

FOOD SCIENCE AND INDUSTRY ANOTHER PATH FOR PRE-HEALTH/PRE-VET

Amelia Govert, Kingman, KS

B.S. Food Science, Spring 2015 "My dual agriculture background and interest in medicine made Food Science the perfect fit for me at K-State. I have a different perspective in the medical field, particularly compared to my peers with the standard science track. I also found myself in PA (Physician Assistant) school continually to 'bridging the gap' between agriculture/food sector and medicine."

> Career Paths Medical

> > Dentistry

Physical Therapy

Veterinary

Physician Assistant

Nursing

Pharmacy

Currently at Physician Assistant School

Studen

What is Food Science & Industry?

Food scientists apply principles from the physical, chemical, biological, and engineering sciences to provide the consuming public with a safe, nutritious, affordable, and abundant food supply. Students in this multidisciplinary field study the chemical and physical makeup of food products, explore innovations in production, packaging, and distribution; and draw on a range of disciplines to enhance the safety, sensory, and nutritional qualities of foods we consume. Kansas State University's nationally recognized undergraduate food science and industry program is approved by the Institute of Food Technologists (IFT). Our program provides excellent training in science, technology, and business for students who will work in food science and allied professions in the industry, academia and the government.

Why Food Science?

The curriculum has flexibility so that the student can achieve a Food Science degree and meet the prerequisites for the health/veterinary schools by choosing the health school requirements from the list of electives in the Food Science curriculum. The pre-health and pre-vet requirements can be incorporated into the Food Science and Industry, Science Option easily. Having basic knowledge of agriculture, food, and nutrition is often invaluable for pre-health/pre-vet students and professionals. Many undergraduate research opportunities exist for students to work with our experienced faculty.

@KSUfoodscience

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BREAKING THE MOLD FOR PRE-HEALTH/PRE-VET



Jordan Weber, Gardner, KS •B.S. Food Science, Spring 2013

It was important to me that I not only complete medical/professional school prerequisites, but also graduate with a major that has real world value, and no degree program fulfilled these requirements better than Food Science.



Faculty Advising

Individual attention is given to every student. Faculty members are committed to providing students the best possible experience through exemplary teaching and advising. Your food science advisor, along with your pre-health advisor will ensure proper class selection, guidance on professional future school options and serve as a general resource throughout your time at K-State and beyond!

Study Abroad



Experience global food systems and gain perspective on food and global health through our numerous faculty led study tours, short courses, internships, and semester study abroad opportunities.







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Job Shadowing

For students interested in pursuing professional degrees, they are encouraged to shadow their "hometown" professionals. Additionally, opportunities to volunteer and engage in the local community are available.

Skills

Critical Thinking

Communication

Food Chemistry & Analysis

Food Safety & Microbiology

Technological Applications

Hands-On Laboratories



Contact Us

Food Science Institute

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