**Executive Summary of Program Assessment**

**Campus:** MU

**College/School:** CAFNR

**Academic Unit:** Food Science

**Date Submitted:** 11/12/13

**Person Responsible for Success of Program:** Jinglu Tan, Director, Division of Food Systems & Bioengineering, and Ingolf Gruen, Program Chair

**Person Submitted Executive Summary:**

Patricia Okker, Faculty Fellow for Program Assessment and Accreditation, Office of the Provost

**Degree Programs**

|  |  |  |  |
| --- | --- | --- | --- |
| **Degree (e.g., BS, MA, PhD)** | **Degree Program** | **Enrollment** | **Number of Degrees Awarded** |
| **Most Recent Fall Semester****(Fall 2011)** | **5-Year Fall Semester Average** | **Most Recent Academic Year****(Fall 2011)** | **5-Year Average** |
| BS | Food Science | 87 | 64 | 15 | 10 |
| MS | Food Science | 28 | 24 | 7 | 8 |
| PhD | Food Science | 20 | 11 | 0 | .8 |

**Changes Since Last Review (2006)**

* Significant growth of undergraduate students: 112% increase in number of majors; 31% increase in undergraduate credit hours provided.
* An industry-supported grape and wine research program was established in 2006 and is now known as the Grape and Wine Institute.
* Strengthened collaboration between Food Science and Hospitality Management.
* Curriculum revised, including creation of new study abroad courses, viticulture and enology courses, and online courses.
* In 2009, in collaboration with three other universities, a Food Safety and Defense graduate certificate (online) was created.

**Strategies or Plans for Improving Program**

* Explore additional online instructional opportunities, possibly with use of industry leaders.
* Develop strategic plan for the proposed division-wide Food and Hospitality Systems graduate program.