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

Student Experiences

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 Group Spotlight: Food Science and Nutrition Club**

**Study Abroad Options**

*Learn more about study abroad options for Food Science majors.*

**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, Industrial Production Managers