Student organizations

The Food Science Club organizes many programs, including mentoring first-year students, organizing company visits and tours, monthly socials, K-12 educational outreach, a food and health initiative, and a food systems initiative. Faculty advise the club, and activities are coordinated with coursework.

Competitive teams

The Food Science Club coordinates many competitions. Each year, there are several different product development competitions, which are very popular with students. There is also a College Bowl, a food science trivia competition, and a dairy judging team that competes regionally and nationally.

Internships

Advisors encourage students to pursue internships with one of the dozens of companies connected to the program. Most students complete at least one internship before graduation, but some complete as many as three. Students spend their summers at companies that include General Mills, Pepsico, Kraft-Heinz, Organic Valley, Danone, Agropur, Schreiber Cheese, Lindt Chocolate, and many more. These internships are generally paid, and many have lodging subsidies.

Students can also gain experience in several campus centers and programs focused on food, including the Babcock Dairy Plant, Center for Dairy Research, Food Research Institute, or Bucky’s Varsity Meats.

Research experience

First-year students are encouraged to pursue research experiences in faculty labs to get involved. Undergraduates can participate for credit through independent study or work for pay. Students working in faculty labs have been co-authors of scientific publications in food science and nutrition journals.

Global engagement

With advance planning, students can study abroad and complete the degree in four years. Opportunities include: France, the Netherlands, and Australia. Read more about study abroad as a Food Science major. (https://studyabroad.wisc.edu/academics/major-advising-pages-maps/food-science/)

Community engagement and volunteering

The Food Science Club organizes various volunteer activities. These have included dinners at the Ronald McDonald House, working with food pantries, and reducing food waste.