

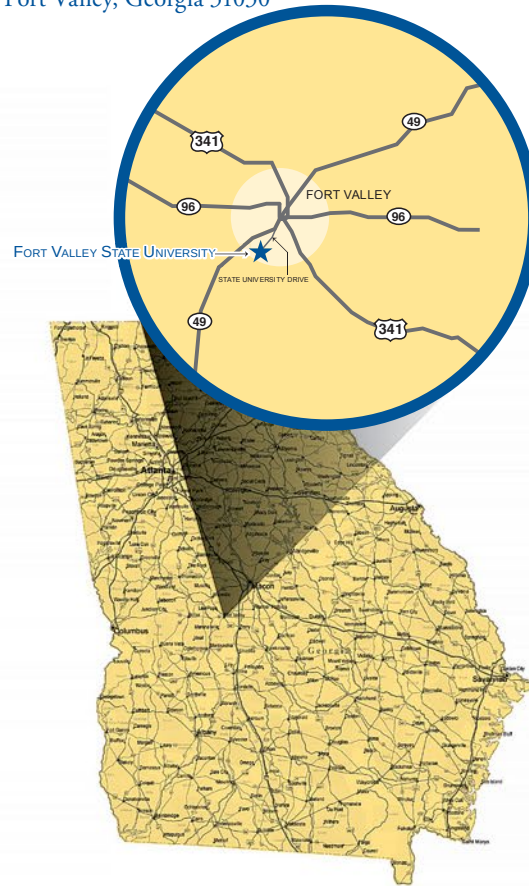
What is Food Science?

Food science is the multidisciplinary study of food and the application of knowledge gained to develop food products and processes, food preservation and storage methods, and food safety and quality techniques. Food science addresses the conversion of raw agricultural products into a nutritious, convenient and economical food supply. Most food products available in grocery stores were developed, produced and tested by food scientists.



FORT VALLEY STATE UNIVERSITY
EMPOWER *the* POSSIBLE.

College of Agriculture, Family Sciences and Technology
1005 State University Drive
Fort Valley, Georgia 31030



ag.fvsu.edu

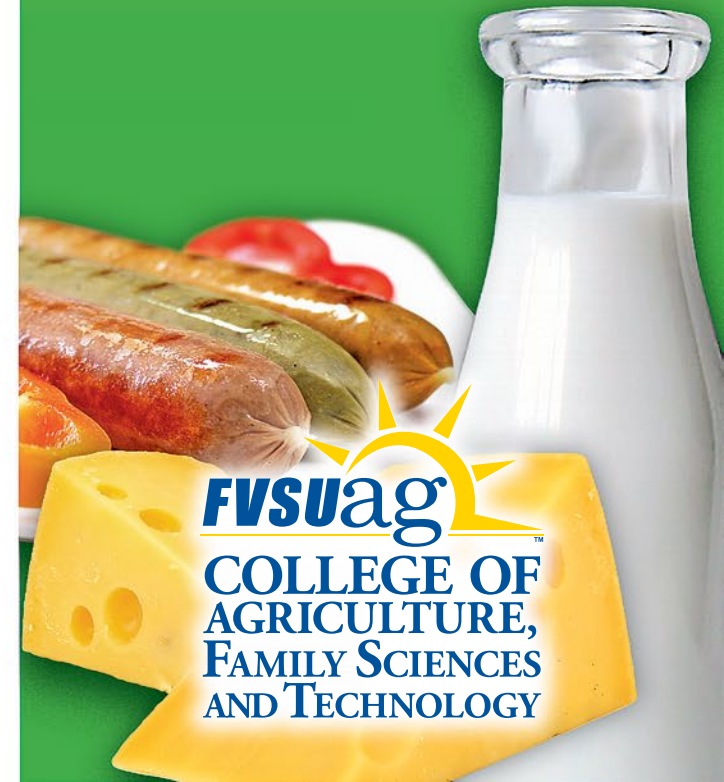
The U.S. Department of Agriculture (USDA) prohibits discrimination against its customers, employees, and applicants for employment on the bases of race, color, national origin, age, disability, sex, gender identity, religion, reprisal and, where applicable, political beliefs, marital status, familial or parental status, sexual orientation, or all or part of an individual's income is derived from any public assistance program, or protected genetic information in employment or in any program or activity conducted or funded by the Department. (Not all prohibited bases will apply to all programs and/or employment activities.) If you wish to file a Civil Rights program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, found online at http://www.ascr.usda.gov/complaint_filing_cust.html, or at any USDA office, or call (866) 632-9992 to request the form. You may also write a letter containing all of the information requested in the form. Send your completed complaint form or letter to us by mail at U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, by fax (202) 690-7442 or email at program.intake@usda.gov. Individuals who are deaf, hard of hearing, or have speech disabilities and wish to file either an EEO or program complaint please contact USDA through the Federal Relay Service at (800) 877-8339 or (800) 845-6136 (in Spanish). Persons with disabilities who wish to file a program complaint, please see information above on how to contact us by mail directly or by email. If you require alternative means of communication for program information (e.g., Braille, large print, audiotape, etc.) please contact USDA's TARGET Center at (202) 720-2600 (voice and TDD). USDA is an equal opportunity provider and employer. Fort Valley State University is accredited by the Commission on Colleges of the Southern Association of Colleges and Schools to award baccalaureate, master's and educational specialist degrees. Contact the Commission on Colleges at 1866 Southern Lane, Decatur, Georgia 30033-4097 or call 404-679-4500 for questions about the accreditation of Fort Valley State University. Fort Valley State University is an affirmative action, equal opportunity institution and does not discriminate against applicants, students or employees on the basis of race, gender, ethnicity, national origin, sexual orientation, religion, age, disability or marital or veteran status.



FORT VALLEY STATE UNIVERSITY
EMPOWER *the* POSSIBLE.

Food SCIENCE

BACHELOR OF SCIENCE



FVSUag
COLLEGE OF AGRICULTURE, FAMILY SCIENCES AND TECHNOLOGY

Food Science

Program Overview

Students graduating with a Bachelor of Science in Food Science at FVSU will be prepared for employment in food industry, government agencies and academia as food scientists and technologists. Career opportunities in food industry include food processing, new and innovative food products development, new products and ingredients evaluation, process supervision, quality assurance and analysis, procurement, distribution, sales, merchandising and consumer relations. Federal and state agencies employ food science graduates in different fields such as food safety, regulatory control, research and development of food standards.



Program Requirements

Approximately 125 semester credit hours are required to complete the program, 33 of which are in Food Science. These include: Introductory Food Science, Principles of Food Engineering, Food Sensory Evaluation, Food Product Development, Food Analysis, Food Chemistry, Principles of Meat Science, Dairy Product Technology, Food Quality Assurance, Food Microbiology and Food Science Seminar.

Requirements for program admission are the following:

- 2.25 GPA on a 4.0 scale
- SAT scores of 430 Critical Thinking/Verbal and 400 Math or ACT scores of 17 English and 17 Math.



For more information contact:

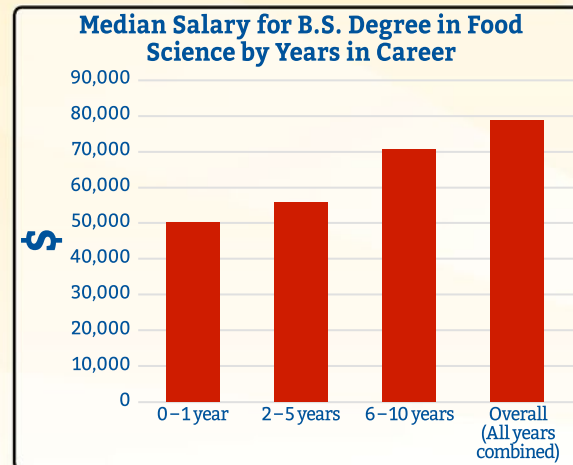
Jung Hoon Lee, Ph.D.

Coordinator and Research Associate Professor of Food Science

Office: 478-822-1328

Fax: 478-825-6376

Email: leej@fvsu.edu



(Source: 2015 Institute of Food Technologists Membership Employment and Salary Survey Report)



**FORT VALLEY
STATE UNIVERSITY**
EMPOWER the POSSIBLE.

