FOOD SCIENCE, B.S.

Overview

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.

Housed in Babcock Hall, the Food Science major offers close contact with faculty and instructors; opportunities to conduct research; skill-building extracurricular activities; professional networking with industry professionals; and access to the modern Food Application Lab and a commercial dairy processing plant that manufactures 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 working 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 an essential part of the program and laboratory courses are included at every level. A capstone course integrates earlier coursework, and students conduct a lab-based research project and analyze and present their findings. Students are encouraged to pursue internships to gain additional experience, and many complete more than one prior to 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, food microbiology, food chemistry, or 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 very active and provides students with leadership opportunities and connections to alumni and industry professionals. Additionally, more than 40 companies recruit students annually, providing students 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 Food Science.

Make a strong start

A course for first-year students focuses on discovering food science and includes study skills, on-campus networking, resume writing, job interview skills, and learning from alumni about career options.

Gain global perspective

Study abroad is encouraged and students can use the program’s road map to take advantage of summer and winter break study abroad opportunities or even a semester abroad with careful planning.