

Food Science & Nutrition

Food scientists use chemistry, biology, engineering and other sciences to turn raw ingredients into safe, convenient and wholesome food products for the ever-increasing population. Food technology is the nation's largest industry, adding over \$40 billion in value annually. Food scientists solve problems involving food quality, safety, technology, and abundance. The U.S. has the safest, most efficient food production and distribution system in the world. This is a direct result of thousands of skilled, creative scientists who focus on food.

The food science and nutrition curriculum produces graduates who are well prepared to work in the public or private sector. Students learn the chemistry, microbiology, structure, engineering, safety and nutrition of food as it is processed, packaged, distributed, stored and used.

Students who pursue a food science and nutrition degree benefit from a student-centered learning experience with one-on-one faculty advising. Students are encouraged by more than \$50,000 in scholarships awarded by the department annually. 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.

Pursuing Food Science and Nutrition at Ohio State

Students entering the food science and nutrition program should have a strong high school background in math, chemistry and science courses. Good written and verbal communication skills are fundamental requirements for a college education, and experience with computers is helpful.

All applicants to the Columbus campus are considered under competitive admission. Admitted student who indicate their major as Food Science and Nutrition 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 FSN 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.

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.

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 Science and Nutrition

Food science and nutrition graduates work in the food industry, in academia, and in government positions. The

For more information, check these web sites:

Food Science & Technology:

student.fst.ohio-state.edu/undergradinfo

College of Food, Agricultural, and Environmental Sciences:

cfaes.osu.edu

Ohio State: osu.edu

Admissions: undergrad.osu.edu

Multicultural Center: multiculturalcenter.osu.edu

Curriculum Sample

This is a sample list of classes a student will take to pursue a Food Science and Nutrition degree. 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 Science and Nutrition. Consult the departmental web site, student.fst.ohio-state.edu/undergradinfo, for details on each specific track.

Freshman Year:

Agriculture Survey	1
Biology	5
Chemistry	15
Entry-Level Food Science	3
Math	10
GEC (English composition)	5
GEC (history)	5
Total hours	44

Sophomore Year:

Chemistry	6
Engineering	4
Introduction to Food Processing	3
Nutrition	5
Physics	10
Oral Expression	5
GEC (literature)	5
GEC (second writing course)	5
GEC (social sciences)	5
Total hours	48

Junior Year:

Data Analysis	5
Food Chemistry Analysis	9
Microbiology	5
Physical Properties of Food	4
Sensory Analysis	3
Food Science options	7
GEC (visual arts)	5
GEC (social sciences)	5
GEC (second writing)	5
Total hours	48

Senior Year:

Biochemistry	5
Fermented Foods	4
Food Additives	3
Food Processing	4
Technical Problem Solving	5
Food Science options	5
Electives	12
GEC/Contemporary Issues	5
Total hours	43

program's comprehensive curriculum and emphasis on problem solving skills produces graduates who are highly sought by the industry.

Many have multiple job offers before graduation. They are employed all over the world by companies of all sizes, and hold such titles as: associate scientist, director of research and development, director of food microbiology and safety, food technologist, product development manager, plant manager, president, product development scientist, professor, quality control supervisor, senior vice president for research, senior scientist, and senior food process engineer.

After earning a B.S. in Food Science and Nutrition, graduates have the option of joining the workforce, pursuing an advanced degree in a food-related area of study, or attending veterinary, medical, business or law school. We place virtually 100% of our graduates within six months of graduation. The beginning average salary is \$46,000 (2006). Salaries vary depending on location, skill, and previous job-related experiences.

About Ohio State

The Ohio State University is recognized throughout the nation and the world for its innovative programs, exceptional faculty, and cutting edge facilities. In fact, Ohio State is consistently ranked among the country's best public institutions for overall academic reputation. Because Ohio State is a major teaching and research university, our students receive excellent preparation for entry into top graduate/professional programs and the job market.

Offering over 170 majors and more than 12,000 courses, Ohio State allows students to tailor their education to their interests through double majors, minors, and personalized study programs.

Apply to Ohio State

Students wishing to apply for admission have a number of options. Those with Internet access can download application materials or apply online by visiting undergrad.osu.edu. Students may also contact Undergraduate Admissions and First Year Experience at (614) 292-3980 or askabuckeye@osu.edu to have an application mailed.

Revised July 2007. For the most up-to-date information on the food science and nutrition program, please visit student.fst.ohio-state.edu/undergradinfo.

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