College of Agriculture
Food Science and Industry

Overview
Kansas State University’s food science and industry degree prepares students for rewarding careers in food and allied industries. Our nationally recognized undergraduate food science and industry program is approved by the Institute of Food Technologists, a nonprofit scientific society with members who work in food science and related professions in industry, academia and government.

Professional options
Careers
Food science touches the lives of people in important ways because food is a basic need. Trained individuals with dedication and talent are constantly needed to continue supplying safe, high-quality food. Job opportunities in food science are abundant, and often there are not enough applicants to meet placement demand.

The food science program at K-State prepares students for a variety of career fields such as:
- Food production operations
- Quality assurance
- Food microbiology and safety
- Process technology and engineering
- Business management and sales
- Product development and evaluation
- Consumer relations
- Advertising and promotion
- Technical service

Employers
A broad range of employers commonly seek food science graduates. Some examples:
- Small, medium or large food companies
- State or federal government quality, safety or regulatory agencies
- Equipment companies
- Ingredient companies
- Microbiological or sanitation firms
- Technical marketing groups
- Advertising firms
- Biomedical companies
- Consumer research companies

Some food science graduates, especially those who speak a second language, will find opportunities with global food agencies and companies to meet critical food needs in other countries.

Academics
Courses will provide excellent training in the basic sciences as well as specialized education in food chemistry, food microbiology, food analysis, nutrition, food engineering, and product development and processing.

Professional elective courses can be selected to meet requirements for minors in business, cereal chemistry, economics, leadership and other areas.

Professional electives are important to the food science curriculum. You will work closely with your academic advisor to design a personalized, well-rounded course of study. You can choose from courses such as:
- Food Product Evaluation
- Food Safety and Security
- Nutrition
- Agriculture Business Communications
- Meat Science
- Milk Processing and Dairy Foods
- Dairy Foods
- Grain Science and Bakery Science
- Numerous business, management, marketing and finance courses

Degree options
Three options are available in the food science and industry program: science, business and operations management, and technology. The science option emphasizes the basic sciences and prepares students for technical careers, product development and graduate school.

Students in the science option take courses in the life and biological sciences that meet requirements for health professional schools, including dentistry, medical, optometry, physical therapy, pharmacy, nursing, physician assistant, veterinary and other health-related schools. Pre-health students have academic advisors in both food science and industry and the pre-health program.

Students in the business and operations management option can easily minor in either business or agribusiness as they prepare for management and other opportunities in the food industry. Students may switch from business to the science option with counsel from their advisor.

The industry and technology option is designed for distance students interested in science and industry-based careers in product development, food safety, research or quality assurance.

Faculty
The food science program is part of the Food Science Institute with about 45 faculty members from five K-State colleges and 11 departments. Many faculty serve in leadership roles within the food industry and bring those experiences into the classroom.

Advising
Food science faculty members are genuinely committed to teaching and serve as great advisors. They make it a point to know their students with a strong emphasis on individual attention.

Advisors not only provide guidance with academics and assist with career planning, but also are an excellent source of information on student employment and other concerns.

The Food Science Academic Resource Center allows students to borrow or check out textbooks required for general courses in the undergraduate curriculum at no cost. This program is designed to benefit students seeking an undergraduate food science degree by reducing the ever-increasing costs associated with buying textbooks each semester.

Points of pride
Kansas State University’s food science and industry program has nearly 100 percent employment placement of its graduates.

k-state.edu/admissions/academics
Facilities
Students train in state-of-the-art laboratories and pilot plants with skilled faculty, researchers and lab technicians. The facilities include cereal and grain, dairy, meat and poultry, egg, thermal, extrusion, fermentation, sensory analysis and value-added processing/evaluation capabilities.

Activities
Clubs
Numerous opportunities are available to students through the Food Science Club. The club sells self-developed food products as a fundraiser, travels to Institute of Food Technologists meetings and conferences, connects with professionals within the industry, and participates in on-campus events offered through the College of Agriculture and its departments.

Student teams
Options include product development, dairy product judging, meats judging and other College of Agriculture competition teams.

Study abroad
The food science industry is global. Numerous study tours, short courses, internships and semester study abroad opportunities are available in Italy, France, Spain and more.

Financial assistance
High school and transfer students pursuing the science option are eligible for the Institute of Food Technologists scholarships and may obtain application material at ift.org/scholarships. Food science majors are eligible to compete for many other scholarships and financial assistance.

Suggested coursework
General requirements

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<thead>
<tr>
<th>Hrs.</th>
<th>Courses</th>
<th>Options</th>
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<tbody>
<tr>
<td>3</td>
<td>ENGL 100</td>
<td>Expository Writing I</td>
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<tr>
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<td>ENGL 200</td>
<td>Expository Writing II</td>
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<td>COMM 105</td>
<td>Public Speaking IA</td>
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<td>or</td>
<td>COMM 106</td>
<td>Public Speaking I</td>
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<td>ECON 110</td>
<td>Macroeconomics</td>
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<td>Social science and humanities electives</td>
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<tr>
<td>4</td>
<td>BIOL 198</td>
<td>Principles of Biology</td>
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<td>BIOL 455</td>
<td>General Microbiology</td>
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<td>CHM 210</td>
<td>Chemistry I</td>
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<td>CHM 230</td>
<td>Chemistry II</td>
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<td>FDSCI 101</td>
<td>Foundations in Food Science</td>
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<tr>
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<td>FDSCI 302</td>
<td>Introduction to Food Science</td>
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<td>FDSCI 305</td>
<td>Food Processing Lab</td>
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<tr>
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<td>FDSCI 310</td>
<td>Food Science Professional Preparation</td>
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<td>FDSCI 600</td>
<td>Food Microbiology</td>
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<tr>
<td>2</td>
<td>FDSCI 601</td>
<td>Food Microbiology Laboratory</td>
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<tr>
<td>3</td>
<td>FDSCI 690</td>
<td>Principles of HACCP and HARP-C</td>
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<tr>
<td>3</td>
<td>FNH 132</td>
<td>Basic Nutrition</td>
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<td>1</td>
<td>FDSCI 300</td>
<td>Food Science Seminar</td>
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<td>3</td>
<td>FDSCI 695</td>
<td>Quality Assurance of Food Products</td>
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<td>or</td>
<td>FDSCI 740</td>
<td>Research and Development of Food Products</td>
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Minor in food science
Students in curricula containing several science courses may choose to minor in food science and industry to expand their expertise and marketability. Scheduling the 15 hours required for a minor is easy with prior planning. Students must complete a petition for admission into the minor and work with a food science and industry advisor to tailor courses to meet their individual needs. A minimum of 11 hours must be chosen from the following list:

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<tr>
<td>3</td>
<td>FDSCI 302</td>
<td>Introduction to Food Science</td>
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<tr>
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<td>FDSCI 305</td>
<td>Fundamentals of Food Processing</td>
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<td>Quality Assurance of Food Products</td>
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<td>2</td>
<td>FDSCI 727</td>
<td>Chemical Methods of Food Analysis</td>
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<td>2</td>
<td>FDSCI 728</td>
<td>Physical Methods of Food Analysis</td>
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<tr>
<td>4</td>
<td>FDSCI 740</td>
<td>Research and Development of Food Products</td>
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</tbody>
</table>

For more information about food science and industry, contact:
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Manhattan, KS 66506-0102
1-800-432-8270 (toll free) or 785-532-6250
k-state@k-state.edu
k-state.edu/admissions

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Post-Graduation Statistics
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