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
A centerpiece of Cal Poly’s new $125 million William and Linda Frost Center for Research and innovation to enable research and discovery and to help train tomorrow’s leaders in food innovation and safety.

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FOOD INNOVATION BEGINS HERE
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.
Students in Cal Poly’s College of Agriculture, Food and Environmental Sciences.

4,150

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.

600

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

120
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 with 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
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.
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 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.
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.
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.
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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