

MAIOR IN

FOOD TECHNOLOGY MANAGEMENT

FOOD SCIENCE AND FOOD TECHNOLOGY MANAGEMENT students study the chemical composition of food and food ingredients and preserve, process, package, and distribute foods that are nutritious, wholesome, affordable, desirable, and safe to eat. Since the food industry is the largest industry in the world, food scientists are in high demand.

WHAT DO FOOD SCIENCE MAJORS STUDY?

Science (biology, chemistry, physics*) • Math (college algebra, trigonometry*, calculus*, statistics*) • Nutrition (courses in food chemistry, food safety, food processing and engineering) • Business (food tech management students complete a business minor)

(*) = Only required for food science (not food tech management)

A MAJOR FOR STUDENTS WHO ...

Perform well in science and math . Have good analytical and problem solving skills . Like food and are interested in research

WHAT KIND OF JOBS DO GRADUATES GET?

Food industry (i.e. Nestle, Mead Johnson, Tyson, etc) • Food product development • Sales and marketing • Management and administration • Research for government agencies (USDA, FDA, etc) • Academia and higher education