Food Innovation & Technology - M.S.

The Food Innovation & Technology master's degree program explores the complexities of a global food system. The program provides an opportunity for students to analyze the impact food has on people, industries and the environment. Students employ disruptive models and technologies to challenge existing systems, products and processes, developing innovative solutions that address systemic issues.

Upon completion of the program, graduates are expected to:

- Analyze the global relationship between food, society, business, government, and the environment.
- Propose solutions to systemic food system issues that consider the perspective of all users and the potential impact to the food system.
- Organize collaborative diverse teams dedicated to solving systemic food system issues.
- Disseminate empirical research findings.

Food Innovation & Technology

Master of Science

Prerequisite Course *		
LAW2001	The Legal Environment of Business I	3
Core Courses		
FOOD5030	Shaping the Future of Food	3
FOOD6030	Food Innovation & Technology Capstone	3
HSC6110	Epidemiology and Food Safety **	3
IDES5030	Food Systems Design Methodology	3
LAW5410	Food Law and Policy **	3
MGMT5800	Effective Leadership	3
MGMT5575	Operations Management	3
MGMT6310	Designing & Managing Supply Chains	3
RSCH5700	Research and Inquiry	3
SOC5030	The Global Food System	3
Total Credits		**30.0-33.0**

* Prerequisite courses must be completed prior to or concurrently with core courses.

** Course may be offered online only.