

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.

<u>Masters of Science Degree in Family and Consumer Sciences</u> (beginning 2006-2008 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 American Dietetic Association 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

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

- 1. An undergraduate grade point average of 2.5 plus adequate performance on the Graduate Record Examination or an overall undergraduate grade point average of 3.0. Students with an undergraduate grade point average of 2.5 to 3.0 will be admitted to the department as a conditionally classified graduate student and required to pass the GRE (Graduate Record Exam) prior to accumulation of 12 units of graduate coursework.
- 2. A bachelor's degree from an accredited institution with selected approved upper division courses in Family & Consumer Sciences or the equivalent. Those students without adequate background courses will be asked to complete any prerequisites considered essential for graduate study.

- 3. The satisfaction of any other university requirements for classified status, such as the Upper Division Writing Proficiency Examination.
- 4. Formal approval by the department based upon the total record of the student.
- 5. All applicants whose bachelor's degree was not in a field of Family and Consumer Sciences are required to complete a course, Foundations of FCS 499A (1 unit but no graduate credit given).

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, (e.g. GRE, Upper Division Writing Exam, FCS 499A, prerequisite courses) prior to being classified.

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

Required Courses (30 units)

1. A minimum of 30 units of approved work composed of the following:

Course	<u>Units</u>	Course Description
FCS 681	3	Research Methods
FCS 682	3	Research Applications
FCS 505*	3	Nutrient & Drug Interactions
FCS 606*	3	Micronutrient Metabolism
FCS 607	3	Macronutrient Metabolism

^{(*} Not required for FS concentration)

2. Complete a minimum of 24 units of graduate work depending on your special interest and the recommendations of your advisor from:

Capstone

Select one of the following

- A. Thesis or Project
 - 1. The proposal must be approved by the student's committee and the Graduate Coordinator. Student enrolls in FCS 696 (Directed Graduate Research) for 1-3 units.
 - 2. The student will register for FCS 698 (Thesis/Project) for 1-3 units. These units may be included in the elective total.
 - 3. The student must successfully defend the thesis or project at an oral exam.
- B. Comprehensive Examination
 - 1. The student will register for FCS 697 Directed Comprehensive Studies (3 units). These units may **NOT** be counted in the elective total.
 - 2. The student must earn a passing grade on the examination.

<u>Graduate Courses</u>				
Course Description				
Advanced Food Chemistry and Analysis I				
Nutrient and Drug Interactions				
Vitamin and Mineral Analysis				

FCS 606	3	Vitamin and Mineral Metabolism
FCS 607	3	Carbohydrate, Lipid, & Protein Metabolism
FCS 690A	3	Seminar in Nutrition (Clinical, Nutrition, or Sports Nutrition)
FCS 690B	3	Seminar in Food Science
FCS 573 A, B, C	1-3	Seminar for Dietetics Interns
FCS 699 A-C	1-3	Independent Study

With approval of your advisor, you may include a maximum of 9 units of 400 level coursework.

Other pre-approved FCS 500- and 600-level courses may be selected, with the agreement of your advisor.

3. A student may take 2-6 units of graduate work outside the Food and Nutrition area of the department (with approval of advisor)

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 have backgrounds in biochemistry, metabolism, body composition, sports nutrition, pediatric nutrition, food composition 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 units

Faculty Advisors: Terri Lisagor, Ed. D., R.D., Claudia Fajardo-Lira, Ph.D., Setareh Torabian, Ph.D.,

Lydia Chowa, R.D., Ph.D., Joyce Gilbert, PhD, RD, LD