

### What is a food scientist?

- A Food scientist solves problems by applying science to food (biology, chemistry, engineering, mathematics, biochemistry, physics, etc.) to ensure that the food products that reach consumers are both safe and meet quality standards. Students who graduate with a bachelor's degree in food science can work in the areas of product development, quality control, technical sales, production management, veterinary science, as well as other areas such as food law and food packaging. Students who graduate with a B.S. degree in Food Science generally start out earning \$ 45,000 - \$ 50,000 per year.

### What degree options exist in Food Science?

- **Science:** This degree program focuses on training students to either go to graduate school in food science or related areas or work in one of the following career paths:
  - **Research Scientist**
  - **Product Development Technologist**
  - **Food Microbiologist**
  - **Food Law**
  - **Processing/Food Engineer**
- **Processing/Business:** This program trains students to be successful in the food industry in the areas of processing and business. These students are trained for the following careers as well as the positions listed under the science option:
  - **Food Manufacturing Operations Manager**
  - **Technical salesman**
  - **Research Chef**
  - **Regulatory Affairs**
  - **Quality Control Technician**
- **Safety:** This program trains students to become experts in food safety, prevention and control of disease, and microbiology. This program also trains students for veterinary school as well as other professional schools: Career options include the following:
  - **Veterinarian**
  - **Food Microbiologist**
  - **Pre-professional**

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