

Get Involved!

Food Science Club

Students get a taste of the food industry by visiting food companies, learning food science principles, and developing professional skills all while having a great time with classmates!

Team Activites

Quiz Bowl

Showcase food science knowledge in the annual Institute of Food Technologists Student Association College Bowl Competition.

Judging Teams

Find numerous opportunities to participate with Meat, Dairy Cattle, Poultry, Crops, and Livestock judging teams.

Product Development

Work with other food science students to develop new food products! Past projects have excelled in competitions including Disney Healthy Snacks for Kids, American Association of Cereal Chemists, and the California Almond Board.



Food Science Club members in San Francisco, CA for the 2015 Fancy Food Show



Carrot Cake Yogurt Product Development 2015

Internships - Gain Experience

Gain experience in the food industry through a paid internship. Most students have at least one internship at a food company.

Study Abroad- Expand Your Knowledge

Gain international experience through study tours, semester programs, or a summer internship in another country.



Students on a Spain Tour 2015

Scholarships - Make It Happen

There are great opportunities for students to get scholarships through the College of Agriculture, the Institute of Food Technologists, and others.

Textbook Program - Utilize Extra Resources

The Academic Resource Center includes computer stations, a quiet study area, and textbooks. Students can checkout textbooks on a first come first serve basis.

For more information contact:
John Unruh
Undergraduate Program Chair
Kansas State University

Phone: (785)-532-1245
Email: junruh@k-state.edu



Food Science and Industry

www.foodsci.k-state.edu

KANSAS STATE
UNIVERSITY



Food Science and Industry at Kansas State University

What is Food Science?

Food Science integrates multiple fields of study, including:

- Principles of Biology
- Chemistry
- Microbiology
- Biochemistry
- Nutrition
- Sensory Analysis
- Engineering

Students learn how to create new food products, improve food processing and preservation techniques and increase the quality, safety and nutritional value of the food supply.



Food Science Students in Call Hall Laboratories at Kansas State University

Why Choose K-State?

K-State's Food Science program combines resources from colleges across campus to create a unique and diversified program that can be custom fit to every student.

- Opportunities to connect with future employers
- Strong job outlook with an average starting salary of \$38,000-\$50,000
- Small class sizes
- Hands-on experiences, internships, and many study abroad opportunities
- Financial support through scholarships, loans, on-campus jobs, and grants
- Undergraduate research opportunities



Faculty members serve as teachers, mentors, researchers, and extension specialists in the following areas: food chemistry, food microbiology, food safety, veterinary medicine, cereal science, dairy science, meat science, engineering, human nutrition, sensory analysis, and product development.

Curriculum Studies

Science

Designed for students interested in applying biology, chemistry, and engineering to careers including for example:

- **Product Processing**
- **Product Development**
- **Food Safety**
- **Research**
- **Quality Assurance**



This option is compatible with requirements for graduate school and pre-professional programs in pre-health and pre-veterinary medicine

Food Business Operations Management

This option is designed for students interested in:

- **Management**
- **Marketing**
- **Sales**
- **International Trade**
- **Communication**

With the business option students can minor in Business, Agribusiness, or Agricultural Economics

Minor

Receive a minor in Food Science by completing 15 credit hours of Food Science and processing electives courses