

Cereal Science

Department Information

- **Department Chair:**
Richard Horsley, Ph.D.
- **Program Coordinator:**
Frank Manthey, Ph.D.
- **Department Location:**
Plant Sciences, Loftsgard Hall
- **Department Phone:**
(701) 231-7971
- **Department Web Site:**
<http://www.ag.ndsu.edu/plantsciences/>
- **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., M.S.
- **English Proficiency Requirements:**
TOEFL iBT 71, IELTS 6; Duolingo 100

Master of Science

The Master of Science program requires a minimum of 21 semester credits of course work with an overall GPA of 3.0 or better, as well as 10 research credits (CFS 798). With assistance from the adviser, a supervisory/advisory and examining committee is established and a plan of study developed. The student is required to prepare and defend a written research proposal. The plan of study and written research proposal must be approved within the first four and six months of study, respectively. For M.S. students, a final oral examination is required, where the student defends the thesis and is asked questions covering academic subject matter.

Code	Title	Credits
CFS 650	Cereal Technology	3
CFS 790	Graduate Seminar	2
PLSC 710	Professional Development I	1
CFS 798	Master's Thesis	10
Statistics (one of the following courses)		3
PLSC 724	Field Design I	
STAT 662	Introduction to Experimental Design	
STAT 725	Applied Statistics	
Technology Group		6
CFS 630	Food Unit Operations	
CFS 670	Food Processing II	
CFS 671	Food Processing Laboratory	
CFS 758	Fundamentals of Flour Testing and Baking (s/b Baking)	
CFS 759	Milling	
CFS 760	Pasta Processing	
CFS 761	Malting and Brewing	
Science Group		6
MICR 653	Food Microbiology	
CFS 660	Food Chemistry	
CFS 661	Food Chemistry Laboratory	
CFS 662	Food Ingredient Technology	
CFS 664	Food Analysis	
CFS 672	Cereal and Food Fermentation	
CFS 674	Sensory Science of Foods	

CFS 764	Carbohydrate Chemistry	
CFS 765	Advanced Cereal and Food Chemistry I	
CFS 766	Advanced Cereal and Food Chemistry II	
MICR 752	Advanced Topics in Food Safety Microbiology	
Total Credits		30 (minimum)

Doctorate of Philosophy (Ph.D.)

The Ph.D. requires 90 credits post-baccalaureate. If a student has previously earned a master's degree, no fewer than 60 credits are required to complete the Ph.D.

The Ph.D. program requires the completion of a minimum of 31 semester credits of required course work with an overall GPA of 3.0 or better, as well as 25 research credits (CFS 899). Remaining credits can be fulfilled as elective courses or as additional research credits (CFS 899). With assistance from the adviser, a supervisory/advisory and examining committee is established and a plan of study developed. The student is required to prepare and defend a written research proposal. The plan of study and written research proposal must be approved within the first six and nine months of study, respectively. Ph.D. candidates are required to take a preliminary written and oral examination covering academic subject matter and a final oral defense of a research-based dissertation.

Code	Title	Credits
CFS 650	Cereal Technology (Students that have previously taken CFS 650 can opt to take additional CFS 899 credits or another 600/700 course worth 3 credits.)	3
PLSC 710	Professional Development I	1
PLSC 711	Professional Development II	1
CFS 765	Advanced Cereal and Food Chemistry I	4
CFS 766	Advanced Cereal and Food Chemistry II	4
PLSC 790	Graduate Seminar	2
CFS 892	Graduate Teaching Experience	2
PLSC 899	Doctoral Dissertation	30
Statistics (one of the following courses)		3
STAT 662	Introduction to Experimental Design	
PLSC 724	Field Design I	
STAT 725	Applied Statistics	
Technology Group		9
CFS 630	Food Unit Operations	
CFS 670	Food Processing II	
CFS 671	Food Processing Laboratory	
CFS 759	Milling	
CFS 760	Pasta Processing	
CFS 761	Malting and Brewing	
Science Group		6
CFS 660	Food Chemistry	
CFS 661	Food Chemistry Laboratory	
CFS 662	Food Ingredient Technology	
CFS 664	Food Analysis	
CFS 672	Cereal and Food Fermentation	
CFS 674	Sensory Science of Foods	
CFS 764	Carbohydrate Chemistry	
MICR 752	Advanced Topics in Food Safety Microbiology	
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.