Cereal Science Doctorate

Department Information

Department Web Site:

ndsu.edu/agriculture/academics/academic-units/plant-sciences/graduate-programs (http://ndsu.edu/agriculture/academics/academic-units/plant-sciences/graduate-programs/)

Application Deadline:

International applications are due May 1 for fall and October 1 for spring. Domestic applicants should apply at least one month prior to the start of classes.

- Credential Offered: Ph.D.
- English Proficiency Requirements: TOEFL iBT 71, IELTS 6; Duolingo 105
- Program Overview:

ndsu.edu/programs/graduate/cereal-science (http://ndsu.edu/programs/graduate/cereal-science/)

Apply Now (https://ndsugrad.my.site.com/Application/TX_SiteLogin/?startURL=/Application/ TargetX_Portal_PB)

| credits or another 600/700 course worth 3 credits.) | Code | Title | Credits |
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| SC 711 Professional Development II 1 S7 65 Advanced Cereal and Food Chemistry I 4 SC 790 Graduate Cereal and Food Chemistry II 4 SC 790 Graduate Seminar 2 S 820 Graduate Teaching Experience 2 SC 899 Doctoral Dissertation 30 atistics (one of the following course) 33 STAT 662 Introduction to Experimental Design 33 STAT 652 Field Design I 33 STAT 652 Field Design I 33 STAT 755 Applied Statistics 90 CFS 630 Food Processing Laboratory 90 CFS 671 Food Processing Laboratory 90 CFS 761 Bold Processing Laboratory 90 CFS 670 Pasta Processing Laboratory 90 CFS 671 Food Processing Laboratory 90 CFS 670 Pasta Processing Laboratory 90 CFS 670 Food Chemistry Laboratory 90 CFS 661 Food Chemistry Laboratory 90 CFS 662 Food Analysis 90 CFS 674 <td< td=""><td>CFS 650</td><td></td><td>3</td></td<> | CFS 650 | | 3 |
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| | CFS 764 | Carbohydrate Chemistry | |
| dditional Credits 30 | MICR 752 | | |
| | Additional Credits | | 30 |

• If the student has had an equivalent statistics course to the one stated above or if the student requires additional training in statistics, the appropriate statistics course will be taken as agreed upon by the graduate student and the student's supervisory committee.

Admission and Application Requirements

- Graduate School admission and application requirements are found on the Admission Information (http://catalog.ndsu.edu/graduate/admission-information/) page.
- In addition, this program requires applicants to have adequate preparation in biochemistry/chemistry and the biological sciences, including microbiology.