

FOOD SCIENCE, B.S.

Begin Campus: Any Penn State Campus

End Campus: University Park

Program Description

The food science major builds on a strong foundation in the sciences, especially chemistry and biology, and applies that knowledge to solving practical problems in food processing. It is a very hands-on program where students work in labs and small-scale processing facilities to put their learning into practice. Graduates enjoy excellent career prospects in the food industry where they can immediately put their knowledge into action developing, manufacturing and regulating the foods we eat every day.

What is Food Science?

Food science is the application of science and technology to the manufacture of safe, nutritious, and tasty food products. Food scientists are especially concerned with food safety, nutritional value, managing food quality, food plant management, as well as the development of new products and processes. They are employed by the big food brands whose products you use every day, as well as by less well-known companies who make the ingredients that go into them. Other food scientists also work for colleges and universities in teaching and research and as well as for government agencies concerned with food regulations.

You Might Like this Program If...

- You are interested in science and looking for somewhere to apply it
- You want a major that involves doing as well thinking
- You're looking for a major with real career prospects
- You value a "small college" atmosphere with real contact with the faculty

MORE INFORMATION ABOUT WHY STUDENTS CHOOSE TO STUDY FOOD SCIENCE (<http://foodscience.psu.edu/majors/why/>)