FOOD SCIENCE
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.

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.

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 (RCA APPROVED)

NUTRITION CONCENTRATIONS
• APPLIED NUTRITION (ACEND ACCREDITED)
• NUTRITION SCIENCE

DEPARTMENT HIGHLIGHTS

$22,000+
in scholarships for Food science and nutrition students

~176
students receive scholarships or are involved in paid opportunities in the Food Science and Nutrition Department

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
Culinologist
Food processing
Food safety
Foodservice
Operations management
Product development
Quality control
Research chef
Sensory evaluation

EXAMPLES OF EMPLOYERS
Conagra Brands
Frito-Lay
Del Monte Foods
Chosen Foods
Amy’s Kitchen
Impossible Foods

BOSWELL AG TECH CENTER
The new center will serve as a hub for students, faculty and industry to gather and share knowledge to drive the food industry forward in the areas of food safety, culinary development and sensory evaluation.

CAL POLY PRODUCED
Students make nine different flavors of chocolate bars, including specialty seasonal varieties. Students also produce jam and barbecue sauce. All products are made in the College of Agriculture, Food and Environmental Sciences’ Food Science and Nutrition Department’s Pilot Plant on campus. The mission of our food production programs is to supplement our student’s curriculum with hands-on learning and practical experience. Through this program, students gain exposure to research and development, good manufacturing practices, quality assurance, food safety and sanitation principles, as well as experience in sales and marketing for our value-added products. These activities provide students an opportunity to fortify the skills learned in their classes to prepare them for their future career in the food industry. Check out our latest department video at bit.ly/cpfoodsci

~45,000 BARS OF CHOCOLATE PRODUCED BY STUDENTS EACH YEAR

~3,500 JARS OF BBQ SAUCE PRODUCED BY STUDENTS EACH YEAR

~16,000 JARS OF JAM PRODUCED BY STUDENTS EACH YEAR

PROFESSIONAL SOCIETIES
The Food Science Concentration in advanced Food Science is approved by the Institute of Food Technologist and the Culinary concentration is approved by the Research Chefs Association.

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NUTRITION
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ON THE JOB

CAREERS
Dietetic technicians
Foodservice professionals
Public health officials

EXAMPLES OF EMPLOYERS
Valley Children’s Hospital, Fresno
Marian Regional Medical Center, Santa Maria
Lucile Packard Children’s Hospital, Stanford
Mount Sinai Hospital, NYC
Oregon Health and Science University
Kansas City Royals
Glanbia Nutritionals

BOSWELL AG TECH CENTER
Students, faculty and industry will come together to create safe, healthy and sustainable food for the future – while solving today’s more complex food issues. The new center will serve as a hub for students, faculty and industry to gather and share knowledge to drive the food industry forward in the areas of food safety, culinary development and sensory evaluation. The center will include Culinary Teaching Lab, Sensory Analysis Teaching And Research Lab, Teaching and Research Instrumentation Lab, Nutrition and Food Studies Lab, Food Safety Teaching Lab. Learn more at: https://cafesbuilds.calpoly.edu/boswell-ag-tech-center/

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.

INDUSTRY APPROVED
The Advanced Nutrition concentration is ACEND accredited.
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CAL POLY
College of Agriculture, Food & Environmental Sciences

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