Food Science

What is Food Science?
The study of food science includes all types of foods, such as dairy products, fruits and vegetables, meat and poultry, and further processed foods you find in grocery stores and restaurants.

Food scientists apply principles of biology, chemistry, microbiology, biochemistry, nutrition and engineering to create new food products, improve food-processing techniques and ensure quality, safety and nutritional value of the food supply. Food scientists play a central role in optimizing the safety and quality of foods from the point of production on the farm until products reach the consumer’s plate.

Why Study Food Science?
Everyone eats. Therefore, food science is a degree area that will always be in demand and will always be changing with new technology, new regulations and everything in between. Food science will be an area that always needs good people in the work force.

Finish in 4
For each undergraduate degree program in CASNR, we have prepared example plans of how you may successfully complete your degree plan in four years.

Ali Duval
San Luis Obispo, California

“I have loved every second of my time in the food science program. I am intrigued by the food industry and all that it has to offer as far as career opportunities.”

Where Do You See Yourself?
Certified flavor chemist  Market researcher
Food analytical director  Meat marketing specialist
Food ingredients sales  Nutritionist
Food microbiologist  Plant operation manager
Food safety regulator  Product development specialist
Food technologist  Quality assurance supervisor
Major Options

Within the food science major, you have the option to select a predefined emphasis area or work with your faculty advisor to customize your plan of study.

Food Industry

Equips you with the training to advance in various segments of food production and processing and related industries.

Food Safety

Combines knowledge of food science with critical issues relating to food safety, government regulations and food safety programs being required by government and industry leaders.

Meat Science

Trains you to enter all aspects of the meat industry including animal harvesting and fabrication, processed meats, food microbiology and product development.

Science

Prepares you for the scientific and technical challenges of the modern food industry while also giving you the foundation to further your education by pursuing a graduate or postsecondary degree.

Oklahoma State University
College of Agricultural Sciences and Natural Resources
Department of Animal Science
Food Science Major

Fast Fact

Food science students have access to the Robert M. Kerr Food and Agricultural Products Center (FAPC), known throughout the nation for its research and Extension outreach and state-of-the-art facility.

Highlight

Advisory input from food professionals and business leaders ensures students gain the relevant training and hands-on experience necessary to solve industry challenges.

OSU Department of Animal Science

Undergraduate Research Opportunities

The Undergraduate Research Scholars Program provides students with valuable hands-on experience working on cutting-edge research projects side-by-side with faculty, graduate students, research technicians and research unit managers. The program builds a solid foundation in research methods to better prepare students for industry and academic careers in animal or food sciences.

Scholarship Dollars

The OSU Department of Animal Science awarded more than $400,000 in scholarships to undergraduate students in the department this year. CASNR awarded an additional $600,000 to students within the college.