

DEPARTMENT OF

# FOOD SCIENCE AND TECHNOLOGY



## STUDY A VARIETY OF SCIENTIFIC DISCIPLINES

### Chemistry

General Chemistry, Labs  
Organic Chemistry  
Biochemistry  
Food Chemistry, Lab

### Biology

Principles of Biology, Labs  
General Microbiology, Lab  
Food Microbiology, Lab

### Food Science

Food Analysis  
Food Product Development  
Food Processing  
Food Safety & Quality Assurance

## CHOOSE FROM FOUR DEGREE OPTIONS

### TAILOR YOUR EDUCATION TO YOUR INTERESTS



**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.



COLLEGE OF AGRICULTURE AND LIFE SCIENCES  
FOOD SCIENCE  
AND TECHNOLOGY  
VIRGINIA TECH.



Food Science students on a study abroad trip in Germany

# 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

### Additional Businesses Employing Food Scientists

- Manufacturing
  - Chemical
  - Pharmaceutical
  - Consumer Products
- Testing Laboratories
- Research and Development
- Management
- Consulting Services

### Graduate School

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

### 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

### Engineering

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



### Top 10 in the US

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



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.