I will leave the graduate program at Texas State with many things. An education, a degree, a better understanding of the human condition ... Texas State filled my mind; these people filled my heart.

– Alex Hurst, recent M.S. graduate

The program provides a graduate education from a whole foods perspective in nutrition and biotechnology, incorporating practical training and research.

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Why choose Texas State?
The nutrition and foods program is housed in a new building and equipped with state-of-the-art equipment including anthropometric instruments, phlebotomy facilities, a serum analyzer and a plethora of molecular biological apparatus. Faculty are student-centered and engaged in cutting-edge research that they use to inform their teaching.

Many alumni are registered dieticians working in a variety of arenas including clinical settings, biomedical research or private practice. Students leave well-versed regarding the latest research.

Course Work
Course work is based on lectures and research experience. Students choose either a thesis option (33 total hours required) or a non-thesis option (39 total hours required). All students take 21 hours of core courses. Thesis option students take 12 hours in addition to the core, including three hours of statistics, three hours of electives and six hours of thesis. Non-thesis option students take 18 hours of electives in addition to the core chosen in consultation with the graduate advisor. Any Texas State graduate minor may be chosen to fulfill elective hours.

Faculty
Faculty research includes:
- feeding patterns of infants, toddlers and children in Central Texas
- implementation and evaluation of community-based interventions to pediatric obesity
- implementation of adult weight management through interventions
- prevention of colon cancer progression via dietary manipulation
- effect of food-derived compounds on behavior and brain function
- effects of diet and physical activity on cognitive function in cancer survivors as well as biomarkers of cancer prognosis and survival
- signaling pathways underlying the obesity-cancer association
- metabolic abnormalities and prostate cancer progression

Career Options
The program prepares students to meet the needs of industry, the public sector and academia in the following roles:
- registered dietitian
- research and development manager
- consultant to functional food/nutraceutical company
- system clinical nutrition manager
- community nutrition and fitness director
- health education coordinator
- clinical education coordinator
- online nutrition instructor
- doctoral studies in food science/nutrition

Important Deadlines*
**Admissions**
- Priority Fall: January 15
- Fall: March 1
- Spring (international students): October 1
- Spring: October 15
- Summer: No admission

**Funding: Scholarships, Fellowships and Assistantships**
Applications must be complete by the priority deadline to be considered for funding.

How to Apply
For information regarding admission requirements and submission instructions, please visit: gradcollege.txstate.edu/apply

*International applicants can view specific deadlines and requirements at: gradcollege.txstate.edu/international

For information on deadlines, admission requirements and funding, visit: gradcollege.txstate.edu/programs/human-nutrition