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.

**MAJORS:** Nutrition; Food Science  
**MINORS:** Nutrition; Food Science  
**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); Culinary  
**NUTRITION CONCENTRATIONS:** Applied Nutrition (ACEND accredited); Nutrition Science
DEPARTMENT HIGHLIGHTS

**$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.

**On the Job**
Food science graduates pursue careers in product development, food safety, quality control, food processing, operations management, foodservice and fulfill diverse commercial roles in business. Graduates also go on to be entrepreneurs by starting their own businesses.

Most nutrition graduates go onto graduate programs such as dietetic internships, nursing and medical school, and physician assistant programs. They also pursue careers as dietetic technicians, foodservice professionals, and public health officials.

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

**Human Nutrition Labs & 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.

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

**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.