Do you want to learn how to produce safer, healthier, and more flavorful food products? Through the Meat Science Program students will learn the underlying principles of biology, physiology, and nutrition that drive animal growth and the impact they have on meat quality. Students will connect scientific principles to the end-product through hands-on experiences and are offered numerous hands-on opportunities through classroom, internship, and research experiences.

**Career Areas/Job Titles:**

**Management and Industry**
- Meat Packing Plant Manager
- Niche Market Developer
- Meat Grader
- Chef
- Product Development Director
- Plant Production Supervisor
- Sales and Marketing Associate
- Distribution Manager
- Quality Assurance Inspector

**Communication and Media**
- Public Relations Coordinator

**Health Professions**
- Veterinarian
- Zookeeper

**Science and Technology**
- Medical Doctor
- Nutritionist
- Product Development
- Pet Food Scientist

**Education**
- Professor
- Education Coordinator
- Researcher

**Government/Politics**
- USDA Meat Inspector

**Transferable Skills:**

- Biology Focus
- Law and Policy Awareness
- Mathematic Skills
- Listening Skills
- Provide/Respond to Feedback
- Speaking Effectively
- Use Technology Effectively
- Written Communication
- Cultural Understanding
- Social Perceptiveness
- Teamwork
- Defining Needs
- Developing Evaluation
- Strategies
- Forecasting/Predicting
- Gathering Information
- Research Skills
- Setting Goals
- Attention to Detail
- Judgment & Decision Making
- Administrative Skills
- Prioritizing Tasks
- Strategic Planning/Visioning
- Analytical/Critical Thinking

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

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

**Professional Links:**