

# FOOD SCIENCE AND TECHNOLOGY

## 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.