

FOOD SCIENCE

TECHNICIAN





FOOD SCIENCE TECHNICIAN

<http://www.fusiongrant.org/educational.php>

Description:

Food science technicians perform standard quality and quantity tests to determine color, texture, nutrients, and coloring of food and beverage products is correct. They also operate and maintain food processing equipment, and ensure the safety of food as it is processed and packaged.

Median Wage (as of 2005):

\$33,260

Job Outlook (through 2014):

9-17% increase in number of jobs

Level of Education:

High School Diploma, Vocational or on-the-job training, A.A.S. or B.S. Degree (recommended)

Examples of Colleges & Affiliated Programs:

Alfred State (SUNY) – Culinary Arts

Wayne Finger Lakes BOCES – Culinary Arts; Animal Science

Cornell University – Food Science; Biology; Nutrition; Chemical and Biological Sciences

Finger Lakes Community College (FLCC) – Biotechnology; Science Studies

Keuka College – Biology; Chemical Sciences

University of Florida

Clemson University

Employers:

College & Universities - New York State Agricultural Experiment Station; Local Universities State & Federal agencies; USDA; FDA; New York State Department of Agriculture & Markets

Private Sector - Seneca Foods; BirdsEye Foods, Inc.; Constellation Brands; Wegmans Food Markets, Inc.; Tyson Foods; Red Jacket Orchards; Campbell Soup Co.; Flowers Foods; United States Corn Producers; Coca-Cola Co.

Courses to take in High School:

Chemistry

Biology

Mathematics

Microbiology

Nutrition

Engineering

Food Science / Food Chemistry



Cornell University