# FOOD SCIENCE

## What can I do with this degree?

### AREAS

**BUSINESS AND TECHNOLOGY**
- Quality Assurance
- Food Safety
- Quality Inspection
- Process Inspection
- Production Management
- New Food/Flavor Chemistry
- Sensory Evaluation
- Applied Food Research
  - Preserving
  - Processing
  - Packaging
  - Storing
  - Delivering
- Sales
- Marketing
- Consumer Education

**SCIENCE**
- Basic Research
- Food Microbiology/Food Chemistry
- Product Development
- Food Engineering
- Food Safety
- Quality Inspection
- Quality Assurance
- Process Inspection

### EMPLOYERS

**BUSINESS AND TECHNOLOGY**
- Food processing plants
- Food manufacturing plants
- Food ingredient suppliers
- Food equipment suppliers
- Container manufacturers
- Large retail chains, e.g. Starbucks, Target
- Feed companies
- Dairy, beef, or hog farms
- Federal government including:
  - Food and Drug Administration
  - Department of Agriculture
- Sate governments

**SCIENCE**
- Federal government including:
  - Food and Drug Administration
  - Department of Agriculture
  - Environmental Protection Agency
- State governments
- Food processing plants
- Food manufacturing plants
- Food ingredient suppliers
- Food equipment suppliers
- Quality-control laboratories
- Pharmaceutical companies
- Universities and colleges

### STRATEGIES

**BUSINESS AND TECHNOLOGY**
- Earn a minor in business or agribusiness.
- Become adept using computers.
- Take courses in statistics.
- Gain relevant experience through internships.
- Participate in student professional organizations and seek leadership roles.
- Compete on a meat or dairy products judging team.
- Join the Institute of Food Technologists to learn more about the field and for networking opportunities.
- Develop strong interpersonal and communication skills. Learn to work well in a team.
- Earn a graduate degree for advanced opportunities in research or management.
- Demonstrate creativity and curiosity for positions in product or flavor development.

**SCIENCE**
- Join the Institute of Food Technologists to learn more about the field and for networking opportunities.
- Gain related experience through internships.
- Assist a professor with research to gain laboratory experience.
- Take additional courses in the sciences.
- Become highly detail oriented.
- Participate in research paper competitions sponsored by professional associations.
- Research apprentice membership in the Society of Flavor Chemists if that is an area of interest.
- Obtain a graduate degree to reach higher levels of research and administration. A doctoral degree is required for university teaching.
**PRE-PROFESSIONAL**

<table>
<thead>
<tr>
<th>AREAS</th>
<th>EMPLOYERS</th>
<th>STRATEGIES</th>
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<tbody>
<tr>
<td>Medicine</td>
<td>Hospitals</td>
<td>Food science is good preparation for professional graduate programs in pharmacy, veterinary science, dentistry, or medicine because of the strong science background that is developed.</td>
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<tr>
<td>Pharmacy</td>
<td>Clinics</td>
<td>Research admissions requirements for individual programs.</td>
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<td>Dentistry</td>
<td>Private or group practice</td>
<td>Maintain a high grade point average and prepare for required entrance exams.</td>
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<td>Veterinary Sciences</td>
<td>Health networks</td>
<td>Secure strong personal recommendations from faculty.</td>
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<td>Other Healthcare Fields</td>
<td>Nursing homes</td>
<td>Gain exposure to field of interest through volunteering, part-time and summer jobs, or internships.</td>
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<td></td>
<td>Rehabilitation centers</td>
<td>Research accredited institutions. Check graduation rates, success rates on licensing exams, cost, location, etc. If possible, speak with current students.</td>
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<td>Mental health institutions</td>
<td>Develop back-up career plans in case admission is denied.</td>
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<td>Federal, state, &amp; local health departments</td>
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<td>Government agencies</td>
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<td>Armed services</td>
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<td>Correctional facilities</td>
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<td>Colleges and universities</td>
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<td>Pharmaceutical companies</td>
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<td>Retail pharmacy chains</td>
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<td>Research laboratories</td>
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<td>Animal food companies</td>
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<td></td>
<td>Zoos</td>
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**GENERAL INFORMATION**

- The food processing industry is one of the largest in the US and throughout the world, so many opportunities exist for students trained in food science.
- A bachelor’s degree is sufficient for some opportunities in applied research and in food processing. Earn a master’s or doctoral degree to conduct basic research. The PhD. is required for university teaching.
- A high percentage of food scientists work for local, state or federal government. Learn government application procedures.
- Learn to work both independently and as part of a team.
- Develop strong communication skills both written and oral. Also develop analytical skills and an attention to detail.
- Join professional associations and student organizations to stay abreast of current issues in the field and to develop networking contacts. Get involved with the Institute of Food Technologists.
- Talk to professionals already in your desired field regarding their backgrounds. Arrange a shadowing experience.