FOOD SCIENCE

WHAT IS FOOD SCIENCE?
The study of food science includes all types of food, 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?
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 is an area that will always need 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.

TAYLOR PRICE
Pilot Point, Texas

“In food science, everything I’ve learned has been so applicable. I’ve really appreciated getting to see and learn so much from my major.”

Where Do You See Yourself?

Cereal grain chemist   Food microbiologist
Certified flavor chemist   Food safety specialist
Equipment sales engineer   Fruit and vegetable producer
Flavor/spice ingredient sales   Meat purveyor/merchandiser
Food broker   Process control auditor
Food distributor   Product development specialist

COLLEGE OF AGRICULTURAL SCIENCES AND NATURAL RESOURCES
Oklahoma State University
136 Agricultural Hall | Stillwater, OK 74078
405.744.5395 | casnr.okstate.edu | admissions.okstate.edu
Major Options

Within food science, you have the option to select a predefined emphasis area and 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.