



## What can I do with a major in FOOD SCIENCE?

### The University of Georgia Career Center

Clark Howell Hall, 542-3375, <http://www.career.uga.edu>  
Department of Food Science & Technology, 706-542-2286,  
<http://www.caes.uga.edu/departments/fst/>



*The information herein describes typical occupations and employers associated with this major.  
Understand that some of the options listed below may require additional training.  
Moreover, you are not limited to these options alone when choosing a possible career path*

#### Description of Major

The value of the food processing industry is about a hundred billion dollars in the United States alone, a value that is approximately four times larger than the next largest manufacturing industry. There is a constant demand for college graduates, both men and women, with training in food science and technology. This demand is created by the high percentage of foods marketed in processed form rather than as fresh or raw products. Improvements and new developments are the lifeblood of the American competitive system. Consequently, the food and related industries, such as the packaging industry, employ many food technologists.

The Department of Food Science and Technology offers both undergraduate and graduate instruction designed to give basic and technical training in preparation for work in such industries as meat and poultry processing, canning, freezing, pickling, preserving, and the preparation and preservation of specialty food products.

#### Possible Job Titles of Food Science Graduates

(\*As reported by UGA Career Center post-graduate survey)

Account Representative	Food Technologist	Research & Development Specialist*
Applications Research and Technical Services Manager*	Lab Technician	Research Chef
Associate Research Scientist*	Marketing Assistant	Research Chemist*
Brand Development	Microbiologist	Research Coordinator*
Consumer Safety Officer*	Packaging Applications Specialist	Sales Representative
County Extension Agent*	Packaging Scientist*	Sensory Specialist
Environmental Health Specialist	Product Development Manager	Teacher*
Field Person	Quality Assurance Coordinator*	Technical Director
Food Inspector*	Quality Assurance Manager*	Technical Services Manager
Food Specialist	Quality Control Specialist	
	Research & Development Manager*	

#### **To research careers of interest, you may want to visit these web sites:**

Georgia Career Information Center <http://www.gcic.peachnet.edu> (accessible only on campus computers)

O\*NET <http://online.onetcenter.org> (click on Find Occupations)

Occupational Outlook Handbook <http://www.bls.gov/oco> (type in general term for career of interest)

Alberta Occupational Profiles <http://www.alis.gov.ab.ca/occinfo/frameset.asp> (click on Occupational Title Search)

**\*Please visit the Career Center Library or your Career Consultant if you need additional information or assistance.**

#### Possible Employment Settings of Food Science Graduates

(\*As reported by UGA Career Center post-graduate survey)

Biltmore Estates*	Godiva Chocolatier*	Purdue Chicken*
Bravo Foods*	Golden State Foods	Schwan Food Company*
Cadbury Schweppes*	H.C. Brill Company	Seaboard Farms, Inc.*
Campbell Soup Company*	Kentucky Fried Chicken*	Southern Tea Company*
Carolina Turkeys*	Kraft Foods, Inc.*	Starbucks
Chick-fil-A	McCormick & Co.*	The Coca-Cola Company*
Constellation Brands*	Naturally Fresh	The Dannon Company*
Continental Grain Company*	Nestle*	The Wrigley Company*
Cryovac*	Pepsi*	
Fieldale Farms Corporation*	Pilgrim's Pride	
Givaudan Flavors Corp.	Publix Dairy Manufacturing*	

### **Career Center Library Resources for Food Science Majors**

*Agricultural Research: Solving Problems for the Growing World* by U.S. Department of Agriculture

*World Chamber of Commerce Directory*

*Job Seeker's Guide: Ten Steps to a Federal Job* by Troutman, Kathryn Kraemer

*Directory of American Firms Operating in Foreign Countries, Volumes 1 & 2* by Uniworld Business Publications, Inc.

### **Campus Resources**

**College of Agricultural & Environmental Sciences, Academic Affairs**

<http://www.caes.uga.edu/>

### **Food Science Club**

<http://www.uga.edu/dawgfood/>

**Other CAES Clubs & Organizations:** <http://www.caes.uga.edu/academics/organizations.html>

Pre-Veterinary Medicine Club

Sigma Alpha Sorority

Dairy Science Club

Minorities in Agriculture, Natural Resources and Related Sciences (MANRRS)

Poultry Science Club

Alpha Gamma Rho Fraternity

### **Strategies**

- Become adept using computers.
- Gain relevant experience through internships.
- Participate in student professional organizations and seek leadership roles.
- Work in a food microbiology or food chemistry laboratory to gain research experience.
- Join the Institute of Food Technologists to learn more about the field and for networking opportunities.
- Develop strong interpersonal and communication skills.
- Learn to work well in a team.
- Earn a graduate degree for advanced opportunities in research or management.
- Demonstrate creativity and curiosity for positions in product or flavor development.

### **Employment Websites**

**AgCareers.com**

<http://agcareers.com>

**Making the Difference (Federal Jobs & Internships)**

<http://www.makingthedifference.org>

### **Additional Resources**

**The Institute of Food Technologists**

<http://www.ift.org/>

**Community of Food Engineers**

[http://www.ift.org/divisions/food\\_eng/](http://www.ift.org/divisions/food_eng/)

**Centers for Disease Control and Prevention**

<http://www.cdc.gov/>

**United States Department of Agriculture**

<http://www.usda.gov/>

**US FDA / Center for Food Safety and Applied Nutrition (CFSAN)**

<http://vm.cfsan.fda.gov/list.html>

**International Food Information Council Foundation**

<http://ific.org/>

**Food Network**

<http://www.foodnetwork.com/>