

# Food Business Management

Food business managers maintain the largest and most efficient food production system in history. It is the nation's largest industry, with great need for graduates with knowledge of both food science and business practices. Opportunities abound, and vary from small startup companies to global corporations.

A career in food business management contributes to the quality of life for all. Consumers demand high quality, nutritious foods that are quick and easy to prepare. The government sets rigid standards for food safety, processing, handling, and ingredient use. As a result, there are many jobs for our graduates. Students are encouraged by more than \$50,000 in scholarships awarded annually. Our nationally approved curriculum produces graduates well prepared to work in the public or private sector. We now enjoy a 95 percent placement rate of graduates within six months of graduation.

## Pursuing Food Business Management at Ohio State

Few food business management majors enter as freshmen, but those who do are exceptionally well prepared. Interested students should have a good high school background in math, chemistry, and science courses. Good written and verbal communication is essential to a college education. Interest in management with an understanding of personnel issues and budgeting is desirable. Experience with computers is helpful.

All applicants to the Columbus campus are considered under competitive admission. Admitted student who indicate their major as Food Business Management on their application are directly enrolled into the College of Food, Agricultural, and Environmental Sciences as a first quarter freshman. One-on-one advising by faculty is a hallmark of the College of Food, Agricultural, and Environmental Sciences. Each FBM student is assigned a faculty advisor from the Department of Food Science Technology. Students take a survey course in their first quarter to gain familiarity with academic procedures, resources, requirements, and career opportunities.

## Food Business Management Requirements

Professional Support, 10-15 credit hours from:

- Introduction to Accounting

- Basic and Practical Microbiology
- Elementary and General Chemistry

Study in Depth, 38 credit hours from:

- The Science of Food
- Meat Processing
- Introduction to Food Processing
- Dairy Products
- Fermented Foods
- Food Regulation
- Technical Problem Solving
- Food Plant Operations
- Fruit and Vegetable Processing

and 7-12 credit hours from:

- Legal Environment of Business
- Introduction to International Business
- Marketing
- Law of Industrial Relations
- Human Resource Management
- Human Nutrition
- Food Additives
- Sensory Properties and Evaluation of Foods

## Co-Curricular Opportunities

Each student is required to complete an internship to gain hands-on, practical experience in the food industry. Juniors and seniors work part time or over the summer in industry jobs and earn money and credit for the learning experience. Faculty advisors help students find the right internship opportunity.

Undergraduate research projects are available to exceptional students; valuable experience may be gained in laboratory research or product development. Students interested in gaining research experience should discuss such opportunities with their advisors.

Additionally, the Food Science and Technology Club provides an excellent opportunity to meet others with common interests and develop leadership and networking skills. The club attracts over 80 undergraduate and graduate students who share experiences about employment (many have internships), interact with faculty, create social events, and have fun.

For more information, check these web sites:

Food Science Technology:  
[student.fst.ohio-state.edu/undergradinfo](http://student.fst.ohio-state.edu/undergradinfo)  
 Ohio State: [osu.edu](http://osu.edu)

College of Food, Agricultural, & Environmental Sciences:  
[cfaes.osu.edu](http://cfaes.osu.edu)  
 Admissions: [undergrad.osu.edu](http://undergrad.osu.edu)

## Curriculum Sample

This is a sample list of classes a student will take to pursue a degree in Food Business Management. Since university students need more than a specific education in a narrow field, they also will take classes to complete the General Education Curriculum (GEC). The GEC will allow students to develop the fundamental skills essential to collegiate success across major programs. Course work options satisfying the GEC often come from a variety of academic areas of study allowing students to tailor their GEC toward their interests. Note: This sample represents one of several possible paths to a degree in Food Business Management. Consult the departmental web site, [student.fst.ohio-state.edu/undergradinfo](http://student.fst.ohio-state.edu/undergradinfo), for details on each specific track.

### Freshman Year:

College Algebra	4
Agriculture Survey	1
Elementary Chemistry	10
Wine in Western Culture	3
Biology	5
Microeconomics	5
Electives	5
GEC (history)	5
GEC (English composition)	5
Rural Sociology	5
<b>Total hours</b>	<b>48</b>

### Sophomore Year:

Principles of Meat Science	3
Physics	5
Introduction to Accounting	10
Basic and Practical Microbiology	5
Principles of Agribusiness Management	4
Fundamentals of Human Nutrition	5
Introduction to Food Processing	3
Oral Expression	5
GEC (second writing course)	5
<b>Total hours</b>	<b>45</b>

### Junior Year:

Principles of Agribusiness Marketing	4
Meat Processing	3
Food Regulations & Product Examination	4
Sensory Properties & Evaluation of Foods	3
Processing of Fluid Milk & Related Products	4
Principles of Agribusiness Finance	4
Elective	7
GEC (literature)	5
GEC (data analysis)	5
GEC (social sciences)	5
<b>Total hours</b>	<b>44</b>

### Senior Year:

GEC (literature)	5
Food Additives	3
Technical Problem Solving	5
Principles of Macroeconomics	5
Unionism & Collective Bargaining in the U. S.	5
Egg & Poultry Products Technology	5
Horticultural Food Processing & Technology	5
Economics electives	5
GEC (Contemporary Issues)	5
<b>Electives</b>	<b>2</b>
<b>Total hours</b>	<b>45</b>

## Honors & Scholars Programs

Incoming first year students in the top 10% of their high school graduating class with an ACT composite of 30 or higher or combined SAT Critical Reading and Math scores of 1340 or higher are offered admission to the University Honors program. The honors program is designed to challenge superior ability students. It is based on the concepts of flexibility in course selection, accelerated or advanced classes, and an honors research or scholarly project. Course flexibility enables the honors student to achieve breadth and depth in the academic program and to define academic growth in a more personal way. Honors program students are given priority scheduling. Students completing honors courses have these designated on their transcripts with an "H" before the course, and those who complete the honors program satisfactorily, meeting all requirements, will graduate "with distinction" in their area of specialization. Enrolled students may also apply to the Honors program by submitting an Individualized Honors Curriculum after earning at least a 3.5 CPHR on 30 hours at Ohio State. Student must also maintain at least a 3.5 CPHR to remain in honors.

## Career Prospects in Food Business Management

Our graduates work in the food industry, academia, government positions, and private consulting. The program's comprehensive curriculum and emphasis on problem solving skills produces graduates who are highly sought by industry. They are employed all over the U.S. and the world by restaurant chains, a variety of food companies, beverage companies, universities, and government agencies.

Some of our graduates now hold the following titles: associate scientist, chairman of the board, consultant, director of research and development, director of food microbiology and safety, director of logistics and process control, food technologist, industrial product development manager, plant manager, president, product development scientist, professor, quality control supervisor, senior vice president for research, senior scientist, senior food process engineer, system coordinator, and vice president and general manager.

**Revised July 2007.** For the most up-to-date information on the food business management program, please visit [student.fst.ohio-state.edu/undergradinfo](http://student.fst.ohio-state.edu/undergradinfo).

## Contact information:

Dr. Jeff Culbertson | Coordinating Advisor | 2015 Fyffe Road  
233 Parker Food Science Building | Columbus, Ohio 43210-1007  
(614) 688-4219 | [culbertson.34@osu.edu](mailto:culbertson.34@osu.edu)