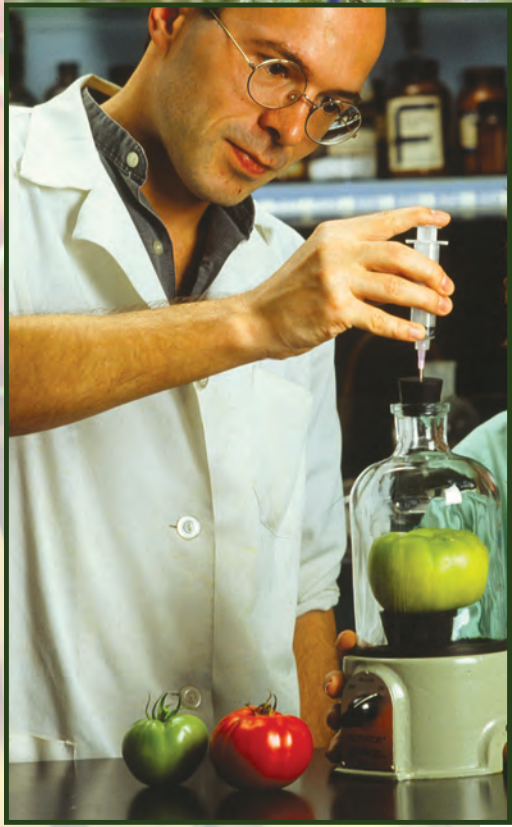


FOOD

SCIENTIST





FOOD SCIENTIST

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

Description:

A food scientist transforms raw ingredients and commodities into the safe, attractive and convenient food supply available daily. Food Science encompasses new product development, reformulation, processing, packaging, shelf life, safety, quality, sensory evaluation, and marketing.

Median Wage (as of 2005):

\$56,840 (range of pay \$28,750 - \$85,460)

Level of Education:

B.S. (preferred), M.S., Ph.D.

Job Outlook (through 2014):

1-2% increase in number of jobs

Examples of Colleges & Affiliated Programs:

Cornell University – Food Science; Microbiology; Chemical Engineering; Biological Science; Nutrition; Biological and Environmental Engineering

University of Wisconsin - Madison – Food Science; Chemical Engineering

UC Davis – Food Science

Rutgers University – Food Science

University of Florida – Food Science

Ohio State University – Food Science

Employers:

Colleges & Universities – Cornell University; New York State Agricultural Experiment Station
Federal and State Governments – New York State Department of Agriculture & Markets; FDA; USDA

Private Sector – Sorrento Cheese; Kraft, Inc.; Wegmans Food Markets, Inc.; The Hershey Co.; PepsiCo; Rich's Products; Frito Lay; General Mills, Inc.; Coca-Cola Co.

High School/College Courses to Take:

Mathematics – Statistics, Calculus, Algebra, Geometry

Biology, Chemistry, Physics, Engineering

Business Management, Marketing

Food Chemistry, Organic Chemistry, Food Microbiology, Food Processing

Oral and Written Communication

Computer Science



Cornell University