

GRADUATE PROGRAM FACT SHEET

FOOD SCIENCE AND TECHNOLOGY

The Department of Food Science and Technology offers graduate programs leading toward the Master of Science, and Doctor of Philosophy degrees. A variety of research specializations are available covering the chemical, physical, microbiological, and sensory properties of foods.



45 Graduate Students



5 Fellowships



5 Graduate Fellows



1 University Distinguished Faculty: Dr. Wrolstad

Food Science and Technology | M.S. / PhD / Minor

Research Disciplines

- Flavor Chemistry
- Food Chemistry/Biochemistry
- Food and Health
- Food Microbiology/Biotechnology
- Sensory Science
- Sustainable Food Manufacturing

Special Research Topics

- Dairy
- Enology/Brewing/Distilling
- Seafood

Get to know Food Science and Technology online:



Learn more at: foodsci.oregonstate.edu/foodsci/academics/graduate-program



Oregon State University

Graduate Student Support

- Most graduate students are supported as graduate research assistants on the research grants of their major advisors/ professors. Applicants should contact professors with shared research interests to inquire about the availability of such assistantships early in the admission process. Salary ranges from \$1,449 - \$2,154 per month for an incoming graduate level student, depending on the amount of effort expected each month.
- The department and University also award several graduate fellowships and scholarships to outstanding students. For more information see the Graduate School's Financing Your Education website at gradschool.oregonstate.edu/finance
- The Coalition of Graduate Employees (CGE) represents the interests and rights of Oregon State University's graduate employees through the bargaining and maintenance of a fair working contract. CGE strives to create a community of graduate employees empowered to advocate for collective issues.
- The Food Science and Technology Department hosts an Annual Food Science Career Fair and students also have access to career resources through the OSU Career Center.
- The Food and Fermentation Science club is comprised of undergraduate and graduate students with an interest in food production, and fermented food and beverages. The club hosts regular hands-on pilot plant experiences and invites guests from industry to campus.

How to Apply

The online application, a downloadable application form, and contact information are available from the [Graduate School](#). You may also write to the Graduate School, Oregon State University, 2900 SW Jefferson Way, Corvallis, Oregon 97331; telephone them at 541-737-4881, or email at graduate.school@oregonstate.edu.

A student wishing to be admitted to any graduate program at Oregon State University must complete an application form, pay the application fee, and submit photocopies of all official transcripts. International students must also submit recent TOEFL or IELTS scores. The Office of Admissions provides a [more complete listing of required documents and application steps](#). Detailed information for both [domestic applicants](#) and [international applicants](#) is also available.

Program Requirements

- To apply and be competitive to the OSU Food Science Graduate program, you must have a science background with basis in Chemistry, Biology, Math, Microbiology, or Physics.
- Only students with a prior commitment by a professor to serve as major advisor are admitted as graduate students. Learn more about professors and their research areas here: foodsci.oregonstate.edu/foodsci/faculty-and-research-advisors.
- A Masters (MS) degree or equivalent is expected for students intending to pursue the PhD degree.
- GRE Scores currently required: 150 verbal, 150 quantitative, 3.5 analytical
- Minimum GPA required for admission: 3.0

Alumni Spotlight

Tyler Flaherty is a Sensory Scientist at General Mills supporting brands like Cheerios, Chex and Nature Valley. He collaborates with R&D and marketing to design and interpret consumer testing – allowing the organization to better understand and take action on customer preferences. Tyler's work requires deep expertise in sensory science, effective communication, and quantitative/qualitative consumer research. Each of his projects offers unique challenges and cross-functional team dynamics that keeps the work exciting.

