



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 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 (RCA APPROVED)

NUTRITION CONCENTRATIONS

- APPLIED NUTRITION (ACEND ACCREDITED)
- NUTRITION SCIENCE

DEPARTMENT HIGHLIGHTS

+\$22,000

in scholarships 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.



BOSWELL AG TECH CENTER

The new center will serve as a hub 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



ON THE JOB

CAREERS

Culinologist

Food processing

Food safety

Foodservice

Operations management

Product development

Quality control

Research chef

Sensory evaluation

EXAMPLES OF EMPLOYERS

Conagra Brands

Frito-Lay

Del Monte Foods

Chosen Foods

Amy's Kitchen

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

CONNECT

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PROFESSIONAL SOCIETIES

The Food Science Concentration in advanced Food Science is approved by the Institute of Food Technologists and the Culinary concentration is approved by the Research Chefs Association.



rca
RESEARCH CHEFS
ASSOCIATION

