

# FOOD SCIENCE & NUTRITION



## CAREER OPPORTUNITIES

Individualize your degree program by choosing between three tracks: food science, food business and culinary science. Possible careers include:

- + **FOOD TECHNOLOGY.** Apply the principles of biology, chemistry, physics, molecular biology, nutrition and microbiology to the challenges of food production.
- + **PRODUCT DEVELOPMENT.** Focus on food manufacturing in areas such as consumer acceptability, economics, production feasibility and marketing. Developers also explore new ways to enhance nutritional value and health benefits.
- + **QUALITY ASSURANCE.** Work in private industry or for a government agency reviewing safety and manufacturing protocol to ensure the food supply is safe and of the highest quality.



From creating functional foods that support your health and also taste good, to developing packaging that protects food from pathogens, food scientists work to ensure the foods that fill your shopping cart are safe, nutritious and delicious.



## INTERNSHIPS & EMPLOYMENT

International Food Products • Beyond Meat • E&J Gallo Winery • Frick's Quality Meats • US Foods • DairiConcepts • Inclusion Technologies • Major Brands • Nikken Foods • Starbucks • Anheuser-Busch • Kraft-Heinz Company • Beck Flavors • Sensient • Hormel Foods • Cargill • McCormick • Domaine Chandon • Food Safety Net Services • Justin Vineyards & Winery • Montserrat Vineyards • Dairy Farmers of America

### Career Possibilities Include

- + Production Supervisor
- + Food Technology
- + Product Marketing
- + Quality Assurance
- + Technical Sales
- + Sensory Science
- + Flavor/Color Science
- + Food Safety Inspection
- + Enology
- + Quality Control Chemistry
- + Global Food Trends Research



# the **CAFNR** experience

## HANDS-ON LEARNING

As a food science and nutrition student, your chances to gain field experience through research and internships are almost limitless.

+ **LEARNING LABS.** Food science students have been part of on-campus research in the winery laboratory and vineyard, and have worked on projects with industry including a local chocolatier.

+ **INTERNSHIPS & STUDY ABROAD.** Experiential learning off-campus is a required part of the food science curriculum. You can fulfill that requirement through internships and/or study abroad. The on-the-job training in internships with employers of all sizes and learning about the food systems in New Zealand and Germany will provide you with invaluable experience that will serve you well after graduation.



# 93%

of recent graduates had  
industry internship  
experience

## GET IN TOUCH!

*Schedule a campus visit*

### CAFNR RECRUITING

**Phone (toll free):**  
888-682-2367

**Email:**  
visitcafnr@missouri.edu

**Web:**  
cafnr.missouri.edu

*Ask questions about dual enrollment/transfers*

### CAFNR ADVISING

**Phone:**  
573-882-8301

**Email:**  
cafnradvising@missouri.edu

**Check equivalency online:**  
admissions.missouri.edu

*Learn more about the University of Missouri*

### MU OFFICE OF ADMISSIONS

**Phone:**  
573-882-7786

**Email:**  
askmizzou@missouri.edu

**Web:**  
admissions.missouri.edu

## CLASSES YOU MIGHT TAKE:

- Food Microbiology
- Food Chemistry & Analysis
- Dairy Science
- Meat Science
- Wine Science

*See [catalog.missouri.edu](http://catalog.missouri.edu) for full curriculum.*



## SIGNATURE EXPERIENCE

One of the many unique experiences available for food science students is learning all facets of the ice cream business, from maintenance to inventory to manufacturing to retail, at the on-campus ice cream shop, Buck's – home of Mizzou's signature Tiger Stripe ice cream!