



Food Science

Highlights

- Food Science Club
- Meat Science Association
- Student competition teams
- Undergraduate research

Where do you see yourself?

- Bakery quality auditor
- Cereal scientist
- Certified flavor chemist
- Development chef
- Fats and oil researcher
- Food ingredients sales
- Food technologist
- Food toxicologist
- Market researcher
- Meat marketing specialist
- Nutritionist
- Plant manager
- Quality assurance supervisor



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.

Within food science, you have the option to select a predefined emphasis area or work with your faculty adviser to customize your plan of study. These areas include:

Industry

Equips you with the training to advance rapidly in the various departments and divisions of food, processing plant and associated retail industries.

Meat Science

Training to enter all aspects of the meat industry including animal harvesting and fabrication techniques, 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.



Scholarship Dollars

The Animal Science Department awarded **\$348,000** in scholarships to students in the department this year. CASNR awarded an additional **\$460,000** to students within the college.



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 one area that always needs good people in the work force.

Undergraduate Research Opportunities

The Animal Science Undergraduate Research Scholars Program engages undergraduate students in research. Knowledgeable faculty members serve as mentors for undergraduate students while they gain 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 engages promising undergraduates a solid foundation in research methods to better prepare them for industry and academic careers in animal or food sciences fields.

Fast Fact: Food science students have access to the Robert M. Kerr Food and Agricultural Products Center (FAPC), known throughout the nation as a state-of-the-art research and teaching facility.

Alumni Spotlight

Ashley Harris

*Bachelor of Science in Food Science, 2007
Operations Manager, Schreiber Foods*

After graduating from OSU, Ashley began her career in the food industry with Schreiber Foods, Inc. She has spent time with the company at facilities in Pennsylvania, Missouri and Utah. In addition to being Operations Manager at the facility in Logan, Utah, she chairs the Network of Women Business Leaders organization with Schreiber and serves on the board of Women In Business, a community organization.

Ashley received a President's Award For Excellence in 2010 for her commitment to Schreiber and for her participation in philanthropic work throughout the community.

"While attending OSU, the Food Science program meant so many things to me, but most important, was opportunity," Harris said. "It was the opportunity to explore the industry, the opportunity to accept changes and make a difference, and the opportunity to make connections with others. Majoring in food science allowed me to expand my knowledge as it created my career path and shaped my future."

CASNR Fast Facts

>>> Faculty Advising <<<

40+
Student Organizations

\$1.4
Million in
Scholarships
each year

13:1
Student to Faculty Ratio

45 States
Represented

4 out of 15
OSU Outstanding Seniors

Expanding Minds, Inspiring Purpose

College of Agricultural Sciences & Natural Resources

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