

Degree Warrant Request Form

Fall 20_____

Spring 20_____

Summer 20_____

Warrant Must be requested a minimum of 3 weeks before the defense/exam

Date of Request: _____ Proposed Date of Defense: _____

10-Digit ID Number: _____

Student's Name: _____

(Last, First, Middle)

Student's Program for Degree Expected: _____

Student's Proposed Minor: _____

(Option A: name it, for example: "Option A - Biology") (Option B: Distributed and what the theme is)

Proposed Date of Completion of Minor: _____

Date all Course requirements were completed: _____

Is this student in or will they continue for a PhD Program? Yes ___ No ___ Undecided ___

Proposed Thesis Title:

Committee Member Names:

First & Last Name	Department	Rank (i.e. Asst Prof)

Return this form back to your Graduate Program Coordinator
105H, Babcock Hall

1. Graduate registration for a minimum of 2 graduate level credits (300 level or above for a grade, no audits, or pass/fail) or degree completion fee must be approved and paid during the semester of final defense.
2. Students have met the credit requirement for the appropriate degree & have a GPA of at least 3.00.
3. All incomplete and unreported grades, or progress grade in anything other than research/thesis (690, 790, 990) must have been cleared. Independent study (699, 799, 999) must be given a grade (not progress) each semester.
4. Students receiving an additional master's degree from UW-Madison, & students receiving two degrees during the same semester, must submit official (signed by appropriate advisors or departmental chairs) lists courses used for *each degree*.

Learning Outcomes

MS:

1. Understands, articulates, critiques and elaborates core paradigms in Food Science.
2. Recognizes that life-long learning is critical for continued personal and professional development.
3. Complies with principles of ethical and professional conduct.
4. Sources and assembles evidence to address questions or identify gaps in knowledge in the field of food science.
5. Evaluates and synthesizes information to address technical challenges.
6. Selects research methods and practices appropriate to discovery activities.
7. Creates knowledge that contributes to the field of food science.
8. Clearly and effectively communicates technical information in oral and written formats.
9. Works effectively within a team.

PhD:

1. Articulates potentials and limits of core paradigms in food science; formulates ideas and extrapolations beyond current boundaries of knowledge.
2. Develops breadth through competencies in minor field(s) of study.
3. Fosters ethical and professional conduct.
4. Critically evaluates evidence to articulate research questions and develop appropriate research hypotheses.
5. Formulates an effective experimental design and develops appropriate methodology to address problems in a systematic manner.
6. Creates knowledge that makes a substantive contribution to the field and articulates how society may benefit.
7. Communicates complex ideas in a succinct and understandable manner to diverse audiences.
8. Develops mentoring and teaching skills.