Investigating Food Science Professions

Ensuring a nutritious, safe and abundant food supply
People working in food science careers grow, process, manufacture and distribute all the foods we eat.

Ingredients, additives, packaging and processing equipment for all food products are also created or done by people working in this industry.
Aquaculture farms raise fish and shellfish.

Organic farms must not use conventional pesticides, insecticides or pesticides in their crops and must meet the requirements of the National Organic Foods Production Act of 1990 to be certified.

Biologists and botanists study ways to improve the quality and quantity of basic foods.

Biotechnologists research and develop new crops.

Farmers operate the farms that grow crops, orchards and more.
Most foods go through changes in the manufacturing stage.

Food engineers, microbiologists, packaging specialists and marketing experts all work together to develop new food products.
Distributors move foods from the farm to the processing plant to the warehouse and distribution centers and then to markets.

Engineers work with food scientists to design packaging that will protect food from damage during shipping.
Quality Control

Jobs
- Ensure that food products:
  - are safe and meet federal regulations
  - meet a set standard of quality

Careers
- Food inspectors
- Food testers

Some workers in this field may work for the federal, state and county agencies.

Other workers may be employed by food manufacturers.
Many culinary arts programs involve training in food science.

Workers in the foodservice industry turn raw and manufactured food products into a food item or meal that is ready to eat.

Most chefs complete a two- to four-year program in culinary arts to prepare meals that are flavorful to customers.
Dietitians are professionals who assess diets and plan nutritional programs.

A registered dietitian has passed a national exam given by the Academy of Nutrition and Dietetics.
Most food scientists work for one of these three divisions of employment.
Many food scientists work for private businesses that promote one or more foods.
Food scientists who want to do research and teach work at colleges and universities.

Family and consumer science instructors may teach this course at the high school level.
Most food scientists working in the federal, state or local divisions are researchers or inspectors.
Click on hyperlink to view video:

**What Is Food Science and Technology?**
Learn what food science is all about and hear from people that work in the profession about what it’s like to work in food science.
Questions?
## References and Resources

**Images:**
- Microsoft Office Clip Art: Used with permission from Microsoft.

**Textbook(s):**

**Website:**
- Institute of Food Technologists
  - Feeding the minds that feed the world
  - [http://www.ift.org/](http://www.ift.org/)

**Video:**
- What Is Food Science & Technology?
  - Learn what food science is all about and hear from people that work in the profession about what it’s like to work in food science.