



Food Science and Sustainable Technologies Degree (FSST)

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

FERMENTATION SCIENCE OPTION

CAREER OPPORTUNITIES

The FSST 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.

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 OPTION
CAN OPEN FOR YOU!**

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



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



For more information contact:
Deborah Gould | 541.737.6486 | deborah.gould@oregonstate.edu
<https://foodsci.oregonstate.edu/>

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