

## Food Science

Participate in the multi-billion dollar food and beverage industry.

### THIS MAJOR IS A GOOD FIT IF YOU CAN SEE YOURSELF:

USING YOUR CREATIVITY to develop food products with novel flavors, textures, and colors

WORKING IN TEAMS of people from many disciplines, including chemistry, microbiology, engineering, and marketing

IMPROVING THE QUALITY and safety of food products

Food scientists apply biology, chemistry, nutrition, engineering, and other sciences to develop new food products, improve the safety and quality of food products, and design safer and more energy-efficient food processes. The food science program is taught in conjunction with Washington State University, just 8 miles away, giving you access to the professors and facilities of two major universities.

Choose an emphasis area that matches your interests and career goals: food processing, business, science, or nutrition.

### INSIDE THE CLASSROOM

Many "classrooms" are hands-on laboratories on both the UI and WSU campuses. Isolate food spoilage bacteria in the microbiology lab, collect data about taste at a state-of-the-art sensory lab, and manufacture and package meat, dairy, and cereal products in on-campus processing facilities. Your senior year, you'll draw on everything you've learned when you develop your own new food product. Past senior-year products have placed in the Institute of Food Technologists' top six nationally.

### OUTSIDE THE CLASSROOM

**INTERN.** Get practical experiences like these: SCHWAN FOOD COMPANY Develop new flavors of sherbet . . . J. R. SIMPLOT COMPANY Work to improve the texture of French fries . . . HEINZ ORE-IDA Collect and analyze data about consumer sensory experiences of new products.

**RESEARCH.** Get hands on. Assist faculty members as they conduct experiments and gather data for real-life clients such as USDA and leading food-processing companies. Study flavor chemistry, convert food industry by-products into usable products, or use organic colorants to add antioxidants to food. Paid positions are available.

**STUDY ABROAD.** Deepen your understanding of your major—and the world—in countries like these: TAIWAN Tour state-of-the-art beverage plants and sample shelf-stable "thousand-year" eggs . . . MEXICO Visit family-run farms and see how the agave cactus is made into tequila.

**GET INVOLVED.** Network and have fun. FOOD SCIENCE CLUB Meet food scientists who come to campus to discuss career opportunities. Tour food plants and attend professional meetings, including the Intermountain Institute of Food Technologists' annual meeting in Sun Valley . . . COLLEGE BOWL TEAM Test your knowledge in intercollegiate competition . . . FOOD PRODUCT DEVELOPMENT TEAM Meet a challenge from the food industry.

### FASTFACT

Our Food Product Development Team won \$10,000 at a national contest for developing Symboba, a "bubble" tea made with beneficial bacteria.

### CAREER OPPORTUNITIES

Each of our graduates receives multiple job offers. Salaries start as high as \$50,000 and can rise considerably over the course of your career. Food scientists are employed around the world by large and small food-processing companies, food ingredient suppliers, food testing labs, federal and state agencies, and colleges and universities.

Here are a few possibilities:

**PRODUCT DEVELOPER.** Work with an innovative team to design new food products; use findings about consumer experiences to refine products.

**RESEARCH SCIENTIST.** Discover new food-processing techniques or experiment with health-promoting ingredients such as nutraceuticals, antioxidants, and probiotics.

**OPERATIONS MANAGER.** Oversee the production process of a food plant—testing raw ingredients and finished products to make sure they meet quality standards.

**FOOD SAFETY SPECIALIST.** Work for a government agency to ensure food is processed in safe, sanitary environments.

**COMBINE YOUR EDUCATION.** A second language can open doors to careers with companies that do business in the U.S. and abroad. Take more in-depth courses in food microbiology, food safety and packaging, meat science, dairy science, or enology (wine making).

**CONTINUE YOUR EDUCATION.** Earn an advanced degree in food science or go to medical or pharmaceutical schools. The bachelor's degree prepares students to work toward a graduate degree in food science anywhere in the world.

FIND OUT MORE ABOUT THE UNIVERSITY OF IDAHO FOOD SCIENCE MAJOR

[WWW.CALS.UIDAHO.EDU/FST](http://WWW.CALS.UIDAHO.EDU/FST)

	FRESHMAN	SOPHOMORE	JUNIOR	SENIOR
FALL	Chem 111 Principles of Chemistry I 4	FCS 205 Concepts in Human Nutrition 3	FST 303 Food Processing 3	FST 408 Seminar in Food Science 1
	CORE 103-149 Core Discovery Course 4	MMBB 250/255 General Microbiology/Lab 5	FST 416/417 Food Microbiology/Lab 5	FST 460/461 Food Chemistry/Lab 4
	Engl 102 College Writing & Rhetoric 3	Phys 111 General Physics I 3	MMBB 300 Survey of Biochemistry or MMBB 380 Intro. Biochemistry 4	Elective Elective—Emphasis Area 3
	FST 110 Food Science 3	Elective Elective 3	Elective Elective—Emphasis Area 3	Elective Elective—Core Course 2-3
	Math 160 Survey of Calculus or Math 170 Analytic Geometry & Calculus I 4		Elective Elective—Core Course 3	Electives Electives 6
	<b>TOTAL 18</b>	<b>TOTAL 14</b>	<b>TOTAL 17-18</b>	<b>TOTAL 16-17</b>
SPRING	Chem 112 Principles of Chemistry II 5	ASM 240 Computer Applications in Biological Systems 3	FST 422 Sensory Evaluation of Food & Wine 4	FST 462 Food Analysis 4
	Comm 101 Fundamentals of Public Speaking 2	Chem 275/276 Carbon Compounds/Lab or Chem 277/278 Organic Chemistry/Lab 4	FST 432 Food Engineering 3	FST 470 Advanced Food Technology 3
	CORE 153-199 Core Discovery Course 3	Stat 251 Statistical Methods 3	FST 434 Agricultural Processing Laboratory 1	FST 489 Food Product Development 3
	FST 220 Food Safety & Quality 3	Elective Elective—Core Course 3	Engl 317 Technical Writing 3	Elective Elective—Emphasis Area 3
	MMBB 154 Introductory Microbiology 3	Elective Elective 3	Elective Elective—Emphasis Area 3	Electives Electives 2
	<b>TOTAL 16</b>	<b>TOTAL 16</b>	<b>TOTAL 17</b>	<b>TOTAL 15</b>

Total for degree = 128 credits. Course offerings may change from year to year. Always check the current course catalog.

TO LEARN MORE  
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*"I just completed an internship at Molecular Epidemiology, Inc., in Lake Forest Park, Washington. I learned how to sample and test all kinds of food products for pathogenic bacteria using a variety of methods."*

NICK SADOWSKI, *food science major*