



Department of Food Science and Technology

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

Food Science and Sustainable Technologies Degree FOOD SCIENCE OPTION

In a world challenged to ensure a sustainable, safe, healthful, and affordable food supply, the Food Science option provides the necessary breadth and depth of preparation to enable students to begin to address these challenges.

Foundation courses in chemistry, biology, math, and physics provide the background to understand foods at a fundamental level.

Food science classes include compelling laboratory experiences through which students develop a deep understanding of complex food systems. What's more, this is a science where you can often eat your experiments!

CAREER OPPORTUNITIES

Graduates are well qualified and in demand for entry food scientist positions in the industry with employers representing diverse location, scale, and sector of the food industry.

A few examples: Tillamook, Reser's Fine Foods, Amy's Kitchen, Tofurky, Glanbia, Pacific Foods, Bridgeport Natural Foods, Oregon Tilth, and Ingredion/Kerr Concentrates.

While most professional food scientists complete their degree education with the bachelor's, graduate study can open additional doors for career advancement.

Recent graduates from this program have continued studies in leading graduate Food Science programs including Oregon State, Cornell University, the University of California Davis, The Ohio State University, Purdue University, and North Carolina State University.

EXPERIENTIAL LEARNING

Opportunities to learn beyond the classroom are numerous and varied, including summer internships, undergraduate research, study abroad, leadership training and service, work in the OSU Creamery, and many others.

A few examples of recent research projects conducted by undergraduate students:

- Developed edible antimicrobial coatings from natural materials that can be applied to perishable foods like berries to increase their safety and storage life. This helps Oregon growers expand their fresh produce market across the Pacific Ocean and to other distant locations.
- Evaluated fermentation, drying and finishing conditions required to ensure that an Oregon salami producer's process would comply with USDA food safety standards.
- Optimized a gouda cheese recipe for production by students in the OSU Creamery. Proceeds from sales of "Beaver Classic" help to support scholarships for undergraduate students.
- Treated a cell culture model of human liver cells by exposing them to different phytochemicals present in watermelon flesh, and then analyzed the expression of various genes after the treatments. This helped determine which compounds were most effective in combatting chronic diseases caused by a high-calorie diet.

Learn more about the FSST Food Science Option and coursework



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