

# FOOD SCIENCE TECHNOLOGY

The food industry in the United States is highly competitive and innovative and provides the consumer with a wide range of convenient, safe products. As an industry, food processors must continue to strive to keep food costs low and to improve safety. Food scientists work to keep disease-producing organisms out of food, formulate new products, transfer technology from laboratories to production facilities, and better inform customers how to use the foods they buy safely.

## PROGRAMS



### DEGREES AND CERTIFICATES

- Bachelor of Science in Food Science Technology

### ABOUT THE PROGRAM

Food Science Technology graduates can expect to find employment within the food industry and testing laboratories or government laboratories. These positions require diversified training in both foods and sciences, especially microbiology and chemistry.

## REAL-WORLD CONNECTIONS



### SKILLS AND TALENTS

- Food Safety & Quality Assurance
- Science and Technology Skills
- Capacity for Innovation
- Nutrition Skills
- Analytical Skills
- Product Development

### CAREERS

- Food Safety Manager
- Gluten Analyst
- Laboratory Technician
- Microbiologist
- Research and Development Scientist
- Specialty Technologist

### EMPLOYERS

- Agropur
- EA Sween
- Cargill
- General Mills
- Land O'Lakes
- OSI Group

## INSPIRED ACTION



### EMPLOYMENT RATE

**100%**  
of program graduates begin their careers within one year of graduation.

Graduates: 9  
Respondents: 6  
[link.mnsu.edu/graduate-follow-up](https://link.mnsu.edu/graduate-follow-up)

### MEDIAN SALARY

**\$76,400**  
The median annual wage for Agricultural and Food Scientists in May 2023.

Bureau of Labor Statistics, U.S. Department of Labor, Occupational Outlook Handbook, Agricultural and Food Scientists, at [link.mnsu.edu/food-science-technology-salary](https://link.mnsu.edu/food-science-technology-salary)

### PROGRAM WEBSITE



[cset.mnsu.edu/fcs](https://cset.mnsu.edu/fcs)



## SAMPLE FOUR-YEAR PLAN - FOOD SCIENCE TECHNOLOGY, BS

First Year (Fall)	First Year (Spring)
BIOL 105 General Biology I (4) MATH 112 College Algebra (4) FCS 150 Food, Culture and You (3) General Education Course (4)	ENG 101 Foundations of Writing & Rhetoric (4) BIOL 106 General Biology II (4) CHEM 201 General Chemistry I (5) BIOL 220 Human Anatomy (4)
Second Year (Fall)	Second Year (Spring)
CHEM 202 General Chemistry II (5) FCS 242 Nutrition for Healthcare Professionals (3) ENG 271W Technical Communication (4) BIOL 330 Principles of Human Physiology (4)	STAT 154 Elementary Statistics (4) BIOL 270 Microbiology (4) CHEM 305 Analytical Chemistry (4) General Education Course (3)
Third Year (Fall)	Third Year (Spring)
CHEM 322 Organic Chemistry I (4) FCS 340 Food Science (4) BIOL 453 Biological Engineering Analysis I (4) Writing Intensive Course (3)	CHEM 360 Principles of Biochemistry (4) BIOL 478 Food Microbiology and Sanitation (4) General Education Course (3)
Fourth Year (Fall)	Fourth Year (Spring)
Capstone Course (2) General Education Course (3) Elective Course in Major (3) Diverse Cultures Course (3) General Elective Course (3)	General Education Course (4) Elective Course in Major (3) General Elective Course (4) Diverse Cultures Course (3)

For more information about program requirements, visit:  
[mnsu.edu/academics/academic-catalog](https://mnsu.edu/academics/academic-catalog)

### LEARN MORE

**Department of Biological Sciences**  
 242 Trafion Science Center S  
 507-389-5738

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