



**CAL POLY**

College of Agriculture, Food  
& Environmental Sciences

# FOOD SCIENCE

FOOD SCIENCE AND NUTRITION DEPARTMENT

## OVERVIEW

Cal Poly's Food Science and Nutrition Department offers a 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 (RESEARCH CHEFS ASSOCIATION-APPROVED)

### NUTRITION CONCENTRATIONS

- APPLIED NUTRITION (ACEND ACCREDITED)
- NUTRITION SCIENCE

## DEPARTMENT HIGHLIGHTS

**\$22,000+**

in scholarship funding is available for food science and nutrition students

**~176**

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

## STUDENT CLUBS

Food Science Club  
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, graduating within five years.



## BOSWELL AG TECH CENTER

The new center, opened to students fall 2023, serves as a hub for 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](https://bit.ly/cpfoodsci).



## ON THE JOB

### CAREERS

Culinologist

Food processing

Food safety

Food service

Operations management

Product development

Quality control

Research chef

Sensory evaluation

### EXAMPLES OF EMPLOYERS

Amy's Kitchen

Chosen Foods

Conagra Brands

Del Monte Foods

Frito-Lay

Impossible Foods



~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.



**rca**  
RESEARCH CHEFS  
ASSOCIATION



## CONNECT

805-756-2660  
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