



MASTER OF SCIENCE IN FOOD SCIENCE



GRADUATE PROGRAMS

MS in Food Science

MBA/MS in Food Science

Integrated Undergraduate/MS
in Food Science



CHAPMAN
UNIVERSITY

**Schmid College of
Science and Technology**

Chapman.edu/foodscience



DEMAND FOR FOOD SCIENTISTS HAS NEVER BEEN GREATER

This is an exciting time to study food science and enter an industry that is economically stable and full of rewarding careers. At Chapman University, you will receive a solid foundation in food science and the opportunity to pursue cutting-edge research.

Our Master of Science in Food Science and dual degree programs help turn your passion for food and science into a profession that can include product development, sensory evaluation, quality control and assurance, regulatory affairs, executive management and/or marketing and sales.

- **Small classes.** Students work closely with dedicated faculty who have active research programs and provide personalized education.
- **Location.** We sit amid one of the largest concentrations of food companies in the U.S. Our students gain valuable internships and job opportunities.
- **Industry relationships.** We cultivate and maintain close relationships with the food industry. Many of our lecturers are practicing experts.

Admission Requirement

A minimum 3.0 GPA is required. An undergraduate degree in food science is not required for this program. However, you must provide evidence of satisfactory coursework in general chemistry, organic chemistry, microbiology, statistics and human nutrition. Prerequisite courses can be completed at other accredited institutions such as your local community college and/or other four-year colleges and universities.

MBA/MS in Food Science Dual Degree Program

There is a demand in the food industry for employees who have knowledge of both food science and business management. That's why Chapman University offers a joint program between the Argyros College of Business and Economics and Schmid College of Science and Technology, allowing students to complete an MBA and MS in Food Science in 2.5 years as full-time students. This unique joint degree program will satisfy those who have a passion for food, fascination with science and see themselves as future business leaders.



**Schmid College of
Science and Technology**

For more information, or to apply,
visit Chapman.edu/foodscience or call 1-888-CU-APPLY.
One University Drive • Orange, California 92866

WHAT IS FOOD SCIENCE?

It's the study of physical, chemical and biological properties of food that allows us to develop innovative, safe, sustainable, nutritious and delicious products.

Chapman Food Science Program Facts

Degree: Master of Science in Food Science
Serving Size: 1 Chapman Graduate

Program Length (full-time)	Value*
MS degree	2 years
MBA/MS	3 years
Integrated Undergraduate/MS	5 years
Student-faculty ratio	15:1
Cutting-edge research	Yes
Student-authored publications	Yes
"Real-world" industry sponsored projects	Yes
Food companies within a 90-mile radius	~1500
Internships	Plentiful
MS class availability	Evenings
Miles to the beach	15
Average year-round temperature	71°F / 23°C

A significant source of satisfaction, challenge and success!

*Values are based on an exciting and rewarding graduate program.

Ingredients: Current curriculum, cutting-edge research, learning-focused culture, engaged alumni, balanced blend of theory and practice, short courses for food industry

COMPANIES HIRING OUR GRADUATES

Amway	Mars
Arbonne	Panda Restaurant
Bonduelle	Group
Chipotle	Peet's Coffee
Disney	See's Candies
General Mills	Sprout's
Golden West	Starbucks
Foods	Taco Bell
Hershey	Taylor Farms
Impossible Foods	Thrive Market
Jack in the Box	Trader Joe's
Liquid IV	Unilever
Michelson Labs	Whole Foods