



**CAL POLY**

College of Agriculture, Food  
& Environmental Sciences

# FOOD SCIENCE AND NUTRITION

## DEPARTMENT

### OVERVIEW

Cal Poly's Food Science and Nutrition Department offers comprehensive education in food science and nutrition, from the development of new foods to the study of how foods impact health, wellness and disease prevention. The department's exceptional Learn by Doing methodology provides industry-ready graduates with the expertise to nourish the world.

### MAJORS

FOOD SCIENCE · NUTRITION

#### MINORS

- FOOD SCIENCE
- NUTRITION

#### GRADUATE PROGRAMS

- MASTER OF SCIENCE IN FOOD SCIENCE
- MASTER OF SCIENCE IN NUTRITION
- DIETETIC INTERNSHIP

#### FOOD SCIENCE CONCENTRATIONS

- ADVANCED FOOD SCIENCE (INSTITUTE OF FOOD TECHNOLOGISTS-APPROVED)
- CULINOLOGY

#### NUTRITION CONCENTRATIONS

- APPLIED NUTRITION (ACEND ACCREDITED)
- NUTRITION SCIENCE

**\$54,850**

MEDIAN SALARY OF **NUTRITION GRADUATES** ONE YEAR AFTER COMPLETION OF A DIETETIC INTERNSHIP.

**\$50,000**

MEDIAN SALARY OF **FOOD SCIENCE GRADUATES** WITHIN ONE YEAR OF GRADUATION.





Our students are directly involved in the community, participating in unique hands-on learning opportunities that enhance critical thinking and problem-solving. This active learning environment has earned Cal Poly and the Food Science and Nutrition Department tremendous respect throughout the industry.

The department's on-campus food plant and laboratories provide top-of-the-line learning opportunities and promote safe, sustainable and nutritious foods through partnerships with the food industry.

## DEPARTMENT HIGHLIGHTS

### HUMAN NUTRITION LABS AND PILOT PLANT

Human nutrition labs provide students with hands-on learning experiences in health assessments and nutrition counseling. Students have access to a state-of-the-art DXA instrument which assesses bone density and body composition. The pilot plant and labs are designed to give students a variety of Learn by Doing opportunities. Labs include food safety, sensory evaluation, quality control, culinary science/product development and chemistry. Students gain real-world experience in quality control and in formulating, developing, evaluating and testing products.

### CAL POLY PRODUCED

Students make nine different flavors of chocolate bars, including specialty seasonal varieties. Students also produce jam and barbecue sauce.

### FOOD SCIENCE BLENDED PROGRAM

The program offers students the opportunity to pursue their bachelor's degree and master's degree in food science at the same time.



## ON THE JOB

### CAREERS

#### FOOD SCIENCE

Food processing

Food safety

Foodservice

Operations management

Product development

Quality control

#### NUTRITION

Dietetic technicians

Foodservice professionals

Public health officials

### TOP EMPLOYERS

Asana

Curation Foods

E. & J. Gallo Winery

Firestone Walker Brewing Company

J. Lohr Vineyards & Wines



## STUDENT CLUBS

Food Science Club

Nutrition Club

## CONNECT

805-756-2660

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