Food Science and Industry
Bachelor of Science in Food Science and Industry

"I wanted a career where I could combine my love of science and food, so food science was a great choice for me. The chance to take knowledge about the basic sciences and apply it in labs and research projects sets food science apart from other science majors. The wide variety of job opportunities and 100% placement shows that employers are looking for graduates to help shape and improve the future of the food industry."

Alex Maxwell
Atchison, Kansas

K-State's nationally recognized undergraduate food science and industry program is approved by the Institute of Food Technologists (IFT). This program provides excellent training in science and business for students who will work in food science and related professions in industry, academia, and government.

Possible Careers
Food production manager, quality assurance specialist, food safety/HACCP manager, sales and marketing specialist, technical sales representative, product and process developer, laboratory analyst, product development team member, advertising and communications representative

Potential Employers
Small, medium or large food company, state or federal government quality, safety or regulatory agency, equipment company, ingredient company, microbiological/sanitation firm, technical marketing group, advertising firm, biomedical company, consumer research company

Academics
Courses provide excellent training in the basic sciences as well as food chemistry, food microbiology, food analysis, food processing, nutrition, food engineering, and product and process development. By carefully selecting required courses, students can obtain minors in business, cereal chemistry, agribusiness, economics, agricultural technology management, leadership, communication, and other areas.

Professional electives are important to the food science curriculum. Students work closely with an academic advisor to design a personalized, well-rounded course of study. They select courses such as Food Product Evaluation, Food Safety and Security, Sensory Analysis, Human Nutrition, Agricultural Business Communications, Agricultural Systems and Technology, Meat Science, Milk Processing, Dairy Foods, Introduction to Grain Science, Bakery Science, Microcomputer Applications, Anatomy and Physiology, and numerous business, management, marketing and finance courses.

Options
Food science has two main options. Science, an approved IFT undergraduate program (www.ift.org), and food business and operations management. The science option emphasizes basic sciences and prepares students for more technical jobs, product development, and graduate school. Students in the food business and operations management option must minor in business, agricultural economics, or agribusiness as they prepare for sales, marketing, management, and other opportunities in the food industry. Students can switch from one option to the other with counsel from their advisor. Employment opportunities are strong with both options.

"If students are interested in excellent training in basic and applied science, essentially 100 percent employment, a variety of job opportunities with an above-average salary, and a desire to make a difference in the world's largest and most essential industry — then food science is a great choice."

John Unruh, Ph.D.
Professor and Chair
Food Science and Industry Undergraduate Program
For a list of classes, go to Students and Programs on the Food Science Institute website: http://www.foodsci.k-state.edu.

Minor
Students in curricula containing several science courses may choose to minor in food science and industry to expand their expertise and marketability. Scheduling the 15 hours required for a minor is easy with careful planning.

Distance Education
A bachelor's degree is available via distance learning for students who have at least 30 credit hours and are working in the food industry or have other employment responsibilities. For details, visit the Food Science Institute website.

Student Activities
Activities outside the classroom enhance the college experience and provide students with industry contacts. Some of the opportunities available include the Food Science Club, quiz bowl, product development team, section and national meetings of the Institute of Food Technologists, dairy products judging team, meats judging team, and other College of Agriculture competition teams.

Scholarships
High school and transfer students are eligible for Institute of Food Technologists scholarships (www.ift.org/scholarships). A book-sharing program is available to all food science students. This reduces the need to purchase many costly textbooks.

Internships
Valuable experiences and college credit can be gained by completing an internship with a food company. Internship contacts frequently aid in later employment. Students are placed in companies in Kansas and throughout the United States.

International Opportunities
The food industry is certainly global. Numerous study tours, short courses, internships, and semester study abroad opportunities are available.

Faculty and Facilities
The food science program is part of the Food Science Institute with approximately 52 faculty members from five K-State colleges and 11 departments. Many faculty serve in leadership roles within the food industry and bring those experiences into the classroom. Students train in state-of-the-art laboratories and pilot plants with skilled faculty, researchers, and lab technicians. The facilities include cereal and grain, dairy, meat, poultry, egg, thermal, extrusion, fermentation, sensory analysis, and value-added processing/evaluation capabilities.

"When I entered the food science program, I wasn’t sure what to expect. As I advanced in the curriculum, the relevance of the material, the hands-on experience, and devotion of the faculty and staff shaped my goals and expectations for the future. I’ve set my sights high knowing that I'm prepared to enter any area of the food science profession."

Madison Beck
Wichita, Kansas

Contact information:

John Unruh
Kansas State University
126 Weber Hall
Manhattan, KS 66506-0201
785-532-1245
www.foodsci.k-state.edu
junruh@ksu.edu

College of Agriculture
Academic Programs Office
117 Waters Hall
Manhattan, KS 66506-4015
785-532-6151
www.ag.k-state.edu
kstateag@k-state.edu

Office of Admissions
Kansas State University
119 Anderson Hall
Manhattan, KS 66506
785-532-6250
k-state.edu/admissions

For a full list of courses scan with your smartphone.