FOOD SCIENCE, BS

The study of food science incorporates real-life aspects of chemistry, physics, microbiology, and engineering to solve today's global and local food problems. The curriculum emphasizes high-level technical competence while instilling communication, critical thinking, and problem-solving skills, with a focus on sustainability and health.

Housed in Babcock Hall, the food science major offers close contact with faculty and instructors, opportunities to conduct research, skill-building extracurricular activities, networking with industry professionals, and access to the modern Food Application Lab and a commercial dairy processing plant that manufactures the campus' famous Babcock ice cream.

With a nearly 100% job placement rate, graduates are equipped to compete and succeed in a modern global economy. Students find career opportunities with corporations, government agencies, and nonprofits in product development, quality assurance/control, processing and engineering, technical sales, management, research, sensory analysis, and food law and regulations.

LEARN THROUGH HANDS-ON, REAL-WORLD EXPERIENCE

Hands-on, practical learning is essential to the program, and laboratory courses are included at every level. Most courses use real food examples to teach principles. A capstone course allows students to apply knowledge from earlier coursework to conduct a lab-based research project and analyze and present their findings. Students are encouraged to pursue internships to gain additional experience; many complete more than one before graduation. Some gain practical experience by working in the Babcock Dairy Plant, making consumer dairy products sold on campus. Others participate in undergraduate research projects on food quality, microbiology, chemistry, and food and health.

BUILD COMMUNITY AND NETWORKS

Faculty teach courses at every level and are on a first-name basis with students. The Food Science Club student organization is active and provides students with leadership opportunities and connections to alums and industry professionals. Additionally, more than 50 companies recruit students annually, providing many links to professionals and job opportunities.

CUSTOMIZE A PATH OF STUDY

Students can select from lab-based elective courses focused on dairy, candy, meat, or fermented foods. The program also offers students the option to participate in honors in research and the flexibility to complete a variety of certificates.

MAKE A STRONG START

The department offers a course for first-year students that focuses on discovering food science and includes study skills, on-campus networking, resume writing, job interview skills, and learning from alums about career options.

GAIN GLOBAL PERSPECTIVE

Study abroad is encouraged and students can use the program's roadmap to take advantage of summer and winter break study abroad opportunities or even a semester abroad with careful planning. Students can explore studying abroad as a Food Science major by utilizing the Food Science Major Advising Page. Students work with their advisor and the CALS study abroad office to identify appropriate programs.