Food science involves creating new food products and making current products more stable, nutritious, convenient, reliable, and safe. The program is offered through the College of Food, Agricultural and Natural Resource Sciences. Food science applies chemistry, microbiology, and engineering to the science and technology of making foods.

- Chemistry—because foods undergo chemical reactions when they are heated, frozen, mixed with each other, and stored.
- Microbiology—because many foods are made by microorganisms (e.g., bread, cheese, yogurt, sauerkraut, tempeh), and because microorganisms cause extensive, rapid, and often dangerous spoilage.
- Physics and engineering—because foods must be constructed, moved through the factory, made safe, and distributed intact to the consumer.

**Resource Spotlights**

**Joseph J. Warthesen Food Processing Center (Pilot Plant)**
The primary goal of the center is to provide a teaching and research infrastructure for the department and to provide our students with the ability to work and conduct research in an operating production facility.

**Dairy Salesroom**
The Dairy Store sells items that are produced in our state certified dairy plant by
students, faculty, and staff. The *products* are made during classes and research projects or are produced during breaks as a way to fund research and maintenance of the facility.

**Student Experiences**

There are more than 900+ student groups that you can get involved in at the University of Minnesota. Specifically, our CFANS student groups are designed to help you gain real-world experience and meet fellow students who share your interests.

Some groups that are popular with students in this major include:

- Food Science and Nutrition Club
- Project Food Security
- Institute of Food Technologists Student Association

**Study Abroad Options**

More than 250 study abroad programs in 70 countries are available to University of Minnesota students. Study abroad can offer a global perspective on your studies in agriculture. [Learn more about CFANS study abroad options](#).
You might also explore

Food Systems
Agricultural and Food Business Management
Chemistry
Nutrition

Associated Careers

Agricultural and Food Scientists, Biological Scientists, Chemists and Materials Scientists, Dietetic Technicians, Dietitians and Nutritionists, Food Technicians, Industrial Production Managers, Product Developers, Research and Development Scientists, Quality Specialists