

# Graduate Study — IN — FOOD SCIENCE



**P** PURDUE  
UNIVERSITY®

Food Science



***The Food Science Department at Purdue University is renowned for conducting cutting-edge research to solve tomorrow's problems.***

As a graduate student in Food Science, you'll contribute to groundbreaking research aimed at answering some of the world's most pressing questions while you take the next giant leap in your career.



Food Science

## **Areas of Research** **MS AND PHD PROGRAMS**

*Food Science focuses on four signature areas:*

*Food Chemistry, Structure and Function*

*Foods for Health*

*Food Safety and Microbiology*

*Food Processing and Technology Development*

## **INTERDEPARTMENTAL NUTRITION GRADUATE PROGRAM (INP)**



## **Connect with us**

Find Purdue Food Science on:



## PURDUE FOOD SCIENCE

- Part of Purdue's top-ranked College of Agriculture
- 100% job placement
- Access to the Food Science Career Services & External Relations Coordinator, who arranges recruiting visits to the department for companies and advises students on networking, résumés, cover letters, interviewing skills, understanding and negotiating offers, and other professional skills
- Valuable networking opportunities with Industrial Associates
- Diverse graduate student population – Purdue ranked in the top five among all U.S. public universities in international student enrollment (Institute of International Education)
- Resources of a major university coupled with a tight-knit community of peers and faculty
- Opportunities for leadership, scientific and academic publishing, teaching, networking, travel and Extension tailored to your professional goals
- Master's and PhD degrees available

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*I have been able to conduct my own research utilizing cutting-edge equipment. I have met so many interesting people and made connections that I know will serve me well throughout my career. While it has been difficult sometimes, I am so invigorated by my work and inspired by those around me.*

**- AUDREY SEARING HETTEL**  
*PhD Food Processing*





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*I've experienced a warm reception from fellow students, faculty, and staff who are deeply invested in my journey and success. The breadth of research available within the department allows students like me to delve into fascinating areas of study. I've appreciated the collaborative spirit that extends beyond our department to include partnerships with other disciplines.*

**- CHRISTIAN MNSAH**  
MS Food Processing

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*I have had the opportunity to work with animal scientists through conducting a piglet study. I have been able to work alongside bioinformaticians and collaborate with the cancer center. I have also worked with an international food company's nutrition division, looking into various probiotics. There is some cool research going on, and all it takes is your initiative for a chance to collaborate.*

**- VIGNESH NATHAN**  
PhD Foods for Health



## APPLICATION

- All applications for graduate study go through Purdue's Office of the Vice Provost for Graduate Students and Postdoctoral Scholars.
- Find Food Science faculty research in your area of interest.
- View the Food Science application requirements.



## FUNDING SUPPORT

All applicants are considered for research assistantships when they complete the application for admission. Self-funding is an option for this program, but applicants must submit proof of funding to support at least 2 years of MS or 3 years of PhD study. Most who are extended admission offers are also offered a research assistantship or fellowship.



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*As the pioneer of aseptic processing, Purdue Food Science felt like a perfect fit for me — a chemical engineer who wanted to transition to food processing research. Purdue has amazing facilities, like a pilot plant, great placement history post-completion, and exceptionally knowledgeable faculty. I could not have made a better choice for my career.*

**- HALAK MEHTA**  
*PhD Food Processing*

## TEACHING FACILITIES

- 44-seat Lecture Classroom
- 60-seat Interactive Learning Classroom
- Enology Library
- Food Chemistry & Microbiology Lab
- Food Processing Lab
- Multi-media Room
- Pilot-Scale Manufacturing Laboratory
- Sensory Evaluation Laboratory
- Skidmore Food Product Development Laboratory



## CAMPUS RESOURCES

- Purdue Graduate Student Center, a welcoming place on campus
- Cultural centers are available as a resource for all students and include:
  - Asian American and Asian Resource and Cultural Center
  - Black Cultural Center
  - Latino Cultural Center
  - LGBTQ Center
  - Native American Education and Cultural Center
- Support and wellness services for graduate students are offered through the Office of Graduate Assistance (OGA)

*Philip E. Nelson Hall of Food Science*

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*The program has multiple alliances with industry and academic partners, which presents interesting opportunities for networking. The environment is friendly and inclusive, with students and faculty from all around the world.*

**- JOSE HARO REYES**  
PhD Foods for Health



## A great place to live

- Centrally located on the Wabash River in West Lafayette, Indiana, with a population of 45,000
- Cradled between Chicago and Indianapolis, with beautiful parks and an extensive trail system for running and biking
- Voted among the safest and healthiest U.S. cities
- Accessible outdoor recreational areas: Prophetstown, Shades, Turkey Run state parks and Tippecanoe River; and Indiana Dunes National Park, less than two hours by car
- Highly regarded public schools and various child care options conveniently offered on the West Lafayette campus



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Learn more about Graduate Study  
in Food Science  
[purdue.ag/FSGradProgram](http://purdue.ag/FSGradProgram)

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Call: (765) 494-8258

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