Master of Science (MSc)  
Doctor of Philosophy (PhD)

The Food Science program at Dalhousie involves research in the fields of beverage and brewing science, food hygiene, food preservation, public health microbiology, water and food safety, lipid chemistry, food rheology, development of value added products from waste streams, etc. The MASc and PhD degrees consist of a thesis and 4 courses plus a graduate seminar. A wide range of food processing equipment, a microbrewery pilot plant, and well-equipped food quality testing, food chemistry and food microbiology laboratories offer unique opportunities for graduate training and research in fundamental and applied aspects of food science.
Students in the graduate degree programs also have access to the facilities of a number of institutes at Dalhousie, including CIFT, a specialized resource centre for graduate education and research in food science and food process engineering with emphasis on brewing research, the Centre for Water Resources Studies and the Institute of Materials Research.

**RESEARCH STRENGTHS**

- Food process technology
- Food microbiology
- Food safety
- Edible oils and marine lipids
- Engineering design
- Food proteins and enzymes
- Food rheology
- Beverage science and fermentation

**POTENTIAL CAREERS**

- Research scientist with industry and federal, provincial and territorial governments
- Researcher/University professor
- Product development
- Quality Assurance manager
- Laboratory manager
- Technical sales
- Consultants

**ADMISSION REQUIREMENTS**

Students with degrees in food science, engineering, chemistry, biochemistry, microbiology or biology are invited to apply. Candidates must satisfy the general requirements for admission to the Faculty of Graduate Studies.

**APPLICATION DEADLINE**

Same as the general application deadlines outlined by the Faculty of Graduate Studies (applications are accepted for September, January, and May admission).

**CONTACT INFORMATION**

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