<table>
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<th>Program:</th>
<th>Food Science and Technology</th>
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<tbody>
<tr>
<td>Degree:</td>
<td>M Agr</td>
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<td>Department:</td>
<td>NFSC</td>
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<tr>
<td>Contact Name:</td>
<td>Steve Talcott</td>
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<td>979-862-4056</td>
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**Outcome** | Master degree-program requirements, including theories, concepts, principles, and practice, and develop a coherent understanding of the subject matter through synthesis across courses and experiences.

** Marketable Skills**
- Analysis: Problems are supported by sources that allows for a comprehensive analysis or synthesis
- Synthesis: Viewpoints of experts are questioned thoroughly through critical thinking, while limits of a position are acknowledged in context to others' points of view
- Application: Provide a knowledge base and fundamental understanding of basic sciences that are applied toward the preservation, processing, packaging and distribution on foods that are wholesome, affordable and safe

**Outcome** | Apply subject matter knowledge in a range of contexts to solve problems and make decisions.

** Marketable Skills**
- Problem Solving: An understanding of the technical aspects of foods from harvesting or slaughtering and ending with its processing, packaging, storage, and consumption in a farm-to-fork concept
- Market Applications: An understanding of how to develop new food products, design innovative processing technologies, improve the nutritional value of foods, and enhance the safety of our food supply
- Industry Specific Skills: Apply the basic sciences to provide consumers with safe, wholesome and attractive food products that contribute to their health and well-being

**Outcome** | Use a variety of sources and evaluate multiple points of view to analyze and integrate information and to conduct critical, reasoned arguments.

** Marketable Skills**
- Discipline Specific Skills: Integrate knowledge from basic science disciplines to solve problems, develop new foods, and insure the safety of the food supply chain
- Advanced Concepts: Demonstrate an understanding of concepts, main ideas, and/or sources to make a reasoned explanation to a diverse audience
- Technical Presentations: Documentation, assessing, and presentation of technical information as authoritative and credible

**Outcome** | Communicate effectively.

** Marketable Skills**
- Oral and Written Skills: Demonstrate the context, audience, and purpose of task in oral and written communications
| Presentation Skills: Communication that is clear, easy to follow and understand, and logically organized  
Organization: Messaging that is compelling, precisely stated, appropriately repeated, and memorable to a wide range of audiences |
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<td>Outcome</td>
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| Marketable Skills | Data Collection: An understanding of data analysis, enumeration, and statistics  
Subject Matter Expertise: Demonstrate a comprehension of subject matter to engage with other professionals in the field to solve complex problems  
Team Work: Help to advance multi-disciplinary teams by articulating the merits of ideas, working collaboratively, constructively building upon or synthesizing the contributions of others, and supporting a constructive team climate |
| Outcome | Develop clear research plans and conduct valid, data-supported, theoretically consistent, and institutionally appropriate research. |
| Marketable Skills | Research Planning: Reviews prior knowledge in effort to develop strategies to advance a new work project  
Research Skills: Apply creative ways to create new knowledge in the field by coordinating with other experts  
Data Organization: Demonstrate an understanding of concepts, main ideas, and sources in the field that are presented in a local, authoritative, and credible format |
| Outcome | Choose ethical courses of action in research and practice. |
| Marketable Skills | Avoiding Bias: Awareness of one's own biases and how these experiences can influence data results and interpretation  
Ethnics in Research: Makes ethnical conclusions about information and data in ways to reduce or eliminate experimental, cultural, or personal bias  
Advancing Science: Willingness to work in a spirit of collaboration and teamwork to help advance the science of food |