

FOOD SCIENCE

Food science is the application of science and engineering to the production, processing, distribution, preparation, and evaluation of food.

The Department of Food Science at the University of Wisconsin–Madison has been a part of the College of Agricultural and Life Sciences for more than 100 years instructing generations of food science and industry leaders. Housed in the recently remodeled Babcock Hall, the Department of Food Science offers students a truly unique undergraduate and graduate experience. Known for our distinguished and dedicated faculty and staff, students find the Department of Food Science a stimulating and encouraging environment to study and conduct research.

The Department of Food Science's undergraduate program offers students valuable real-world experience and leadership skills by providing an innovative curriculum; varied club and extracurricular activities; research lab opportunities; access to a fully functional and award winning dairy plant; professional and industry contacts and experience; numerous internships and scholarships, and nearly 100% job placement.

Students find career opportunities in product development, quality assurance/control, processing and engineering, technical sales, management, research, sensory analysis, and food law and regulations.

DEGREES/MAJORS/CERTIFICATES

- Food Science, B.S. (<http://guide.wisc.edu/undergraduate/agricultural-life-sciences/food-science/food-science-bs/>)
- Science of Fermented Food and Beverages, Certificate (<http://guide.wisc.edu/undergraduate/agricultural-life-sciences/food-science/science-fermented-food-beverages-certificate/>)

PEOPLE

PROFESSORS

Damodaran, Etzel, Hartel, Ingham, Lucey, Rankin (chair)

ASSISTANT PROFESSORS

Bolling, Huynh, vanPijkeren