



*Be part of*  
The Boswell Ag Tech Center  
*in the*  
The William and Linda Frost Center for  
Research and Innovation

FOOD FORWARD: LEARNING LABS FOR THE FUTURE



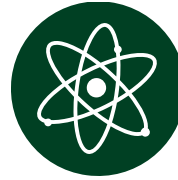
**CAL POLY**  
College of Agriculture, Food  
& Environmental Sciences

# BOSWELL AG TECH CENTER

A centerpiece of Cal Poly's new \$125 million  
William and Linda Frost Center for Research and innovation



**COLLEGE OF AGRICULTURE, FOOD AND  
ENVIRONMENTAL SCIENCES**



**COLLEGE OF SCIENCE AND MATH**



**COLLEGE OF LIBERAL ARTS**

To enable research and discovery and to help train tomorrow's  
leaders in food innovation and safety.

**FOOD INNOVATION BEGINS HERE**

# LEARNING LABS FOR THE FUTURE



Cal poly is partnering with industry to develop a suite of new, state-of-the-art labs where food innovation will take place each and every day.

# TOGETHER WE WILL BUILD THE FUTURE OF FOOD



The food industry is a significant and growing part of California's economy, accounting for more than **\$221 billion** annually. California is the top food producer in the nation and the hub for food product innovation.



We are training the next generation of food innovators today, ambitiously planning for tomorrow's needs. Cal Poly seeks long-term **partnerships with industry** to meet our shared goals of healthier, safer food for more people.



Cal Poly is a **leader** in training the next generation of food scientists, food safety experts and culinary innovators.





# FUTURE FOOD LEADERS

4,150

Students in Cal Poly's College of Agriculture, Food and Environmental Sciences.

600

Students in Cal Poly's Food Science and Nutrition program are poised and ready to immerse themselves in research and discovery to become **tomorrow's leaders** in food and safety innovation.

120

Students graduate each year, ready to make a **day-one impact** on industry.

# WHY CAL POLY?



## HOTBED OF INNOVATION

California has become synonymous with food innovation, and Cal Poly is ideally located on its central coast



## REAL-WORLD EXPERIENCE

Cal Poly offers one of the only food production programs where students work directly with staff and industry to design, produce and sell commercial food items



## IFT-APPROVED

Cal Poly is one of only two Institute of Food Technologists (IFT)-approved undergraduate programs in California



## ACCREDITED

The applied nutrition concentration is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND)



## LEARN BY DOING

The centerpiece of a Cal Poly education is Learn By Doing. We utilize our 10,500 ac. of orchards, cropland, rangeland and facilities to accomplish this mission



## USDA FELLOWSHIP

Cal Poly is host to a program enabling master's degree students to tackle global issues related to agricultural and food waste



# INVEST IN THE FUTURE

- ❖ **Culinary Teaching Lab**
- ❖ **Sensory Analysis Teaching and Research Lab**
- ❖ **Food Safety Teaching Lab**
- ❖ **Teaching and Research Instrumentation Lab**
- ❖ **Nutrition and Food Studies Lab**

# CULINARY TEACHING LAB

A creative culinary space where students will learn to blend culinary and food science principles in ingredient development, food product development, and entrepreneurial pursuits. In addition, professional and guest chefs will be showcased to highlight culinary skills, foods and flavors, and to teach students, as well as the public, new techniques, innovations and culinary craft. This is a highly-visible, forward-facing and prominent feature of the Center that will often be in the spotlight of food innovation and exposition.







CULINARY TEACHING LAB



# SENSORY ANALYSIS TEACHING AND RESEARCH LAB

The Sensory Lab will be used to train students and conduct research to determine insights into consumer goods and new food and beverage products. Evaluations include basic discrimination testing between products, testing to determine how well products will likely be accepted or preferred by the consumer, and testing to determine quantitative differences between products. Food companies will have the opportunity to sponsor research, joint projects and consumer testing.



# FOOD SAFETY TEACHING LAB

Food safety is of critical importance and this lab will support the need for risk assessment data in the food and agriculture industries. The lab is designed as a biosafety level 2 (BSL-2) facility suitable for experiments involving foodborne pathogens of moderate potential hazard to people and the environment. The lab will be used to conduct studies to determine the ability of pathogens to grow, survive or die-off during processing and/or subsequent storage. Additionally, the development and assessment of new food safety mitigation processes or strategies will be supported by this lab.





# TEACHING & RESEARCH INSTRUMENTA TION LAB

This lab will use analytical methods to gain a more complete picture of the metabolic consequences of dietary interventions and disease processes. The lab will be used to conduct food science projects that involve the quantification of phytonutrients, vitamins, amino acids, carbohydrates, and fatty acids, in order to assess food composition and the effects of food processing on diet and health.





# NUTRITION & FOOD STUDIES LAB

**This lab supports new food and beverage product development and possesses analytical instrumentation for determining nutrient levels and other food components. The lab will also support the evaluation of nutrition products and supplements designed to support exercise recovery, including analysis of metabolic response to nutrition and exercise.**





# EXPERIENCE INNOVATION LAB

The lab will be a research and creative space to design immersive technological, digital and personal experiences in collaboration with industry partners. Led by Cal Poly's pioneering Experience Industry Management Department, the lab will emphasize an interdisciplinary approach utilizing faculty and student expertise across campus to include experience industry management, architecture, computer science, engineering, food science, wine, marketing, graphic design, and theater among other disciplines. Teams of faculty and students will work with industry executives to solve the experience industry's complex needs and to anticipate disruptors within the event, travel, hospitality, sport, recreation and experience marketing space.



**GEORGE P. JOHNSON**  
experience marketing



# The William and Linda Frost Center for Research and Innovation

*Webcam footage: February 20, 2020*



**LIVE**

# WHY PARTNER WITH CAL POLY?



## EXPOSURE

**VISIBILITY FOR YOUR BRAND  
WITH 22,000 STUDENTS AND  
2,600 FACULTY AND STAFF FROM  
ACROSS THE WORLD EACH AND  
EVERY DAY**



**ACCESS TO A DIVERSE  
COMMUNITY FOR BRAND AND  
PRODUCT TESTING**



## COLLABORATION

**APPLIED RESEARCH PROJECTS WITH  
FACULTY AND STUDENTS**



**RECRUITMENT OF INTERNS AND  
GRADUATES**



**EXECUTIVE IN RESIDENCE AND  
GUEST LECTURER OPPORTUNITIES**





# THANK YOU!

## CONTACTS

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