# FOOD SCIENCE

## What can I do with this degree?

### AREAS

**BUSINESS AND TECHNOLOGY**
- Quality Assurance
- Food Safety
- Quality Inspection
- Process Inspection
- Production Management
- New Food/Flavor Chemistry
- Sensory Evaluation
- Applied Food Research
  - Preserving
  - Processing
  - Packaging
  - Storing
  - Delivering
- Sales
- Marketing
- Consumer Education

**SCIENCE**
- Basic Research
- Food Microbiology/Flavor Chemistry
- Product Development
- Food Engineering
- Food Safety
- Quality Inspection
- Quality Assurance
- Process Inspection

### EMPLOYERS

**BUSINESS AND TECHNOLOGY**
- Food processing plants
- Food manufacturing plants
- Food ingredient suppliers
- Food equipment suppliers
- Container manufacturers
- Large retail chains, e.g. Starbucks, Target
- Feed companies
- Dairy, beef, or hog farms
- Federal government including:
  - Food and Drug Administration
  - Department of Agriculture
- State governments

**SCIENCE**
- Federal government including:
  - Food and Drug Administration
  - Department of Agriculture
  - Environmental Protection Agency
- State governments
- Food processing plants
- Food manufacturing plants
- Food ingredient suppliers
- Food equipment suppliers
- Quality-control laboratories
- Pharmaceutical companies
- Universities and colleges

### STRATEGIES

- Earn a minor in business or agribusiness.
- Become adept using computers.
- Take courses in statistics.
- Gain relevant experience through internships.
- Participate in student professional organizations and seek leadership roles.
- Compete on a meat or dairy products judging team.
- Join the Institute of Food Technologists to learn more about the field and for networking opportunities.
- Develop strong interpersonal and communication skills. Learn to work well in a team.
- Earn a graduate degree for advanced opportunities in research or management.
- Demonstrate creativity and curiosity for positions in product or flavor development.

- Join the Institute of Food Technologists to learn more about the field and for networking opportunities.
- Gain related experience through internships.
- Assist a professor with research to gain laboratory experience.
- Take additional courses in the sciences.
- Become highly detail oriented.
- Participate in research paper competitions sponsored by professional associations.
- Research apprentice membership in the Society of Flavor Chemists if that is an area of interest.
- Obtain a graduate degree to reach higher levels of research and administration. A doctoral degree is required for university teaching.
PRE-PROFESSIONAL

Medicine
Pharmacy
Dentistry
Veterinary Sciences
Other Healthcare Fields

STRATEGIES

Food science is good preparation for professional graduate programs in pharmacy, veterinary science, dentistry, or medicine because of the strong science background that is developed.

Research admissions requirements for individual programs.

Maintain a high grade point average and prepare for required entrance exams.

Secure strong personal recommendations from faculty.

Gain exposure to field of interest through volunteering, part-time and summer jobs, or internships.

Research accredited institutions. Check graduation rates, success rates on licensing exams, cost, location, etc. If possible, speak with current students.

Develop back-up career plans in case admission is denied.

• The food processing industry is one of the largest in the US and throughout the world, so many opportunities exist for students trained in food science.

• A bachelor’s degree is sufficient for some opportunities in applied research and in food processing. Earn a master’s or doctoral degree to conduct basic research. The PhD. is required for university teaching.

• A high percentage of food scientists work for local, state or federal government. Learn government application procedures.

• Learn to work both independently and as part of a team.

• Develop strong communication skills both written and oral. Also develop analytical skills and an attention to detail.

• Join professional associations and student organizations to stay abreast of current issues in the field and to develop networking contacts. Get involved with the Institute of Food Technologists.

• Talk to professionals already in your desired field regarding their backgrounds. Arrange a shadowing experience.

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