###### *FCS new name logo 2003-big The People Profession*

**California State University, Northridge**

**What is FCS?** Family & Consumer Sciences is the study of the relationships among people and their personal environments. Students who major in Family & Consumer Sciences learn to improve the quality of life for individuals and families across the life span. They study issues related to food and nutrition, apparel and interior design, child development and family relations, family and consumer resource management, and education. The Department is accredited by the American Association of Family and Consumer Sciences.

# Masters of Science Degree in Family and Consumer Sciences (beginning 2012-2014 catalog)

**What is the M.S. Degree in Family & Consumer Sciences?** The graduate program in Family & Consumer Sciences leads to a Master of Science degree. The programs are designed to be flexible so that individual needs may be considered in the program planning. Students may earn a graduate degree with emphasis in any of the areas of the Family & Consumer Sciences identified as part of the undergraduate program. Particular emphasis is given to the areas of: Apparel and Textiles, Consumer Affairs, Family Studies, Interior Design, and Nutrition and Food Science.

Master of Science Degree Area: Nutrition, Dietetics and Food Science

**What is Nutrition, Dietetics, and Food Science?** The Nutrition, Dietetics, and Food Science programs emphasize the application of physical, biological, and social sciences to the study of foods and nutrition. The nutrition and dietetics area educates students in the knowledge of food and nutrition to health-related issues. The undergraduate program of study is approved and the graduate level Dietetic Internship is accredited by The Academy of Nutrition and Dietetics to prepare graduates to work in the field of nutritional science as registered dietitians and nutritionists for private businesses, hospitals and nursing homes, pharmaceutical companies, public health agencies, and government agencies. The food science area stresses product development, nutrient analysis and chemistry, the production, distribution, and marketing of foods, and prepares students for careers in a wide variety of positions within the food industry.

# Requirements for Admission to the Program (Nutrition, Dietetics and Food Science)

For admission as a classified graduate student, the following requirements must be satisfied:

1. After being admitted by the University, your application is forwarded to the FCS Department, where the Department Chair/area representative will determine if you meet the admission requirements. The FCS Department has higher admission requirements than the University.
2. You must have at least a 2.5 overall GPA for all your undergraduate course work, not only the last 60 units, to be admitted to the FCS Department. Students with an undergraduate overall GPA of 2.5-2.99, must also take the Graduate Records Exam (GRE). Students need to score at least in the 50th percentile in two of the three categories *before* being admitted into the Nutrition, Dietetics, and Food Science options; scores older than 5 years will not be accepted.

2. A bachelor’s degree from an accredited institution. Those students without adequate background courses will be asked to complete any prerequisites considered essential for graduate study.

1. The satisfaction of any other university requirements for classified status, such as the Upper Division Writing Proficiency Examination.
2. Formal approval by the department based upon the total record of the student, which includes:
3. Three letters of recommendation, at least one of the letters must be from an instructor in the student’s undergraduate program, preferably in a science based discipline. Letters should be addressed to the Graduate Coordinator of the program.
4. A statement of purpose stating the reasons why the applicant is interested in the M.S. in Nutrition, Dietetics and Food Science in 1000 words or less. The statement should also indicate which graduate pathway the student is interested in: M.S. in Nutrition and/or Didactic Program in Dietetics, or M.S. in Food Science. It can also include a description of any previous professional experience and any particular experiences and/or coursework that qualify the applicant for graduate work.
5. All applicants whose bachelor’s degree was not in a field of Family and Consumer Sciences are required to complete a course, History and Philosophy of FCS (FCS 580OL), once they have been admitted to the program. No graduate credit is given for this course.

**Requirements for Classification:**

Once admitted to graduate school, an advisor must be chosen from the graduate faculty within the department. You will meet with this advisor to plan which courses you will select for your master’s program. Classification status must be obtained before 12 units are completed. You must satisfy all conditions placed on your admission prior to being classified. These conditions are outlined in form 1295, which you will receive with your admissions letter.

**Required Courses (30 units)**

Note 1: For complete course descriptions, please refer to your CSU Northridge Catalog, listed under Family & Consumer Sciences.

Note 2: Many of the listed courses have prerequisite requirements. Check the CSU Northridge catalog to determine what these are. Also see notes associated with courses listed on the online Class Search with SOLAR.

Note 3: Most graduate courses are not offered every semester. Check the CSUN Schedule of classes for course offerings.

A minimum of **30 units** of approved coursework composed of the following:

1. **Core Requirements:**

**Nutrition & Dietetics (15 units):**

Course Units Course Description

FCS 681 3 Research Methods

FCS 682 3 Research Applications

FCS 606\* 3 Vitamin and Mineral Metabolism

FCS 607\* 3 Carbohydrate, Lipid, & Protein Metabolism

FCS 505\***or** FCS 690A 3 Nutrient and Drug Interactions **or** Nutrition Seminar

**Food Science (9 units):**

Course Units Course Description

FCS 681 3 Research Methods

FCS 682 3 Research Applications

FCS 690B 3 Seminar in Food Science

(\**Mandatory prerequisites: Check the CSUN Catalog*.)**Capstone/Culminating Experience (3-6 units depending on choice of culminating experience)**

**Capstone**

Select one of the following

1. Thesis or Project
   1. The proposal must be approved by the student’s committee and the Graduate

Coordinator. Student enrolls in FCS 696C (Directed Graduate Research) for 3 units. Classified status is required for enrollment.

* 1. The student will register for FCS 698C (Thesis/Project) for 3 units. These units may be included in the elective total. Classified status is required for enrollment.
  2. The student must successfully defend the thesis or project at an oral exam.

1. Comprehensive Examination
   1. The student will register for FCS 697C Directed Comprehensive Studies (3 units). These units may **NOT** be counted in the elective total. Therefore, the student will need to have taken 30 units of coursework, plus FCS 697C to total at least 33 units.
   2. The student must earn a passing score on the written examination and pass the oral exam.
   3. Classified status is required for enrollment
   4. **Select from the Following Courses to Complete Program Electives: (9-18 units):** 
      * Most of these courses have prerequisites; consult the CSUN Catalog for information.
      * A student may take a maximum of 6-9 units of graduate coursework outside of Nutrition and Food Science courses.

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| --- | --- | --- |
| Course | Units | Course Description |
| FCS 501 | 3 | Advanced Food Chemistry and Analysis |
| FCS 602 | 3 | Vitamin and Mineral Analysis |
| FCS 690A\*\* | 3 | Seminar in Nutrition |
| FCS 690B | 3 | Seminar in Food Science sm of 6 units of graduate coursework outside of Family Consumer Sciences |
| FCS 608\*\* | 3 | Sports Nutrition |
| FCS 694C | 3 | Supervised Field Study (Food Science only) |
| FCS 690M | 3 | Nutrition and Food Science Research Culminating Experiences |
| FCS 699 A-C | 1-3 | Independent Study (only by approval of instructor) |
| FCS 573 A, B, C | 1-3 | Seminar for Dietetics Interns only |
| FCS 542 | 3 | Theories of Family Development |
| FCS 640 | 3 | Family Strengths |
| FCS 690K | 3 | Consumer Economics |
| FCS 690C | 3 | Family Financial Issues(Food Science only)han once, if diferent |
| FCS 690J | 3 | Family Relations |
| HSCI 510 | 3 | Health System Development |
| HSCI 537 | 3 | Communications in Health Education |
| HSCI 521 | 3 | Health Care Ethics |
| HSCI 533 | 3 | Advanced Concepts of Health Education |
| HSCI 535 | 3 | Curriculum Development in Health Education |
| HSCI 523 | 3 | Health Care Organization |
| HSCI 595D | 3 | Public Health Policy |
| PSY 629 | 3 | Behavior Modification |
| EOH 554 | 3 | Seminar: Environmental and Occupational Health problems |

(\*\**A strong background in Nutrition is strongly recommended for FCS 690A and 608.*)

Up to 9 Units of the Following 400 Level Courses may be Included if not taken at Undergraduate Level:

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| Course | Units | Course Description |
| FCS 401/L | 3 | Food Chemistry and Analysis |
| FCS 409 | 3 | Geriatric Nutrition |
| FCS 496C | 3 | Money Matters |
| HSCI 488 | 3 | Epidemiology |
| HSCI 496LA | 3 | Lactation Education |
| EPC 451 | 3 | Fundamentals in Counselingsm of 6 units of graduate coursework outside of Family Consumer Sciences |
| EOH 456 | 3 | Fundamentals of Toxicology |
| BIOL 431/L | 2/2 | Food Microbiology |

# Special Notes:

The Master of Science degree in the Nutrition and Food Science area of the Department of Family & Consumer Sciences includes an option for a thesis/project or a comprehensive exam. In addition to expertise in nutrition and food science, the faculty also has backgrounds in biochemistry, metabolism, body composition, sports nutrition, pediatric nutrition, food science and technology and product development. Modern laboratory space is available for coursework and thesis research, as are research and other professional experience through the Marilyn Magaram Center for Food Science, Nutrition and Dietetics.

Total Units required: 30-33 units

**Faculty:**

* Nutrition & Dietetics:
  + Dr. Lydia Chowa, R.D.: lydia.chowa@csun.edu
  + Dr. Joyce Gilbert, R.D. (Marilyn Magaram Center Director): Jagilbert@csun.edu
  + Dr. Terri Lisagor, R.D.: terri.lisagor@csun.edu
  + Dr. Setareh Torabian, R.D. (DPD Director): svriasati@aol.com, setareh.torabian@csun.edu
  + Dr. Michelle Barrack-Gardner, R.D.: michelle.barrack@csun.edu
  + Professor Annette Besnilian, R.D. (Dietetic Internship Director): annette.besnilian@csun.edu
* Food Science:
  + Dr. Claudia Fajardo-Lira, Ph.D. (Graduate Coordinator): claudia.fajardo@csun.edu