



Food Science and Technology

*"Inspiring, Collaborating, Innovating
To Advance Safe and Sustainable Food for a Healthier World"*

FERMENTATION SCIENCE OPTION

The FST fermentation science program is one of just a handful in the nation, and our graduates are in great demand! It's a fun major—it's real science. It's hands-on applied science—you learn it—then you use it.

Courses specific to the degree address the biological, chemical and physical principles of fermentation as well as the engineering, processing, preservation, quality evaluation, public health aspects and use of beer, wine, and fermented food products.

CAREER OPPORTUNITIES

Our graduates have historically enjoyed a high placement rate. We regularly get requests from a variety of employers seeking our graduates.

Our graduates enjoy a variety of employment opportunities—we have graduates at the largest wineries and breweries, as well as at local cellars and craft breweries. Some graduates pursue an industry career in fermented foods such as coffee, soy, pickles, as well as artisan cheese.

Some of our graduates find satisfaction in owning their own production facilities, while others enjoy the upward mobility of the corporate world.

Many of our graduates enjoy international travel in their careers, and some students have completed internships abroad in such countries as France, Spain, Australia, and New Zealand.

**COME SEE WHAT DOORS A
FERMENTATION SCIENCE DEGREE CAN
OPEN FOR YOU!**

UNDERGRADUATE RESEARCH

If you are interested, you can receive credit for doing research as an undergraduate. Some examples of past student research projects include:

- Developing gluten-free beer for people with allergies
- Anti-microbial properties of wine-based meat marinades
- Development of FETA cheese processing procedures
- Fermentation performance of selected yeast strains and their impact on the physical stability of beer
- Biochemical influences of selected yeast strains on beer flavor
- Impact of pH on bitter quality in beer

**Learn more about the FST
Fermentation Science Option
and coursework**



**Learn more about Fermentation
Science Research and
Processing Facilities**



For more information contact:

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Accommodations for disabilities may be made by contacting 541-737-4098, or <https://ds.oregonstate.edu/>