Master of Professional Studies (MPS) in Agriculture and Life Sciences specializing in Dairy Processing

The MPS degree specializing in Dairy Processing is offered by the Field of Food Science and Technology, College of Agriculture and Life Sciences, Cornell University.

This degree emphasizes breadth of training via coursework rather than research experience. Working with a mentor at Cornell's #1 rated Food Science and Technology program, students complete 30 credits of coursework, including a project report on a subject of interest. Cornell University is home to a number of programs and facilities committed to dairy research, including our state-of-the-art dairy processing plant, the Milk Quality Improvement Program, and the Northeast Dairy Foods Research Center. These resources are available to MPS students working on a project in Dairy Processing.

For further information about an MPS specializing in Food Science visit our web site at:

foodscience.cals.cornell.edu

About the MPS

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Flexible Program Design

- Students work with an advisor from the food science and technology faculty to plan a class schedule and project unique to individual academic needs and career goals.
- Program length is flexible and students can begin in the Fall or Spring semester.
- MPS projects can be dairy processing-oriented and can be completed in the research lab, the dairy processing plant, or the food processing and development laboratory.

Career Resources

- Opportunities to interact with Food Science Advisory Council industry representatives.
- Receive assistance with interview skills, resume writing, and finding internship or job opportunities through Cornell’s Career Development Office: cals.cornell.edu/academics/advising/career
Cornell University’s M.P.S. degree provided me with a thorough and extensive introduction to almost every topic within food science. I graduated after two semesters and immediately began an internship as a cheese making assistant at Asgaard Farm & Dairy, a family owned and operated organic goat farm. Because of my MPS degree in Food Science and my experience at Asgaard, I was qualified to join Hilmar Cheese in Dalhart, TX as a production supervisor.”

Jenna Burgess, MPS ‘11

Examples of Past MPS Projects

- Development of Greek style yogurt using milk fortified with micellar casein concentrate
- Developing an economic feasibility model for artisan cheese startups: case studies for Happy Cheese Maker & The Big Red Cheddar Cheese Project

Example Curriculum

Additional courses required to meet a minimum of 30 credits.
To view all courses, visit courses.cornell.edu.