

Agricultural, Food and Life Sciences (AFLS)

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Degree Conferred:

M.S. in Food Safety (FDSFMS)
Ph.D. in Agricultural, Food and Life Sciences (AFLSPH) with Agricultural Education, Communications and Technology Concentration (<http://catalog.uark.edu/graduatecatalog/programsofstudy/aect/>)
Ph.D. in Agricultural, Food and Life Sciences (AFLSPH) with Entomology Concentration (<http://catalog.uark.edu/graduatecatalog/programsofstudy/entomologyento/#requirementsforphdinentomologytext>)
Ph.D. in Agricultural, Food and Life Sciences (AFLSPH) with Horticulture Concentration (<http://catalog.uark.edu/graduatecatalog/programsofstudy/horticulturehort/#text>)
Ph.D. in Agricultural, Food and Life Sciences (AFLSPH) with Human Nutrition Concentration (<http://catalog.uark.edu/graduatecatalog/programsofstudy/agriculturalfoodandlifesciencesafis/humannutrition/>)
Ph.D. in Agricultural, Food and Life Sciences (AFLSPH) with Plant Pathology Concentration (<http://catalog.uark.edu/graduatecatalog/programsofstudy/plantpathologyplpa/>)

Program Description: The interdisciplinary Ph.D. program, which encompasses four concentrations, allows faculty from across the Dale Bumpers College of Agricultural, Food, and Life Sciences to prepare students in a wide array of natural and social sciences within the agricultural, food and life sciences. The five concentrations allow students to specialize within a specific discipline, while developing a tailored degree program with electives and committee members from other disciplines.

The Master of Science in Food Safety is designed to prepare students for higher positions in the food industry. The program provides a subject matter core of courses in food microbiology, sanitation, food processing, epidemiology, food law, HACCP applications, human diseases, and other quality control areas facing the food industry.

The M.S. in Food Safety (<https://online.uark.edu/programs/master-science-food-safety.php>) is offered online through the University of Arkansas Global Campus.

Requirements for M.S. in Food Safety

The Master of Science in Food Safety program requires a total of 30 hours of graduate-level work. Each student will complete one three-hour special problem in which a technical paper will be developed. This requirement may be satisfied by an approved thesis project in the Poultry or Food Science department. No more than a total of 6 hours of thesis, special problems and internships are recognized for degree requirements

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The student's advisory committee will outline the total program of study and will also determine if any course deficiencies should be addressed. An applicant must meet all of the requirements for admission to the Graduate School. The program's steering committee provides guidelines for student admission and establishes degree requirements. The student and the Program Coordinator, with approval of the Dean of the Graduate School, select a major adviser. The major adviser, in consultation with the student, will recommend additional faculty members to serve on the student's advisory committee, including one member from the program steering committee.

Students should also be aware of Graduate School requirements with regard to master's degrees (<http://catalog.uark.edu/graduatecatalog/degreerequirements/#mastersdegreestext>).

Courses

AFLS 501V. Special Topics. 1-3 Hour.

Studies of selected topics not covered in other courses. (Typically offered: Irregular) May be repeated for up to 6 hours of degree credit.