

DEPARTMENT OF

FOOD SCIENCE AND TECHNOLOGY



WHAT IS FOOD SCIENCE?

Drawing from many disciplines including **biology**, **chemical engineering** and **biochemistry**, food science is involved in the production, preservation, and distribution of food products as well as the research and development of novel food items. Based on the study of physical, microbial and chemical makeup of food, food scientists develop safe, nutritious, and sustainable food and innovative packaging (Institute of Food Technologists, ift.org).

CHOOSE FROM FOUR DEGREE OPTIONS

TAILOR YOUR EDUCATION TO YOUR INTERESTS



Science - For students focusing on research and production of food, education, government or extension. One of 50 departments in the US and Canada accredited by the Institute of Food Technologists. Additional courses you will be taking include: **Statistics**, **Sensory Evaluation**, **Organic Chemistry Labs**, **Food, Nutrition & Exercise**, **Physics**, and **Additional Focused Electives**.

Food Business - For students considering careers in management, technical sales, service and marketing. Additional courses you will be taking include: **Accounting**, **Quantitative Methods**, **Operations & Supply Chain Management**, **Management**, **Marketing**, and **Additional Focused Electives**.

Food and Health - Designed for students who are interested in the health professions meeting the basic requirements for entrance to medical, veterinary and dental programs as well as other public health careers or in careers in the food and health industries. Additional courses you will be taking include: **Human Anatomy & Physiology**, **Organic Chemistry Labs**, **Food, Nutrition & Exercise**, **Nutrition**, **Physics**, and **Statistics**.

Food & Beverage Fermentation - Created for students interested in the science of fermentation for food, beverage and health industries, including research and development and production. Additional courses you will be taking include: **Sensory Evaluation**, **Brewing Science**, **Applied Brewing Science**, **Food & Beverage Fermentation**, **Fermentation Microbiology**, **Wines & Vines**, **Physics**, and **Biological Studies**.



COLLEGE OF AGRICULTURE AND LIFE SCIENCES
FOOD SCIENCE
AND TECHNOLOGY
VIRGINIA TECH.



Food Science students on a study abroad trip in Germany

What can you do with a Food Science and Technology degree?

Industries, job titles and additional educational opportunities

Food and Beverage Industry

- Product development
- Processing
- Packaging
- Quality Assurance and Control
- Education
- Government Agencies and Extension Offices
- Business Management
- Technical Sales
- Marketing
- Toxicology
- Animal Nutritionist

Additional Businesses Employing Food Scientists

- Manufacturing
 - Chemical
 - Pharmaceutical
 - Consumer Products
- Testing Laboratories
- Research and Development
- Management
- Consulting Services

Graduate School

- Medical, Dental, Veterinary Medicine, PA, PT, Nursing, Pharmacy
- Food Science
- Chemistry, Biological Sciences, Microbiology
- Quality Assurance and Control
- Nutritionist and Dietician

Public Health

- Food Microbiology
- Food Chemistry
- Community Service Management
- Government Agencies, including
 - USDA, FDA, EPA
 - Health Inspections
 - NASA
 - Military
 - CDC
- International Organizations
 - World Health Org
 - Peace Corps

Engineering

- Biological Systems
- Packaging
- Product Development
- Processing
- Food



Top 10 in the US

Ranked among the top 10 undergraduate food science programs in the country by Successful Student



The median annual starting salary for a food scientist is \$77,000.



VT Food Science majors have a 100% job placement rate within six months of graduation.



Expected growth for food science occupations is 7% over the next 10 years, higher than average for all jobs.

