

MASTER OF SCIENCE IN FOOD SCIENCE AND FLAVOR CHEMISTRY

Web Site: <https://twu.edu/nutrition-food-sciences/graduate-programs/ms-in-food-science-and-flavor-chemistry/>

Marketable Skills

Defined by the Texas Higher Education Coordinating Board's 60x30 Strategic Plan (<https://reportcenter.highered.texas.gov/agency-publication/miscellaneous/the60x30-strategic-plan/>) as, "Those skills valued by employers that can be applied in a variety of work settings, including interpersonal, cognitive, and applied skills areas. These skills can be either primary or complementary to a major and are acquired by students through education, including curricular, co-curricular, and extracurricular activities."

1. Understanding of experimental methods used to expand knowledge.
2. Apply knowledge in the development of written and verbal communications.
3. Apply techniques of food analysis and food chemistry to different foods.
4. Interpret flavor chemistry and food science research findings and literature to formulate reports at the operations level of a food industry manager.
5. Work as a part of a research team.
6. Work in team presentations.
7. The ability to give or follow instructions to and from others.