The graduate program in Food Science and Technology is administered by the Department of Food Science and Technology, and its graduate faculty membership includes members from Food Science and Technology, Animal Science, Biological and Agricultural Engineering, Horticultural Sciences, Poultry Science, Soil and Crop Sciences, and the Health Science Center.

Graduate training in Food Science and Technology is designed to provide advanced training in the basic sciences, processing technology, and engineering processes related to the production, processing, distribution, or utilization of food. Food science courses are selected to strengthen the primary interest and needs of the graduate student. Courses of study lead to the Master of Agriculture, the Master of Science, and the Doctor of Philosophy degrees.

Faculty research areas include:

1. Cereal science, carbohydrate chemistry, international food and nutrition security research
2. Microbial food safety
3. Food diversity
4. Food safety policy
5. Foods for health and isolation and characterization of bioactivies
6. Harnessing eBeam technology and molecular microbiology to heal, clean, feed
7. Natural compounds in foods and their role in food quality and human health
8. Generation of knowledge and innovative tools for improving health

The department’s core teaching and research facilities include applied contemporary and novel technologies in food processing, food safety and quality, and sustainability. These facilities include NASA space food preparation and processing, the National Center for Electron Beam Research, a pilot-scale high acid/hot fill processing/bottling line, a modern grain processing and baking, teaching, and demonstration lab, and a food data science analytical multi-user lab.

Questions about the graduate degrees in food science and technology can be directed to the graduate advisor at evelynquinones@tamu.edu.

Faculty

Awika, Joseph, Professor
Food Science and Technology
PHD, Texas A&M University, 2003