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The Richard C. Goodwin College of Professional Studies

The mission of the Goodwin College of Professional Studies is to provide contemporary students with the academic foundation and practical education that meets their career aspirations and facilitates their professional and personal advancement.

While still serving a large adult, part-time student population, the College has grown into a distinct entity that creates and delivers programs that are professional and applied in nature for both full-time traditional and nontraditional students. Today, the College offers full-time and part-time programs, credit and non-credit courses, classes during the day, evening, Saturdays, and online—as well as programs designed to suit the needs of the corporate sector.

The College also provides a range of continuing adult and professional education programs, certificates of proficiency, licensing and certification test preparation, and customer contracted training. The College abides by the continuing education unit (CEU) criteria for quality education.

All Goodwin programs are unique, aligning with market and industry needs, and blending theory with practice through laboratory experiments, field trips, and solid alliances with key businesses and industries. Instruction at Goodwin is supported by a team of educators with noteworthy educational credentials and expertise, and varied industrial background.



The Richard C. Goodwin College of Professional Studies

Facilities

The Richard C. Goodwin College of Professional Studies is housed in One Drexel Plaza, 3001 Market Street, across from the 30th Street Train Station in Philadelphia. This facility, designed to provide convenient and effective access for students, includes one-stop student services including admissions, registration, financial aid, and academic advising. The college provides its students with access to seven state-of-the-art computer labs, equipped with advanced and updated software, desktop publishing and scanner capabilities. Additional resources include a state-of-the-art teleconferencing/smart room, and PLC, electronics, and machine tools educational laboratories to support the applied engineering technology program.

The facilities of the department of Hospitality Management occupy 14,000-square-feett in the Academic Building at the center of Campus. The site includes two commercial kitchens, The Academic Bistro (Drexel's student restaurant), and the Center for the Study of Wine and Food that presently holds over 1,200 cookbooks, academic journals and the department wine cellar. The Department also has an administrative center in Drexel's newest building, the Ross North Side Commons.

Sport Management

The Master of Science in Sport Management prepares its graduates for positions in sport management at all levels (recreational, youth, inter-scholastic, amateur, collegiate, professional) and within several organizational settings (public, private, non-profit, corporations).

The program content provides an integrated educational experience directed toward developing the ability to apply knowledge and skills to the planning, design, implementation, and evaluation of sport programs and offer solutions to practical problems in the sport management field. Graduates are expected to be leaders in their chosen area of interest by incorporating the various perspectives from the multidisciplinary training and applying them to current issues in sport and society.

Program Goals

Graduates of the Master of Science in Sport Management will be able to:

- Apply the fundamentals of business to sport management.
- Integrate the principles of management; organizing people and resources to get results in the field of sport.
- Apply the area of law and labor relations to the sports industry and agency.
- Use existing technologies and be prepared for emerging technologies in the sport management field.
- Forecast new developments and adapt to the rapidly changing sports environment.
- Creatively direct the economic contributions that sports and recreation offer to people, organizations, and the community.
- Effectively organize, evaluate and improve and use new information in sports.
- Utilize the knowledge and skills learned to produce an in-depth research project or thesis, which will serve to advance the study of sport management.

For additional information, view the Goodwin College of Professional Studies' Sport Management program web page.



Master of Science in Sport Management

Admissions Requirements

All applicants must have received a four year bachelor's degree from an accredited college or university. Students whose native language is not English and who do not hold a bachelor's degree from a U.S. institution are required to take and submit a score from TOEFL (Test of English as a Foreign Language).

Students applying to the M.S. degree in Sport Management will be subject to both Drexel's graduate admissions requirements and those of the program, namely:

- Completed Application Form
- A recommended minimum of 3.0 out of 4.0 for the undergraduate degree
- TOEFL (if required) with a minimum score of 600
- All official transcripts verifying an earned baccalaureate degree from an accredited four year institution
- Three letters of recommendation with at least one from a professional individual and one from an academic individual. Letters of recommendation should be requested from individuals who are capable and prepared to make judgments on the applicant's ability to complete graduate studies.
- Professional Resume
- Interview with a member of the Sport Management Faculty (arranged by the Sport Management program)
- A 1000-word essay including a biographical sketch which should include information regarding the applicant's background and experience in the sports industry, a summary of his/her professional career interests and goals and personal strengths
- A recommended minimum of three years working experience since baccalaureate graduation
- Recommended prior experience (voluntary or paid) within the sport industry for those individuals whose undergraduate degree is not in sport management or an associated field.

Students may be admitted into the program on the basis of the above criteria, but if previous studies have not included core courses in sport management, they may be required to take prerequisite courses before being allowed to register for the graduate classes. These courses will be determined by the Director of the Sport Management Program.

Visit the Admissions site for more information and to apply online.

Master of Science in Sport Management

45 post-baccalaureate credits

Curriculum

Core Founda	21.0 Credits	
SMT 601	Sports Industry Management	3.0
SMT 602	Sport Law	3.0
SMT 603	Sports Marketing and Public Relations	3.0
SMT 604	Sport Media and Technology	3.0
SMT 605	Economic Issues in Sport	3.0
SMT 606	Contemporary Issues in Sport	3.0
SMT 610	Seminar on Sports Research	3.0
Elective/Concentration Courses Students select any five of the following courses:		15.0 Credits
SMT 620	Technology and the Sports Product	3.0
SMT 621	67	3.0
SMT 622	Leadership in Sport Management	3.0
SMT 623	Sports Agents and Labor Relations Sports Facility Management	3.0
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SMT 624	Sports Science for Sport Managers	3.0
SMT 625	Sport Promotions and Sales	3.0
SMT 626	Globalization of Sport	3.0
SMT 627	Sports Tournaments and Events	3.0
SMT 628	Coaching and Managing	3.0
SMT 630	Sports Industry Practicum	3.0
Project/ Rese	earch Thesis	9.0 Credits
SMT 698	Research Design and Techniques in Sport	3.0
SMT 699	Project/Research Thesis	6.0

Master of Science Sport Management

Sample Sequence

First Year

SMT 699

Fall		Credits
SMT 601	Sports Industry Management	3.0
SMT 602	Sport Law	3.0
	Total credits	6.0
Winter		
SMT 603	Sport Management and Public Relations	3.0
SMT 604	Sport Media and Technology	3.0
	Total credits	6.0
Spring		
SMT 605	Economic Issues in Sport	3.0
	Sport Management elective	3.0
	Total credits	6.0
Summer		
	Two Sport Management electives	6.0
	Total credits	6.0
Second Year		
Fall		
SMT 604	Sport Media and Technology	3.0
	Sport Management elective	3.0
	Total credits	6.0
Winter		
SMT 606	Contemporary Issues in Sport	3.0
SMT 610	Seminar in Sports Research	3.0
<u> </u>	Total credits	6.0
Spring		
SMT 698	Research Design and Techniques in Sport	3.0

Project/Research Thesis

Total credits

6.0

Master of Science in Food Science

The M.S. in Food Science program provides a science-based professional education that encompasses classroom theory, practical research, and application. Food science is concerned with foods, their ingredients, and their physicochemical and biochemical interactions at the molecular and cellular levels.

Graduate students in the food science program participate in the research enterprise by completing a research project or designing and executing a thesis under faculty direction. Current research in food science includes:

- · Physicochemical changes during deep-fat frying
- Development of a biosensor for antioxidant capacity
- Development of reduced fat and reduced sodium products
- Microbial safety of Mexican-style cheeses
- · Microbial loads on foods in supermarkets

Opportunities

The M.S. in Food Science is designed for students who:

- are already working within the food industry and seeking professional advancement
- have an undergraduate degree in a general science-related area such as biology or chemistry, and would like to change fields or move into the more specialized field of food science

The M.S. in Food Science offers students numerous opportunities for hands-on, real-world careers in applied science and technology. Potential employers include food product manufacturers, along with other companies providing services related to institutional feeding or supplying ingredients, processing equipment, and packaging materials. Technical and administrative positions are also available in various government agencies and with independent testing laboratories.

Food scientists are needed in the areas of:

- Food quality assessment and management
- Food processing and engineering
- · Food product research and development
- · Marketing and distribution
- Technical sales and support

Students with an interest in teaching and research will also find rewarding career opportunities in educational institutions upon completion of their master's degree or after completion of a Ph.D. program. There are also research opportunities in government and institutional research laboratories.

For additional information, view the Goodwin College of Professional Studies' Master of Science in Food Science web page.



Master of Science in Food Science

Admissions Requirements

The M.S. in Food Science program's approach to graduate study is quantitative; therefore, applicants are expected to demonstrate competency in the coursework or its equivalent listed in the following table. The graduate committee evaluates each applicant's transcripts at the time of application. In some cases, courses listed as prerequisites may be taken as corequisites during the first year of graduate study if deemed appropriate by the graduate admissions committee.

- general chemistry: one year
- organic chemistry: two terms or semesters
- biochemistry: one or two terms or semesters
- general biology: two courses to include genetics
- · microbiology: one course
- mathematics: one year to include calculus
- · statistics: one course
- physics: two terms or semester

Visit the Admissions site for more information and to apply online.

Master of Science in Food Science

45 post-baccalaureate credits

Required cou	30.0 Credits	
BIO 610	Biochemistry II	3.0
BIO 641	Data Analysis in the Biosciences	3.0
FDSC 506	Food Composition and Behavior	3.0
FDSC 556	Food Preservation Process	3.0
FDSC 560	Advanced Food Chemistry	3.0
FDSC 650	Food Microbiology	3.0
FDSC 651	Food Microbiology Laboratory	2.0
FDSC 669	Readings in Food Science	3.0
FDSC 558	Seminar in Food Science	1.0
NFS 530	Macronutrient Metabolism	3.0
NFS 601	Research Methods in Applied Nutrition	3.0
	Electives*	15.0

^{*}Electives are selected from departmental or related course offerings in consultation with the student's graduate advisor. Possibilities include courses in various aspects of nutrition; special topics in food science such as taste and odor and organoleptic evaluation; microbial physiology; microbial genetics; recombinant DNA techniques; chemical instrumentation; biochemistry; sanitary microbiology; toxicology; and environmental sciences. Students electing the thesis option may include up to six credits of FDSC 997 (Research in Nutrition and Food Sciences) among their electives.

Research

Students are invited to participate in research by designing and completing a research project or thesis. All thesis students consult with a faculty advisor and prepare a research proposal. Students present their proposals to their thesis committee for approval and, at the prerogative of the faculty, complete the research and report on it in seminar presentations. Students may elect to work in ongoing research or in some cases may suggest a new research area of specific interest to them. Individual guidance is necessary before research can commence, and there is periodic review during the course of the work. Students must submit a final written thesis to their thesis committee and defend the thesis at a final oral examination. Students in the thesis option may include up to six credits of FDSC 997, Research in Nutrition and Food Sciences, among their electives.

Students selecting the non-thesis option are required to pass a written comprehensive examination. Students in the non-thesis option may include up to three credits of FDSC 997, Research in Nutrition and Food Sciences, among their electives.