



DEPARTMENT OF

# FOOD SCIENCE AND TECHNOLOGY

A major in **food science and technology** draws from many disciplines, such as biology, chemistry, and engineering, to better understand food processes and ultimately improve food products. You will study the physical, microbiological, and chemical makeup of food, and learn techniques to develop safe, nutritious foods and innovative packaging.

## *FIND YOUR FOCUS*

Food science and technology offers several program options:

**Science** - Work towards a career in new product development, food processing, packaging, quality assurance, quality control, education, government, or Extension.

**Food Business** - Pursue your career in management, technical sales, service, and marketing.

**Food and Health** - Prepare for veterinary, dental, or medical school as well as other public health careers, in addition to careers in the food industry.

**Food and Beverage Fermentation** - Prepare for a career in the rapidly growing field of healthy foods or the beer and wine industry.



COLLEGE OF  
AGRICULTURE AND  
LIFE SCIENCES  
VIRGINIA TECH.

# MAJORS

## Food Science and Technology

- Science
- Food Business
- Food and Health
- Food and Beverage Fermentation

# MINORS

## Food Science and Technology

# #IAMVTCALS



## EXPLORE YOUR ROLE

There are many opportunities to get involved in the Food Science and Technology Department:

- Join the Food Science Club and/or the College Bowl Team, and meet other FST students.
- Join a product development team, and compete in regional and national competitions.
- Take advantage of hands-on research opportunities.
- Apply for summer internships and gain valuable industry experience.

### For more information

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