

Agricultural, Food and Life Sciences (AFLS)

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Degree Conferred:

M.S. in Food Safety (FDSFMS)

Ph.D. in Agricultural, Food and Life Sciences (AFLSPH) with Agricultural Education, Communications and Technology Concentration (<http://catalog.uark.edu/graduatecatalog/programsofstudy/aect/>)

Ph.D. in Agricultural, Food and Life Sciences (AFLSPH) with Entomology Concentration (<http://catalog.uark.edu/graduatecatalog/programsofstudy/entomologyento/#requirementsforphdinentomologytext>)

Ph.D. in Agricultural, Food and Life Sciences (AFLSPH) with Horticulture Concentration (<http://catalog.uark.edu/graduatecatalog/programsofstudy/horticulturehort/#text>)

Ph.D. in Agricultural, Food and Life Sciences (AFLSPH) with Human Nutrition Concentration (<http://catalog.uark.edu/graduatecatalog/programsofstudy/agriculturalfoodandlifesciencesafls/humannutrition/>)

Ph.D. in Agricultural, Food and Life Sciences (AFLSPH) with Plant Pathology Concentration (<http://catalog.uark.edu/graduatecatalog/programsofstudy/plantpathologyplpa/>)

Program Description: The interdisciplinary Ph.D. program, which encompasses four concentrations, allows faculty from across the Dale Bumpers College of Agricultural, Food, and Life Sciences to prepare students in a wide array of natural and social sciences within the agricultural, food and life sciences. The five concentrations allow students to specialize within a specific discipline, while developing a tailored degree program with electives and committee members from other disciplines.

The Master of Science in Food Safety is designed to prepare students for higher positions in the food industry. The program provides a subject matter core of courses in food microbiology, sanitation, food processing, epidemiology, food law, HACCP applications, human diseases, and other quality control areas facing the food industry.

The M.S. in Food Safety (<https://online.uark.edu/programs/master-science-food-safety.php>) is offered online through the University of Arkansas Global Campus.

Requirements for M.S. in Food Safety

The Master of Science in Food Safety program requires a total of 30 hours of graduate-level work. Each student will complete one three-hour capstone project in which a technical paper will be developed. However, if a student is interested in a thesis track, the capstone requirement may be satisfied by an approved thesis project through one of the participating departments. No more than 6 credit hours of thesis, special problems,

and internships may be recognized for degree requirements. An oral examination covering all coursework and the capstone project or thesis is required.

The student's advisory committee will outline the total program of study and will also determine if any course deficiencies should be addressed. An applicant must meet all of the requirements for admission to the Graduate School. The program's steering committee provides guidelines for student admission and establishes degree requirements. The student and the Program Coordinator, with approval of the Dean of the Graduate School, select a major adviser. The major adviser, in consultation with the student, will recommend additional faculty members to serve on the student's advisory committee.

Students should also be aware of Graduate School requirements with regard to master's degrees (<http://catalog.uark.edu/graduatecatalog/degreerequirements/#mastersdegreetext>).

Courses

AFLS 5010V. Special Topics. 1-3 Hour.

Studies of selected topics not covered in other courses. (Typically offered: Irregular) May be repeated for up to 6 hours of degree credit.

AFLS 60103. Food Safety Capstone. 3 Hours.

A culminating academic experience to demonstrate that students have achieved the learning objectives of the program. Students will demonstrate their ability to apply the knowledge acquired from previous courses in the program to address real-life food safety concerns. By the end of the course, students will produce a scientific paper and an oral presentation on their chosen topic. Faculty advisor approval must be attained before enrollment into this course. Prerequisite: FDSFMS students only and instructor consent. (Typically offered: Fall, Spring and Summer)