This information describes typical occupations and employment settings associated with this major. Understand that some of these options may require additional training. Moreover, you are not limited to these options when choosing a possible career path.

Description of Food Science
The value of the food processing industry is about a hundred billion dollars in the United States alone, a value that is approximately four times larger than the next largest manufacturing industry. There is a constant demand for college graduates, both men and women, with training in food science and technology. This demand is created by the high percentage of foods marketed in processed form rather than as fresh or raw products. Improvements and new developments are the lifeblood of the American competitive system. Consequently, the food and related industries, such as the packaging industry, employ many food technologists. The Department of Food Science and Technology offers both undergraduate and graduate instruction designed to give basic and technical training in preparation for work in such industries as meat and poultry processing, canning, freezing, pickling, preserving, and the preparation and preservation of specialty food products.

Researching Job Titles and Careers
O*NET http://online.onetcenter.org (click on Find Occupations)
Occupational Outlook Handbook http://www.bls.gov/oco (type in general term for career of interest)
Georgia Career Information Center http://www.gcic.peachnet.edu (accessible only on campus computers)
Career Insider: Vault Guides http://career.uga.edu/resources/online_resources (Under the “Resources” tab and select “Online Resources”)
Candid Career http://career.uga.edu/resources/online_resources (View professionals speaking about their careers under the “Resources” tab and select “Online Resources”)

Possible Job Titles
| Account Representative | Food Specialist | Research & Development Manager |
| Applications Research and Technical | Food Technologist | Research & Development Specialist |
| Services Manager | Lab Technician | Research Chef |
| Associate Research Scientist | Marketing Assistant | Research Chemist |
| Biological Science Aid | Microbiologist | Research Coordinator |
| Brand Development | Operations Manager | Research Scientist |
| Chemist | Packaging Applications Specialist | Sales Representative |
| Consumer Safety Officer | Packaging Scientist | Sensory Specialist |
| County Extension Agent | Product Development Manager | Sensory Technician |
| Environmental Health Specialist | Production Supervisor | Teacher |
| Field Person | Quality Assurance Coordinator | Technical Director |
| Food Inspector | Quality Assurance Manager | Technical Services Manager |
| Food Safety Coordinator | Quality Control Specialist | Territory Manager |

Possible Employers
Biltmore Estates | Godiva Chocolatier | Publix Dairy Manufacturing |
Bravo Foods | Golden State Foods | Purdue Chicken |
Cadbury Schweppes | H.C. Brill Company | Republic Biscuit Corporation |
Campbell Soup Company | Kentucky Fried Chicken | Schwan Food Company |
Carolina Turkeys | Kraft Foods, Inc. | Seaboard Farms, Inc. |
Chick-fil-A | Maxwell Chase Technologies | SPF North American, Inc. |
Constellation Brands | McCormick & Co. | Starbucks |
Continental Grain Company | McKee Foods Corporation | The Coca-Cola Company |
Cryovac | Naturally Fresh | The Dannon Company |
Dot Foods | Nestle | The J.M. Smucker Company |
Dr. G’s Creations, LLC | Newly Weds Foods | The Wrigley Company |
Fieldale Farms Corporation | Pepsi | Thermo Pac, LLC |
Flowers Baking Company | Pilgrim’s Pride | U.S. Department of Agriculture |
Givaudan Flavors Corp. | Procter & Gamble Company |
To learn what types of positions and companies UGA students are working with, see the UGA Career Center Post Graduation Survey at www.career.uga.edu/gradsurveyresults/ and search for alumni on LinkedIn at www.linkedin.com.

**Campus Resources**

- **College of Agricultural and Environmental Sciences Clubs and Organizations** - http://students.caes.uga.edu/athens/organizations.cfm
- **The Food Science Club** - http://dawgfood.uga.edu/
- **Minorities in Agriculture, Natural Resources and Related Sciences (MANRRS)** - http://www.caes.uga.edu/academics/manrrs/
- **Alpha Gamma Rho (Men pursuing careers in agriculture)** - http://www.georgiaagr.com/home
- **Sigma Alpha (Women pursuing careers in agriculture)** - http://www.ugasigmaalpha.com

To find additional clubs and organizations, go to the Center for Student Organizations at - http://stuorgs.uga.edu/find/index.html

**Employment Websites**

**GENERAL:**

- **CareerSearch** - http://career.uga.edu/resources/online_resources (Research employers by location and/or industry)
- **DAWGlink** - www.career.uga.edu/ (login with your UGA MyID and password)
- **GoinGlobal** (To access GoinGlobal, login to your DAWGlink account)
- **Idealist** - www.idealist.org/ (nonprofit jobs)
- **USAJobs** - www.usajobs.gov/ (federal jobs)

**MAJOR/CAREER SPECIFIC:**

- **Careers in Food Job Board** - http://www.careersinfood.com/
- **Good Food Jobs** - http://goodfoodjobs.com/
- **FoodNavigatorJobs** - http://jobs.foodnavigator.com/
- **Food and Drink Jobs** - http://www.foodanddrinkjobs.com/
- **Food Industry Jobs** - http://www.foodindustryjobs.com/
- **My Food Recruiter** - http://www.myfoodrecruiter.com/
- **AgCareers.com** - http://agcareers.com

**The Institute of Food Technologists Career Center** - http://www.ift.org/careercenter.aspx

**U.S. Food and Drug Administration (FDA) Jobs** - http://www.fda.gov/AboutFDA/WorkingatFDA/default.htm


**Professional Information Resources**

- **The Institute of Food Technologists** - http://www.ift.org/cms/
- **Community of Food Engineers** - http://www.ift.org/divisions/food_eng/
- **Centers for Disease Control and Prevention** - http://www.cdc.gov/
- **United States Department of Agriculture** - http://www.usda.gov/
- **US Food and Drug Administration (FDA) / Food** - http://www.fda.gov/Food/default.htm
- **International Food Information Council Foundation** - http://www.foodinsight.org/
- **Agriculture Future of America** - http://www.agfuture.org/
- **FoodService Packaging Institute** - http://www.fpi.org/

**Tip:** Join LinkedIn groups that are related to your career interest. Need help finding groups? Check out the Groups You May Like link under the Interests/Groups tab. Review the groups that professionals in your field of interest have joined and consider joining them as well.

**Additional Career Consultant Recommendations:**

**Food Science and Technology**

Food Science is the application of science, technology, and engineering to the study of food materials, ingredients and their products. This knowledge is used by food scientists to make our foods safer, healthier, more tempting and less likely to spoil. Food Science courses include:

- Food Processing where you will learn how foods are manufactured to preserve quality and maintain safety with the lab operated as a virtual food company;
- Food Microbiology which describes the microbes that spoil foods, make us sick or preserve foods and how they can be measured and controlled;
- Food Chemistry teaches about the chemicals in foods that contribute to the quality, safety, and nutrition as they are affected by food processes;
- Food Engineering where you will learn about the principles behind operations in manufacturing plants to preserve foods;
- Nutritional Quality which describes the effects of food preservation the nutritional quality of foods;
• Instrumental Methods of Food Analysis covers the techniques used to determine the chemical components of foods;
• Food Quality Control teaches about developing systems to maintain quality of food products and prevent food hazards;
• Governmental Regulation of Food Safety and Quality where you will learn about how the government protects our food supply;
• Food Packaging which describes the types of packaging used to protect food products and involves a group project to design a new food package;
• Food Fermentations teaches how microbes preserve foods such as beer, bread, sausage and yogurt;
• Food Biotechnology teaches how food substances can be transformed by recombinant DNA;
• New Food Product Development where will you learn about the intricate process of designing a new food product and develop a new product as part of a team; and
• Hazard Analysis and Critical Control Point which describes a system used to prevent food hazards before they occur.

It is recommended to get some hands on experience during your time at UGA.
Check out UGA’s employment site for lab and research positions on campus (search under “Temporary”): http://bit.ly/dm1JV7
Check out our website for internship search boards: http://career.uga.edu/job_search/internships/internship_links