0 on a 4.0 scale; a GRE score of at least 304 (combined quantitative and verbal); and a TOEFL score of at least 80/515 (internet/paper-based) for international applicants. Please note that meeting the minimum GPA and test score requirements does not guarantee admission to the program.

#### Curriculum

The requirements for the Doctor of Philosophy in Food Science and Nutrition consist of a program of 72 credit hours approved by the faculty adviser, passing the Ph.D. qualifying and comprehensive examinations, and the completion of a research dissertation supervised by a faculty member and approved by a dissertation committee. The required 72 credit hours consist of 29 credit hours of core courses, 17 credit hours of elective courses, 24 credit hours of FDSN 691, and two credit hours of FDSN 695. The one credit hour FDSN 695 course is offered during every spring and fall semester. Students who have already completed a master of science degree in food science from Illinois Institute of Technology or other universities should consult with the faculty adviser as to how many credit hours may be transferred from their previous degree.

Core Courses         (29)           FDSN 502/402         Development, Delivery, and Dissemination         3           FDSN 505         Food Microbiology         3           FDSN 506         Food Microbiology Laboratory         3           FDSN 507         Food Analysis         3           FDSN 521         Food Process Engineering         3           FDSN 524         Fundamentals of Food Science         3           FDSN 531         HACCP Planning and Implementation         3           FDSN 610         Advanced Topics in Food Microbiology         2           FDSN 620         Advanced Topics in Food Chemistry         2           FDSN 630         Advanced Topics in Nutrition         2           FDSN 640         Advanced Topics in Food Process Engineering         2           FDSN 695         Food Science and Nutrition Research Seminar (taken twice)         2           FDSN 695         Food Science and Nutrition Research Seminar (taken twice)         2           BIOL 503         Virology         3           BIOL 504         Advanced Biochemistry         3           BIOL 512         Advanced Biochemistry         3           BIOL 544         Molecular Biology of Cells         3           BIOL 562         Current Topics	Code	Title		Credit Hours
FDSN 505         Food Microbiology         3           FDSN 506         Food Microbiology Laboratory         3           FDSN 507         Food Analysis         3           FDSN 521         Food Process Engineering         3           FDSN 524         Fundamentals of Food Science         3           FDSN 531         HACCP Planning and Implementation         3           FDSN 610         Advanced Topics in Food Microbiology         2           FDSN 620         Advanced Topics in Food Chemistry         2           FDSN 630         Advanced Topics in Food Process Engineering         2           FDSN 640         Advanced Topics in Food Process Engineering         2           Seminar Requirement         2           FDSN 695         Food Science and Nutrition Research Seminar (taken twice)         2           Elective Courses         (17)           Select 17 credit hours from the following:         17           BIOL 503         Virology         3           BIOL 514         Toxicology         3           BIOL 514         Molecular Biology of Cells         3           BIOL 544         Molecular Biology of Cells         3           BIOL 562         Current Topics in Functional Genomics         3	Core Courses			(29)
FDSN 506   Food Microbiology Laboratory   3   3   5   5   5   5   5   5   5   5	FDSN 502/402	Development, Delivery, and Dissemination		3
FDSN 507         Food Analysis         3           FDSN 521         Food Process Engineering         3           FDSN 524         Fundamentals of Food Science         3           FDSN 531         HACCP Planning and Implementation         3           FDSN 610         Advanced Topics in Food Microbiology         2           FDSN 620         Advanced Topics in Nutrition         2           FDSN 630         Advanced Topics in Nutrition         2           FDSN 640         Advanced Topics in Food Process Engineering         2           Seminar Requirement         (2)           FDSN 695         Food Science and Nutrition Research Seminar (taken twice)         2           Elective Courses         (17)           Select 17 credit hours from the following: 1         1           BIOL 503         Virology         3           BIOL 503         Virology         3           BIOL 512         Advanced Biochemistry         3           BIOL 514         Toxicology         3           BIOL 544         Molecular Biology of Cells         3           BIOL 562         Current Topics in Functional Genomics         3           CHE 577         Bioprocess Engineering         3           CHE 577         Bioprocess En	FDSN 505	Food Microbiology		3
FDSN 521         Food Process Engineering         3           FDSN 524         Fundamentals of Food Science         3           FDSN 531         HACCP Planning and Implementation         3           FDSN 610         Advanced Topics in Food Microbiology         2           FDSN 620         Advanced Topics in Food Chemistry         2           FDSN 630         Advanced Topics in Nutrition         2           FDSN 640         Advanced Topics in Food Process Engineering         2           Seminar Requirement         (2)           FDSN 695         Food Science and Nutrition Research Seminar (taken twice)         2           Elective Courses         (17)           Select 17 credit hours from the following: 1         17           BIOL 503         Virology         3           BIOL 512         Advanced Biochemistry         3           BIOL 514         Toxicology         3           BIOL 544         Molecular Biology of Cells         3           BIOL 562         Current Topics in Functional Genomics         3           CHE 560         Statistical Quality and Process Control         3           CHE 577         Bioprocess Engineering         3           CHE 577         Bioprocess Engineering         3	FDSN 506	Food Microbiology Laboratory		3
FDSN 524         Fundamentals of Food Science         3           FDSN 531         HACCP Planning and Implementation         3           FDSN 610         Advanced Topics in Food Microbiology         2           FDSN 620         Advanced Topics in Food Chemistry         2           FDSN 630         Advanced Topics in Nutrition         2           FDSN 640         Advanced Topics in Food Process Engineering         2           Semiar Requirement         (2)           FDSN 695         Food Science and Nutrition Research Seminar (taken twice)         2           Elective Courses         (17)           Select 17 credit hours from the following: 1         17           BIOL 503         Virology         3           BIOL 512         Advanced Biochemistry         3           BIOL 514         Toxicology         3           BIOL 544         Molecular Biology of Cells         3           BIOL 562         Current Topics in Functional Genomics         3           CHE 560         Statistical Quality and Process Control         3           CHE 577         Bioprocess Engineering         3           CHE 570         Bioprocess Engineering         3           CHE 571         Bioprocess Engineering         3 <t< td=""><td>FDSN 507</td><td>Food Analysis</td><td></td><td>3</td></t<>	FDSN 507	Food Analysis		3
FDSN 531         HACCP Planning and Implementation         3           FDSN 610         Advanced Topics in Food Microbiology         2           FDSN 620         Advanced Topics in Food Chemistry         2           FDSN 630         Advanced Topics in Nutrition         2           FDSN 640         Advanced Topics in Food Process Engineering         2           Seminar Requirement         (2)           FDSN 695         Food Science and Nutrition Research Seminar (taken twice)         2           Elective Courses         (17)           Select 17 credit hours from the following:         1           BIOL 503         Virology         3           BIOL 512         Advanced Biochemistry         3           BIOL 514         Toxicology         3           BIOL 544         Molecular Biology of Cells         3           BIOL 562         Current Topics in Functional Genomics         3           CHE 560         Statistical Quality and Process Control         3           CHE 577         Bioprocess Engineering         3           CHE 570         Bioprocess Engineering         3           CHE 500         Advanced Analytical Chemistry         3           FDSN 501         Advanced Nutritional Biochemistry         3	FDSN 521	Food Process Engineering		3
FDSN 610         Advanced Topics in Food Microbiology         2           FDSN 620         Advanced Topics in Food Chemistry         2           FDSN 630         Advanced Topics in Nutrition         2           FDSN 640         Advanced Topics in Food Process Engineering         2           Seminar Requirement         (2)           FDSN 695         Food Science and Nutrition Research Seminar (taken twice)         2           Elective Courses         (17)           Select 17 credit hours from the following: 1         17           BIOL 503         Virology         3           BIOL 512         Advanced Biochemistry         3           BIOL 514         Toxicology         3           BIOL 544         Molecular Biology of Cells         3           BIOL 562         Current Topics in Functional Genomics         3           CHE 560         Statistical Quality and Process Control         3           CHE 577         Bioprocess Engineering         3           CHE 578         Bioprocess Engineering         3           CHE 500         Advanced Analytical Chemistry         3           FDSN 501         Advanced Nutritional Biochemistry         3           FDSN 504         Food Biotechnology         3	FDSN 524	Fundamentals of Food Science		3
FDSN 620         Advanced Topics in Food Chemistry         2           FDSN 630         Advanced Topics in Nutrition         2           FDSN 640         Advanced Topics in Food Process Engineering         2           Seminar Requirement         (2)           FDSN 695         Food Science and Nutrition Research Seminar (taken twice)         2           Elective Courses         (17)           Select 17 credit hours from the following: 1         17           BIOL 503         Virology         3           BIOL 512         Advanced Biochemistry         3           BIOL 514         Toxicology         3           BIOL 544         Molecular Biology of Cells         3           BIOL 562         Current Topics in Functional Genomics         3           CHE 560         Statistical Quality and Process Control         3           CHE 577         Bioprocess Engineering         3           CHE 570         Bioprocess Engineering         3           CHEM 500         Advanced Analytical Chemistry         3           FDSN 501         Advanced Nutritional Biochemistry         3           FDSN 504         Food Biotechnology         3           FDSN 508         Food Product Development         3	FDSN 531	HACCP Planning and Implementation		3
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FDSN 640 Advanced Topics in Food Process Engineering 2  Seminar Requirement (2)  FDSN 695 Food Science and Nutrition Research Seminar (taken twice) 2  Elective Courses (17)  Select 17 credit hours from the following: 1 17  BIOL 503 Virology 3  BIOL 512 Advanced Biochemistry 3  BIOL 514 Toxicology 3  BIOL 544 Molecular Biology of Cells 3  BIOL 562 Current Topics in Functional Genomics 3  CHE 560 Statistical Quality and Process Control 3  CHE 577 Bioprocess Engineering 3  CHE 577 Bioprocess Engineering 3  CHE M 500 Advanced Analytical Chemistry 3  FDSN 501 Advanced Nutritional Biochemistry 3  FDSN 504 Food Biotechnology 3  FDSN 508 Food Product Development 3	FDSN 620	Advanced Topics in Food Chemistry		2
Seminar Requirement(2)FDSN 695Food Science and Nutrition Research Seminar (taken twice)2Elective Courses(17)Select 17 credit hours from the following: 117BIOL 503Virology3BIOL 512Advanced Biochemistry3BIOL 514Toxicology3BIOL 544Molecular Biology of Cells3BIOL 562Current Topics in Functional Genomics3CHE 560Statistical Quality and Process Control3CHE 577Bioprocess Engineering3CHEM 500Advanced Analytical Chemistry3FDSN 501Advanced Nutritional Biochemistry3FDSN 504Food Biotechnology3FDSN 508Food Product Development3	FDSN 630	Advanced Topics in Nutrition		2
FDSN 695 Food Science and Nutrition Research Seminar (taken twice) 2  Elective Courses (17)  Select 17 credit hours from the following: 1 17  BIOL 503 Virology 3  BIOL 512 Advanced Biochemistry 3  BIOL 514 Toxicology 3  BIOL 544 Molecular Biology of Cells 3  BIOL 562 Current Topics in Functional Genomics 3  CHE 560 Statistical Quality and Process Control 3  CHE 577 Bioprocess Engineering 3  CHE 577 Bioprocess Engineering 3  CHEM 500 Advanced Analytical Chemistry 3  FDSN 501 Advanced Nutritional Biochemistry 3  FDSN 504 Food Biotechnology 3  FDSN 508 Food Product Development 3	FDSN 640	Advanced Topics in Food Process Engineering		2
Elective Courses(17)Select 17 credit hours from the following: 117BIOL 503Virology3BIOL 512Advanced Biochemistry3BIOL 514Toxicology3BIOL 544Molecular Biology of Cells3BIOL 562Current Topics in Functional Genomics3CHE 560Statistical Quality and Process Control3CHE 577Bioprocess Engineering3CHEM 500Advanced Analytical Chemistry3FDSN 501Advanced Nutritional Biochemistry3FDSN 504Food Biotechnology3FDSN 508Food Product Development3	Seminar Requirement			(2)
Select 17 credit hours from the following:17BIOL 503Virology3BIOL 512Advanced Biochemistry3BIOL 514Toxicology3BIOL 544Molecular Biology of Cells3BIOL 562Current Topics in Functional Genomics3CHE 560Statistical Quality and Process Control3CHE 577Bioprocess Engineering3CHEM 500Advanced Analytical Chemistry3FDSN 501Advanced Nutritional Biochemistry3FDSN 504Food Biotechnology3FDSN 508Food Product Development3	FDSN 695	Food Science and Nutrition Research Seminar (taken twice)		2
BIOL 503 Virology 3 BIOL 512 Advanced Biochemistry 3 BIOL 514 Toxicology 3 BIOL 544 Molecular Biology of Cells 3 BIOL 562 Current Topics in Functional Genomics 3 CHE 560 Statistical Quality and Process Control 3 CHE 577 Bioprocess Engineering 3 CHEM 500 Advanced Analytical Chemistry 3 FDSN 501 Advanced Nutritional Biochemistry 3 FDSN 504 Food Biotechnology 3 FDSN 508 Food Product Development 3	Elective Courses			(17)
BIOL 512 Advanced Biochemistry 3 BIOL 514 Toxicology 3 BIOL 544 Molecular Biology of Cells 3 BIOL 562 Current Topics in Functional Genomics 3 CHE 560 Statistical Quality and Process Control 3 CHE 577 Bioprocess Engineering 3 CHEM 500 Advanced Analytical Chemistry 3 FDSN 501 Advanced Nutritional Biochemistry 3 FDSN 504 Food Biotechnology 3 FDSN 508 Food Product Development 3	Select 17 credit hours from the follow	ing: <sup>1</sup>		17
BIOL 514 Toxicology 3 BIOL 544 Molecular Biology of Cells 3 BIOL 562 Current Topics in Functional Genomics 3 CHE 560 Statistical Quality and Process Control 3 CHE 577 Bioprocess Engineering 3 CHEM 500 Advanced Analytical Chemistry 3 FDSN 501 Advanced Nutritional Biochemistry 3 FDSN 504 Food Biotechnology 3 FDSN 508 Food Product Development 3	BIOL 503	Virology	3	
BIOL 544 Molecular Biology of Cells  BIOL 562 Current Topics in Functional Genomics  CHE 560 Statistical Quality and Process Control  CHE 577 Bioprocess Engineering  CHEM 500 Advanced Analytical Chemistry  FDSN 501 Advanced Nutritional Biochemistry  FDSN 504 Food Biotechnology  FDSN 508 Food Product Development  3  3  3  3  3  3  3  3  3  4  5  5  5  6  7  7  8  7  8  7  8  8  8  8  8  8  8	BIOL 512	Advanced Biochemistry	3	
BIOL 562 Current Topics in Functional Genomics 3 CHE 560 Statistical Quality and Process Control 3 CHE 577 Bioprocess Engineering 3 CHEM 500 Advanced Analytical Chemistry 3 FDSN 501 Advanced Nutritional Biochemistry 3 FDSN 504 Food Biotechnology 3 FDSN 508 Food Product Development 3	BIOL 514	Toxicology	3	
CHE 560 Statistical Quality and Process Control 3 CHE 577 Bioprocess Engineering 3 CHEM 500 Advanced Analytical Chemistry 3 FDSN 501 Advanced Nutritional Biochemistry 3 FDSN 504 Food Biotechnology 3 FDSN 508 Food Product Development 3	BIOL 544	Molecular Biology of Cells	3	
CHE 577 Bioprocess Engineering 3 CHEM 500 Advanced Analytical Chemistry 3 FDSN 501 Advanced Nutritional Biochemistry 3 FDSN 504 Food Biotechnology 3 FDSN 508 Food Product Development 3	BIOL 562	Current Topics in Functional Genomics	3	
CHEM 500 Advanced Analytical Chemistry 3 FDSN 501 Advanced Nutritional Biochemistry 3 FDSN 504 Food Biotechnology 3 FDSN 508 Food Product Development 3	CHE 560	Statistical Quality and Process Control	3	
FDSN 501 Advanced Nutritional Biochemistry 3 FDSN 504 Food Biotechnology 3 FDSN 508 Food Product Development 3	CHE 577	Bioprocess Engineering	3	
FDSN 504 Food Biotechnology 3 FDSN 508 Food Product Development 3	CHEM 500	Advanced Analytical Chemistry	3	
FDSN 508 Food Product Development 3	FDSN 501	Advanced Nutritional Biochemistry	3	
	FDSN 504	Food Biotechnology	3	
FDSN 511 Food Law and Regulations 3	FDSN 508	Food Product Development	3	
	FDSN 511	Food Law and Regulations	3	

<b>Total Credit Hours</b>		72
FDSN 691	Research and Thesis	24
Ph.D. Research		(24)
FDSN 597	Special Problems	1-6
FDSN 594	Special Projects	1-6
FDSN 541	Principles of Food Packaging	3
FDSN 526	Engineering Principles of Food	3
FDSN 523	Food Engineering Process Delivery	3
FDSN 522	Advanced Food Process Engineering	3

Other courses may be used to fulfill the elective requirement pending adviser approval.

#### Ph.D. Written Qualifying Examination

Students must pass a written qualifying examination within three semesters after they are admitted to the Ph.D. program. The exam is diagnostic in nature and the results of the exam will determine the student's potential for success in the FdSN Ph.D. program and recommendations for a future program of study. The examination will cover four core areas in the discipline of food science and nutrition: food microbiology, food chemistry, food engineering, and nutrition.

### **Comprehensive Examination**

The comprehensive examination is oral and will include a written exam based on the student's performance on the qualifying exam. The exam questions will be formulated by the members of the Ph.D. examining committee. The examination will also include an oral presentation and discussion by the student of a journal article previously selected by the examining committee. The exam must be conducted within a year following the completion of the qualifying exam. The student must request the appointment of an examination committee using Form G301. The examination committee may consist of four members and must include at least three full-time faculty members from the Department of Food Science and Nutrition and one full-time faculty member from another department in the university. Other committee members from inside or outside of the university may be chosen. The student should consult with his or her research adviser concerning the makeup of the committee. The Ph.D. examination committee, which may be the same as the Ph.D. thesis committee, should be suggested by the adviser and approved by the chairperson at least six weeks prior to the examination. The major portion of the research should not be started until the comprehensive examination is passed and the dissertation proposal is approved by the committee.

#### **Dissertation and Oral Defense**

Each student must present an oral defense of his or her Ph.D. dissertation work. The Ph.D. dissertation committee is appointed in the same way as the comprehensive exam committee. FdSN doctoral research can begin after admission to the Ph.D. program. All research must be conducted under the supervision of a full-time FdSN faculty member. The preliminary dissertation draft must meet the approval of all members of the examination committee. The oral examination is given as an open research seminar followed by a closed oral defense of the dissertation with only the Ph.D. dissertation committee. The final dissertation and oral defense must meet the approval of the examination committee and a majority of favorable votes are required to pass the Ph.D. dissertation defense. The committee has the authority to determine whether or not to grant a reexamination.