FOOD SCIENCE, B.S.

Program Description
Food science involves the application of science and technology to food product manufacture, storage, and distribution to consumers. Food scientists are especially concerned with food safety, nutritional values, managing food quality, food plant management, and development of new products and processes. They are employed by manufacturers and distributors of food products; by chemical, packaging, and other industries that supply goods and services; by colleges and universities in teaching and research; and by government agencies concerned with food regulations and the health and well-being of the general public.

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/)