

# FOOD SCIENCE, B.S.

## WISCONSIN EXPERIENCE

Food science students are strongly encouraged to develop leadership skills through a variety of extracurricular experiences.

### FOOD SCIENCE CLUB

The highly-acclaimed Food Science Club provides a wide array of activities to its members each year. These activities provide opportunities to develop leadership skills and network with industry professionals and other students.

- **Product Development teams.** Join teams of students who develop new products, from idea conception to manufacture, for submission to national competitions. Our student teams place highly every year, in part because of the extremely supportive culture within the program.
- **Outreach.** Each semester, club members participate in outreach activities (WI Science Festival, Science Expeditions, local school activities, etc.) that promote food science to grade school and high school students. Outreach activities, such as cheese making, Peeps Jousting, gummy bear production, chocolate rheology, flavor and sensory science, and many others, help demonstrate various science principles and generate interest in science among younger students.
- **Fundraising activities.** In order to sponsor club activities, fundraising activities (i.e., selling Babcock ice cream at Taste of Madison, silent auctions at professional meetings, and merchandise sales) are a great way to get involved and develop leadership skills.
- **Food and Health Initiative.** Are you interested in developing healthy food alternatives? This program is for you then. Hear from a variety of experts on various topics of interest, including gluten-free pasta, sugar and health, GMO foods, and many others.
- **Food Systems Initiative.** Food science focuses on converting raw materials into edible food products. But there is so much more to the broader food landscape. This initiative focuses on the wider scope of food systems, investigating how food scientists can interact with food production and social issues related to food.
- **Social activities.** Each month, a fun social activity allows students to mingle in a friendly environment. For example, you can make (and eat) Thanksgiving dinner in November and enjoy chocolate-covered anything at the February social.
- **College Bowl.** Which state has the largest production of ginseng? Questions like this serve as the focal point of College Bowl, a food science trivia competition for both undergraduate and graduate students. The team competes first in the regional competition, and if successful then moves on to the national competition. Yes, Wisconsin is the largest producer of ginseng in the United States.
- **Company info sessions.** Each club meeting is sponsored by a food company that also gives a brief presentation about itself. Additional info sessions are sponsored on an individual basis. These info sessions provide an opportunity to learn about the range of companies that hire our graduates and are a great opportunity for networking.

### SUMMER INTERNSHIPS

Spending a summer working and gaining experience at a food company is a great way to apply classroom learning to the real world. With over 40 companies visiting the program each year, numerous opportunities

are available for any student interested in a summer internship. Students spend their summers at companies that include General Mills, Pepsico, Kraft-Heinz, Organic Valley, Dannon, Agropur, Schreiber Cheese, Lindt Chocolate, and many more. These internships are generally paid and many have lodging subsidies.

### RESEARCH/WORK EXPERIENCE

Another way to gain practical experience is to work in the building or on campus.

- **Research labs.** Food science faculty welcome undergraduates to gain experience conducting meaningful research in their labs.
- **Babcock Dairy Plant.** Want practical experience in a fully operational dairy plant? Consider signing up for part-time work in the Babcock Dairy Plant gaining experience in a wide range of practical jobs, from quality control to production.
- **Center for Dairy Research (CDR).** Also within Babcock Hall is the internationally-renowned Center for Dairy Research. Students can conduct research, work in the analytical labs or participate on the CDR Sensory Panel to gain invaluable practical experience.
- **Food Research Institute (FRI).** Housed in the Microbial Sciences Building, FRI conducts industry oriented research on a wide range of food safety topics.
- **Meat Lab/Bucky's Butchery.** Interested in meat science? The meat processing facilities within the Animal Sciences Department actually apply many food science principles and provide a unique opportunity for students to get hands-on experience with all aspects of meat production.