Teaching Assistantships are usually awarded for the following year in late March. In the case of new students, decisions are made on the basis of their previous academic work, letters of recommendation, and relevant experience. Continuing students are assessed on the basis of their academic progress in the program as indicated by grades, faculty evaluations of course work, and *timely* completion of program requirements.

Applicants should complete the application HERE. All applications and Major Advisor Letters of Recommendation should be completed and received by Sunday, October11, 2025.

Students will upload the following to the application:

- Current resume/CV
- Cover letter that includes your top 3 choices for both fall and spring semester courses and why you would be qualified to TA for that course.
- **Major Advisors will receive an automated email with letter of recommendation request after the student submits the application.**
- The application can be found **here**.

Requirements for all courses:

- Enrollment as a degree seeking student in an MSU graduate program
- Minimum 3.0 GPA
- Strong verbal and written skills in English
- Attention to detail and strict adherence to deadlines

Desired for all courses:

- Ability to relate well to and establish rapport with students, faculty, and staff
- Ability to work effectively with students of varying levels of academic preparedness

Pay:

- Half-Time Graduate Assistantship for **Spring 2026** (20 hours/week)
- Level to be determined by eligibility requirements (see the MSU Human Resources page on Assistantships)

Courses for Teaching Assistantships

FSC 325: Food Processing: Unit Operations

Job description/responsibilities:

The TA will work closely with the instructor to orchestrate all aspects of the course including, but not limited to, lecture preparation, administering and collecting data from the examinations, grading course assignments and assessments, as well as aiding in the set-up and running of hands on in-class demonstrations. The TA will also have the opportunity to present a lecture on a topic of their choice throughout the course.

Requirements:

1. Background in unit operations, food chemistry, and other basic food science principles.
2. Pursuing a graduate degree in food science, food processing, or related fields e.g. horticulture, biosystems engineering, food packaging, chemical engineering etc.
3. Ability to attend all lecture periods and set up equipment for demonstrations as needed.
4. Willingness to work with pilot plant scale equipment in a food processing setting.

FSC 402: Food Chemistry Laboratory

Job description/responsibilities:

- Student support during each lab period
- Prepare and post attendance surveys and record attendance in D2L
- Weekly experiment preparation (typically Wednesday or Thursday)
- Weekly experiment set-up
- Laboratory notebook grading
- Lecture content delivery (1-2 times/semester)
- Quiz preparation and grading
- Lab inventory maintenance
- Lab housekeeping
- Lab EHS inspection preparation
- Arriving 15-20 minutes early to each lab to greet students and finalize lab set-up

Requirements:

Prospective students should have taken FSC 402 (or similar course). Have knowledge of chemical composition and properties of food that affect texture, color, flavor, stability, safety, and nutritive quality of foods; and the chemical changes food undergoes during handling, processing, and storage. Have knowledge of laboratory techniques and use of equipment including volumetric flasks, pipets, spectrophotometer, separatory funnel, pH meter, centrifuge, preparation of buffers and safe handling and disposal of chemicals. Ability to work up to 20 hours per week.

FSC 431: Food Processing: Cereals

Job description/responsibilities:

- Support labs through set-up, instruction, and clean-up.
- Assist students during laboratory sessions and maintain safety standards.
- Grade lab reports and assignments.
- Hold office hours to provide student support.

Requirements:

- Completion of FSC 431 (or equivalent).
- Knowledge of cereal crop utilization in the food industry, especially wheat.
- Ability to operate laboratory equipment including Buhler Mill, MotomCo Moisture Meter, Seedburo Test Weight apparatus, NIR, Falling Number apparatus, RVA, Farinograph, Texture Analyzer, and Extruder.