

# FOOD SCIENCE

## What can I do with this major?

### AREAS

### EMPLOYERS

### STRATEGIES

#### **BUSINESS AND TECHNOLOGY**

Quality Assurance  
Food Safety  
Quality Inspection  
Process Inspection  
Production Management  
Sensory Evaluation/Analysis  
Applied Food Research:  
    Preserving  
    Processing  
    Packaging  
    Storing  
    Delivering  
Sales  
Marketing  
Distribution  
Consumer Education

Food processing industry  
Food manufacturing plants  
Food ingredient suppliers  
Food equipment suppliers  
Container manufacturers  
Large retail chains, e.g. Starbucks, Target  
Consumer products companies  
Test kitchens/food laboratories  
Feed companies  
Dairy, beef, or hog farms  
Federal government including:  
    Food and Drug Administration  
    Department of Agriculture  
    Department of Defense  
State government agencies

Earn a minor in business or agribusiness. Take courses in statistics.  
Become adept using computers.  
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 development.

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#### **SCIENCE**

Basic Research  
Food Microbiology  
Food Chemistry  
Biotechnology  
Product Development  
Food Engineering  
Food Safety  
Quality Inspection  
Quality Assurance  
Process Inspection

Federal government including:  
    Food and Drug Administration  
    Department of Agriculture  
    Environmental Protection Agency  
    Department of Defense  
State government agencies  
Food processing industry  
Food manufacturing plants  
Food ingredient suppliers  
Food equipment suppliers  
Consumer product companies  
Quality-control laboratories  
Test kitchens/food laboratories  
Pharmaceutical companies  
Universities and colleges  
Nonprofit research organizations,  
    e.g. NSF International

Obtain a graduate degree to reach higher levels of research and administration. Maintain a good GPA and secure strong faculty recommendations to prepare for graduate school.  
Gain related experience through internships.  
Assist a professor with research to gain laboratory and technical skills.  
Take additional courses in the sciences.  
Become highly detail oriented.  
Participate in research paper competitions or summer research programs sponsored by professional associations or government agencies.  
Join the Institute of Food Technologists to learn more about the field and for networking opportunities.

## AREAS

## EMPLOYERS

## STRATEGIES

### PREPROFESSIONAL/HEALTHCARE

Medicine  
Pharmacy  
Dentistry  
Veterinary Sciences  
Other Healthcare Fields

Hospitals  
Clinics  
Private or group practice  
Health networks  
Nursing homes  
Rehabilitation centers  
Mental health institutions  
Federal, state, and local health departments  
Government agencies  
Armed services  
Correctional facilities  
Colleges and universities  
Pharmaceutical companies  
Retail pharmacy chains  
Research laboratories  
Animal food companies  
Zoos

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. Research admissions requirements for individual programs and take prerequisite classes. Maintain a high GPA and prepare for required entrance exams. Secure strong personal recommendations from faculty. Seek research experience and participate in undergraduate research competitions. Gain exposure to field of interest through volunteering, part-time or summer jobs, or internships. Shadow a pharmacist, dentist, physician, etc. to learn more about the occupation. Research accredited institutions. Check graduation rates, passing rates on licensing exams, cost, etc. Speak with current students if possible. Develop back-up career plans in case admission is denied.

### 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 doctoral degree is required for university teaching.
- A high percentage of food scientists work for local, state, or federal government. Learn government application procedures and gain assistance from your college career center.
- Learn to work both independently and as part of a team.
- Develop strong written and oral communication skills. 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 in your desired field regarding their backgrounds. Arrange a shadowing experience.