# DEPARTMENT OF

## FOOD SCIENCE AND TECHNOLOGY

### STUDY A VARIETY OF SCIENTIFIC DISCIPLINES

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### CHOOSE FROM FOUR DEGREE OPTIONS

#### Science
- For students focusing on research and production of food, education, government or extension. Accredited by the Institute of Food Technologists as one of 50 departments in the US and Canada. Additional courses you will be taking include: Statistics, Sensory Evaluation, Organic Chemistry Labs, Food, Nutrition and Exercise, Physics, and Additional Focused Electives.

#### Food Business
- For student considering careers in management, technical sales, service and marketing. Additional courses you will be taking include: Accounting, Quantitative Methods, Operations & Supply Chain Management, Management, Marketing, and Additional Focused Electives.

#### Food and Health
- Designed for students who are interested in the health professions meeting the basic requirements for entrance to medical, veterinary and dental as well as other public health careers, or in careers in the food and health industries. Additional courses you will be taking include: Human Anatomy & Physiology, Organic Chemistry Labs, Food, Nutrition & Exercise, Nutrition, Physics, and Statistics.

#### Food & Beverage Fermentation
- Created for students interested in the science of fermentation for food, beverage and health industries, including research and development and production. Additional courses you will be taking include: Sensory Evaluation, Brewing Science, Applied Brewing Science, Food/Beverage Fermentation, Fermentation Microbiology, Wines, Physics, and Biological Studies.
What can you do with a Food Science and Technology major?

**Industries, Job Titles and Additional Educational Opportunities**

### Food and Beverage Industry
- Product development
- Processing
- Packaging
- Quality Assurance and Control
- Education
- Government Agencies and Extension Offices
- Business Management
- Technical Sales
- Marketing
- Toxicology
- Animal Nutritionist

### Public Health
- Food Microbiology
- Food Chemistry
- Community Service Management
- Government Agencies, including
  - USDA, FDA, EPA
  - Health Inspections
  - NASA
  - Military
  - CDC
- International Organizations
  - World Health Org
  - Peace Corps

### Additional Businesses Employing Food Scientists
- Manufacturing
  - Chemical
  - Pharmaceutical
  - Consumer Products
- Testing Laboratories
- Research and Development
- Management
- Consulting Services

### Engineering
- Biological Systems
- Packaging
- Product Development
- Processing
- Food

### Graduate School
- Medical, Dental, Veterinary Medicine, PA, PT, Nursing, Pharmacy
- Food Science
- Chemistry, Biological Sciences, Microbiology
- Quality Assurance and Control
- Nutritionist and Dietician

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**The median annual salary for a food scientist is $64,000.**

**VT Food Science majors have a 100% job placement rate within six months of graduation.**

**Expected growth for food science occupations is 7% over the next 10 years, higher than average for all jobs.**

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**Top 10 in the US**
Ranked among the top 10 undergraduate food science programs in the country by Successful Student

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