

Food Science B.S. Degree

The undergraduate B.S. degree in food science is housed within the Department of Poultry Science and is designed to prepare students for careers in the food industry or admission into graduate programs in food science. Student learning outcomes (SLO) are items we expect our students to know and be able to do as they complete their degree. The SLOs for food science are listed below.

Student Learning Outcomes

SLO 1: Food Sources - Students will know the sources of food-related substances.

SLO 2: Food Ingredients - Students will be able to explain the functionality and interactions of food ingredients within a food system.

SLO 3: Chemical Stability - Students will be able to describe the chemical stability of food and explain strategies for controlling degradative reactions.

SLO 4: Food Safety - Students will recognize food safety risks associated with food and describe how to control those risks.

SLO 5: Food Plant Sanitation - Students will be able to explain the fundamental principles of food plant sanitation as applied to the food industry.

SLO 6: Food Analysis - Students will be able to determine and describe methodologies for food chemical and physical analysis.

SLO 7: Food Safety Management - Students will design a food safety plan.

SLO 8: Microbial Food Stability - Students will be able to describe microbial stability of food.

SLO 9: Microbiological Analysis - Students will be able to perform microbiological analyses of foods.

SLO 10: Sensory Science - Students will be able to explain sensory science's role within food product development and methods associated with sensory evaluation.

SLO 11: Food Processing - Students will demonstrate an understanding of food processing methods.

SLO 12: Food Engineering - Students will demonstrate a knowledge of the engineering concepts and principles associated with food processing.

SLO 13: Food Product Development - Students will conceptualize and develop a new food product, thereby demonstrating an understanding of the food product development process.

SLO 14: Communication - Students will demonstrate effective oral and written communication skills.

SLO 15: Problem Solving - Students will solve food science-related questions/problems.

SLO 16: Professionalism - Students will interact and communicate professionally with people in the food science industry.