

# 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](http://link.mnsu.edu/graduate-follow-up)

### MEDIAN SALARY

**\$74,940**  
The median annual wage for Agricultural and Food Scientists in May 2022.

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

### PROGRAM WEBSITE



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



