



# FOOD SCIENCE

what is your next **STEP?**

## food science options

### Industry

The Food Industry program prepares students for many interesting and profitable career opportunities in the vast food industry. Graduates in this option have the training necessary to advance rapidly in the various departments and divisions of meat, dairy food, or poultry processing plants and associated retail industries.

### Science

The Food Science program prepares students for the scientific and technical challenges of the modern food industry. New developments in the food industry, such as genetic engineering, molecular biology and designer foods, require graduates with a strong science background.

## 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 that you find in grocery stores and restaurants. Food Scientists apply principles of biology, chemistry, microbiology, biochemistry, nutrition and engineering to create new food products, to improve food-processing techniques and to 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.

## technology

The Food and Agricultural Products Research and Technology Center offers students the opportunity to work with state-of-the-art equipment and leading food researchers. FAPC was developed to stimulate the value-added processing segment of Oklahoma agriculture. The center has been designed to address the needs of all commodities processed within the state of Oklahoma. It represents a major expansion at Oklahoma State University relative to value-added processing of agricultural products.

## research

OSU and FAPC is the site of numerous long-term research programs. Each of FAPC's technical faculty and staff serves on both extension and research appointments. This gives students the opportunity to get hands-on experience working with leading researchers in the food industry.

## career opportunities

Graduates of the Food Science program are well prepared for careers in every branch of the food processing industry, as well as in government and research positions.

Food Science students have career opportunities such as management, quality assurance, food product development, flavorist, sensory evaluation specialist, microbiologist, chemist, purchasing agent/buyer, food engineer, auditing/inspecting, and research and education.

## scholarships

Each year, more than \$110,000 in scholarship monies are distributed to students in the Department of Animal Science. In most cases, the basis for selection is scholarship, leadership, outside activities, and some consideration for need. Additionally, the College of Agricultural Sciences and Natural Resources awards approximately \$400,000 to incoming, transfer and continuing students.

## for more information

Department of Animal Science  
Food Science Program  
104 Animal Science  
Stillwater, OK 74074  
(405) 744-6616

Check us out on the Web at [www.casnr.com](http://www.casnr.com)



# roads TRAVELED



Food Science Alumna Profile:

## Name:

Amy Hoyle  
Carthage, Mo.

## Current Occupation:

Quality Assurance/Formulations Team Adviser

## Amy's Story:

What do you get when you mix a cup of science, tablespoon of math, a dash of communications and a heap of passion? You get Amy Hoyle and her career in food science.

Amy graduated from OSU with a bachelor's degree in Animal Science with a Food Science Option and received her master's degree in Food Technology from Texas Tech University. She now works as a Quality Assurance/Formulations Team Adviser for Schreiber Foods Inc. in Carthage, Mo.

The challenges of making quality products while optimizing ingredient usage and meeting customer requirements is what Amy enjoys most about her position. She also likes working with a variety of products and diverse groups of people.

Amy feels her experiences as an intern and as an undergraduate lab technician in the Food Microbiology Research Lab were an important part of her education.

"Classes gave me the knowledge needed to understand the science of making cheese and why certain ingredients function in specific ways in the formulas," said Amy. "And internships gave me exposure to the plant environment.

For students interested in her type of position, Amy recommends they tour facilities and meet people throughout the industry.

"Get internships in different aspects of the industry and gain exposure to all parts of the plant," said Amy.

Amy says that a Food Scientist must have a solid background in food science, math and chemistry. She also feels leadership and communication skills are important, along with the ability to manage projects.

If you have a hunger for knowledge and a taste for science, a career in Food Science might be right for you.

## which PATH are you taking?

Careers for Food Science Graduates:

- Management
- Quality Assurance
- Product Development
- Food Safety
- Process Engineering
- Packaging
- Sales/Management
- Auditing/Inspecting
- Sensory Science
- Research and Education
- Economic Development
- Food Engineering and Processing
- Food Packaging
- Governmental Laws and Labeling
- Medical and Pharmacy Schools

OKLAHOMA STATE UNIVERSITY  
<http://www.okstate.edu>



Oklahoma State University, in compliance with Title VI and VII of the Civil Rights Act of 1964, Executive Order 11246 as amended, Title IX of the Education Amendments of 1972, Americans with Disabilities Act of 1990, and other federal laws and regulations, does not discriminate on the basis of race, color, national origin, sex, age, religion, disability, or status as a veteran in any of its policies, practices or procedures. This includes but is not limited to admissions, employment, financial aid, and educational services.

This publication is printed and issued by Oklahoma State University as authorized by the Dean of the Division of Agricultural Sciences and Natural Resources and has been printed at a cost of \$942.18 for 2500 copies. 0805 # RKB.

## MILE MARKERS

Student Organizations:

- Food Industry Club (Oklahoma Student Chapter of the Institute for Food Technology)

Research Facilities:

- Food and Agricultural Products Research and Technology Center
  - Pilot Plant
  - Laboratories
- Animal Science Building
  - Laboratories

For More Information:

- [www.casnr.com](http://www.casnr.com)