HOWDY!

Established in 2020, the Department of Food Science and Technology aspires to develop a world-class training, research, and outreach program that leads the nation in shaping the future direction of the food science profession, while innovatively meeting the current and emerging needs of stakeholders. The department is invested on unique high impact education and research programs that apply contemporary and novel technologies in food processing, food safety and quality, and sustainability.

GRADUATE STUDIES IN FOOD SCIENCE & TECHNOLOGY

DEPARTMENT OF FOOD SCIENCE & TECHNOLOGY GRADUATE PROGRAM

Our graduate program provides advanced training in the basic sciences, processing technology and engineering processes related to the production, processing, distribution and utilization of food.

DEPARTMENT OF FOOD SCIENCE & TECHNOLOGY DEGREES OFFERED

- Master of Agriculture in Food Science and Technology
- Master of Science in Food Science and Technology
- Doctor of Philosophy in Food Systems Management

WHY FOOD SCIENCE?

Food Science and Technology is an exciting field that prepares students to develop new food products, design innovative processing technologies, improve food quality and nutritive value, enhance food safety and health promoting properties.

Our faculty are dedicated to robust research, teaching and outreach programs to address consumer and industry needs and challenges at the human-health nexus locally, nationally and globally.

Our graduates have a competitive edge for positions in food industry, regulatory agencies and academia.

Master's Program Graduates:
- 40% of graduates move into the food industry
- 32% of graduates pursue a doctoral program

Ph.D. Program Graduates
- 67% of graduates move into the food industry
Research

The vision of the department includes four areas of excellence that support the central theme, Food Science for the Future:

- Global Food Safety and Quality
- Functional Food Systems for Healthy Texas and Beyond,
- Innovative Technology and
- Global Sensory and Consumer Science

Faculty research areas include:

- Cereal science; carbohydrate chemistry; international food and nutrition security research
- Microbial Food safety
- Food Diversity
- Food Safety Policy
- Food for health and isolation and characterization of bioactives
- Harnessing eBeam technology and molecular microbiology to heal, clean, feed
- Natural compounds in foods & their role in food quality & human health
- Generation of knowledge and innovative tools for improving health

Application

Apply online at https://texasam2021.liaisoncas.com/

Application Requirements

- Completed Application
- College Transcripts
- Three Letters of Recommendation
- Statement of Purpose
- CV or Resume
- TOEFL (International Students)
- No GRE Scores Required

Resources

Office of Admissions
- admissions.tamu.edu

Office of Graduate and Professional Studies
- ogaps.tamu.edu

Financial Aid
- financialaid.tamu.edu/Graduate

Support

- Assistantships are available. In-state tuition and required fees are paid for Ph.D. students with assistantship.