

CAL POLY

College of Agriculture, Food
& Environmental Sciences

FOOD SCIENCE & NUTRITION Department



FACT SHEET

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 cutting-edge laboratories provide top-of-the-line learning opportunities and promote safe, sustainable and nutritious foods through partnerships with the food industry. Human nutrition labs provide students with health assessment and chronic disease risk analysis skills.

MAJORS: Nutrition; Food Science

MINORS: Nutrition; Food Science

GRADUATE PROGRAMS: Master of Science in Agriculture, Specialization in Food Science; Master of Science in Nutrition

FOOD SCIENCE CONCENTRATIONS: Advanced Food Science (Institute of Food Technologists-approved); Applied Food Technology; Culinary

NUTRITION CONCENTRATIONS: Applied Nutrition (accredited by the American Dietetic Association); Nutrition Science; Nutrition and Food Industries

DEPARTMENT HIGHLIGHTS



\$43,300 Median salary of nutrition graduates within one year of graduation.

\$47,000 Median salary of food science graduates within one year of graduation.

Cal Poly Grown

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

On the Job

Alumni have gone on to work as registered dietitians, dietetic technicians, physician's assistants, nurses, food technologists, quality control supervisors and student service counselors at companies such as Capital Dime, Central Coast Treatment Center, Continental Mills, Cottage Health System, Dignity Health System, Foster Farms, Naturebox, Oracle, Pacific Heights Medical Group, and Public Health Foundation.

Human Nutrition Labs & Pilot Food Plant

The pilot food 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. Human nutrition labs provide students with hands-on learning experiences in health assessments and nutrition counseling.

Student Clubs

Clubs provide myriad opportunities for students to gain even more knowledge and experience in the areas that interest them. Clubs include the Food Science Club and Nutrition Club.

Student Teams

Members of the Cal Poly Food Science Product Development teams compete against other universities and develop nutritious food solutions for a variety of real-world challenges. Human Nutrition Research teams compete regionally and across the California State University system.

CONNECT

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