

Name: __Wyatt Walker__ **Major:** __Food Science__ **Date:** __4/21/20__ **Semester:** __Sp 20'__
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- I. **Major Options** - What options are offered within the major? How do they differ?
 - a. General food science option, Research option, Management option, Sustainability option, and Pet food science option.
 - i. These majors differ by the focus and Individual courses that are required for the major itself. The SEBS core remains and there is slight variations of what Food Science core classes are needed.
- II. **Total number of students** within the major
 - a. 109
- III. **Goals within the major** - What are expectations of student's post-graduation?
 - a. The major goals within this major is that upon the time of graduation each student graduates with a complete understanding of the scientific approach to research, lab work, or any other studies with focus on food science.
 - b. Students are expected to strengthen their communication and skills that will help them in their careers within and beyond food science.
- IV. **Major Courses** - What is the goal of each course? What should students be learning?
 - a. **General**- The General option provides students with core courses in food science and technology and the tools to develop quantitative thinking skills that lay the foundation for working individually and in teams and to grow as a professional. Flexibility exists in this option for students that so desire to explore to greater depth subject areas outside of the food science program.
 - b. **Research**- Research option includes the same foundation courses in the General Food Science option but emphasizes additional basic science and advance level food science courses. These additional courses make graduates of this option attractive to employers, but also prepare students for graduate studies or entrance into professional programs (medical schools, dental schools).
 - c. **Management**-Management and Economics option is offered in conjunction with Agricultural, Food and Resource Economics program and is designed for students interested in the management aspects of the food industry. While the option requirements of both programs are similar, students registered in food science may take additional courses in physical and food sciences.
 - d. **Sustainability**-Within the sustainability focus area, you'll examine the business case for environmental sustainability in the food industry. Learn about efforts in food production sufficiency throughout the product lifecycle—from sustainable ingredient sourcing, to product development, to waste management. You'll gain understanding of related processing and production methods and best practices in the marketing of sustainable food products
 - e. **Pet Food Science**- Rutgers Food Science is the first of its kind to offer a Pet Food program of study. Processing, shelf-life and safety of pet foods are substantially like

processing of foods for humans. Students in the Pet Food Science option will be provided a solid foundation in Food Science with knowledge of Animal Science to provide them the basics of know-how for development of pet foods.

V. Concerns/Student issues with classes? How to resolve, suggestions?

- a. A major concern is where funding will be coming and how much for maintenance of the food science building. Currently the entire building is serviced as much as possible by only 2 janitors. They do as much as they possibly can but miss crucial areas such as mopping floors of the pilot plants.

VI. Things going on within the major (Research, Visitors, Talks, Seminars within the major)

- a. The majority of professors offer research and opportunities can be accessed through personal contact with the professor over email.

VII. Research Opportunities

- a. The large majority of the professors within the major as well as related majors such as nutrition allow for undergraduates to work in their labs and assist with graduate research. To become involved, each individual professor lists their current research projects on the Rutgers food science website. Emailing the professor to set up an interview as well as to ask questions regarding the position is very simple and encouraged by many of the food science professors.

VIII. Job Outlook, suggestions for students in this major (ex: organizations to join, news to pay attention to)

- a. Things to pay attention to in this field are the upcoming trends in food such as super foods, while understanding the general trend that they are moving into. Attention to small isolated fads are important as well as these begin to show up in every aspect of the food industry and can happen seemingly overnight such as with CBD or Chia.
- b. For students in this major I would suggest joining the Food Science Club as they offer many opportunities to reach out into the student's career fields of choice as well as it being a fun forum for networking and making friends.

IX. Changes within the major in the upcoming year?

- a. Not within the upcoming year but very recently there was a shift from a 128 credit system to a 120 credit system for graduation.

X. Other Suggestions