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 Activities**

**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.

**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.

**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 check out textbooks on a first come first serve basis.

For more information contact:
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Food Science and Industry
www.foodsci.k-state.edu

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.

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

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.