Food scientists use chemistry, biology, engineering and other sciences to turn raw ingredients into safe, convenient and wholesome food products for the ever-increasing population. Food technology is the nation’s largest industry, adding over $40 billion in value annually. At OSU the curriculum produces graduates who are well prepared to work in the public or private sector. Students learn the chemistry, microbiology, structure, engineering, safety, and nutrition of food as it is processed, packaged, distributed, stored, and used.

**Career Areas/Job Titles:**

**Management and Industry**  
Product Development Manager  
Plant Manager  
Quality Control Supervisor  
Senior Executive  
Director: Research & Development  
Director of Food Safety  

**Communication and Media**  
Marketing Director  
Public Relations Specialist  

**Health Professions**  
Dietician  
Nutritionist  
Dentistry  
Veterinary Medicine  

**Science and Technology**  
Associate Scientist  
Food Technologist  
Senior Scientist  

**Education**  
Professor  
Education Coordinator  

**Government/Politics**  
FDA Inspector  
Lawyer  

**Food Process Engineer**  
Flavor Chemist  

*Some careers may require licensure, certification, or further education. Talk to an advisor about specific requirements.*

**Transferable Skills:**

- Artistic Design  
- Basic Computer Skills  
- Biology Focus  
- Chemistry Focus  
- Law and Policy Awareness  
- Mathematic Skills  
- Listening Skills  
- Provide/Respond to Feedback  
- Speaking Effectively  
- Written Communication  

- Social Perceptiveness  
- Teamwork  
- Defining Needs  
- Developing Evaluation Strategies  
- Forecasting/Predicting  
- Identifying Problems  
- Research Skills  
- Setting Goals  
- Adaptability/Flexibility  

- Attention to Detail  
- Judgment & Decision Making  
- Administrative Skills  
- Prioritizing Tasks  
- Creating Innovative Solutions  
- Data Analysis  
- Analytical/Critical Thinking  

- *Internship Required*

*This is not an extensive list of transferable skills. See larger list of skills you might develop here:  
http://www.osu.edu*

**Professional Links:**

- OSU Food Science Club: [http://student.fst.ohio-state.edu/fscclub/index.htm](http://student.fst.ohio-state.edu/fscclub/index.htm)  
- Institute of Food Technologists: [http://www.ift.org/](http://www.ift.org/)  
- International Union of Food Science and Technology: [http://www.iufost.org/](http://www.iufost.org/)  