

DEPARTMENT OF NUTRITION AND FOOD STUDIES

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Faculty

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Staff

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The graduate program in Nutrition Science offers master of science and master of arts degrees in Nutrition Science. Graduate students in the Nutrition Science program acquire a balanced background in the theory and application of the science of nutrition. The program emphasizes critical evaluation of scientific information and evidence-based practice and research. Due to the varying backgrounds and professional interests of students, the master's degree program is flexible. For many practitioners in nutrition and dietetics, the master's degree represents the professional qualification and hence has become the terminal degree. However, the master's degree may also serve as a preparatory step toward more advanced study.

Students' academic programs move outside of the classroom to gain hands-on experiences in their chosen field(s) of concentration. Faculty and students in the Department are experiencing ever-increasing opportunities for interdisciplinary research and experiential learning locally, nationally and globally in the areas of nutrition, and food studies, as well as other fields related to these specialties.

Facilities

The Falk Complex, which includes both MacNaughton and White Halls, is located on the western portion of the Syracuse University campus. The renovated complex includes the new Experimental Food Lab Kitchen, Commercial Kitchen, Baking Nook, and Susan Klenk Cafe. The premier and state-of-the-art kitchens are equipped with commercial equipment and appliances. Combined with our Cafe/Classroom, the kitchens offer unparalleled resources for the College. One of the most exciting parts of the experimental food kitchen is the video camera system which allows our instructors/faculty to broadcast classes, food demos and seminars from our location to anywhere on campus, and across the country. Our facilities represent the next chapter - it sets the stage for industry-leading, forward-thinking approach to food culture, nutrition, research, and food studies development. It provides students with the science and technology to create extraordinary food study - science - technology experiences unimaginable to previous generations. In addition to administrative and academic program offices and classrooms, the Falk Complex also offers students hands-on experiences in simulated

environments like the Nutrition Assessment Lab, as well as dedicated study/collaborative space, computer labs and comforts like a café and student lounge.

Programs

- Nutrition Science, MA (<https://coursecatalog.syracuse.edu/graduate/sport/nutrition-food-studies/nutrition-science-ma/>)
- Nutrition Science, MS (<https://coursecatalog.syracuse.edu/graduate/sport/nutrition-food-studies/nutrition-science-ms/>)