Financing Your Education

Scholarships are available from the department, college, and university, as well as the Institute of Food Technologists (IFT) and other sources. Students are encouraged to pursue paid summer internships in the food industry. Many qualified students find mentored employment within the department in the following areas:

- Quality Assurance Lab
- Sensory Lab
- Food Microbiology Lab
- Research Assistant
- Teaching Assistant

BYU Food Science students, alumni, and faculty were involved in developing these and many other food products.

For more information, contact:

Nutrition, Dietetics, and Food Science
S-221 Eyring Science Center
Brigham Young University
Provo, UT 84602
http://ndfs.byu.edu

Food Science Undergraduate Advisor
Frost Steele, PhD
S-131 ESC
801-422-6784
frost_steele@byu.edu

"A degree in food science provides a solid base in a group of disciplines including math, chemistry, physics, microbiology, and engineering. This set of tools is then applied to food as it passes from harvest to consumption. The demand for people with this kind of preparation is almost limitless."

—BYU Food Science alumnus Rodney J. Brown, PhD, Dean of BYU College of Life Sciences, and former Deputy Undersecretary of Research, Education, and Economics at USDA.
**What is Food Science?**

Food science is the multidisciplinary study of food and the application of knowledge thus gained to developing food products and processes, preserving and storing food, and assuring food safety and quality. Food science addresses the conversion of raw agricultural products into a nutritious, convenient, and economical food supply. Most food products available in grocery stores were developed, produced, and tested by food scientists.

**What Careers are Available?**

Students graduating in food science are well prepared for immediate employment in the food industry or for additional education. The many facets of food science provide employment in large commercial food industries, small private food companies, government agencies, and universities. The following careers are some examples of the opportunities available:

- New Food Product Development
- Food Quality Assurance
- Food Production Management
- Government Regulatory Agencies
- Food Ingredient Technical Sales
- Teaching and Research

**Food Science Degree Options**

BYU offers both bachelor of science (BS) and master of science (MS) degrees in food science. Our faculty are dedicated to helping students to learn and succeed in food science.

**Extracurricular Activities**

The Food Science Club, a student chapter of IFT, helps food science majors develop a network of professional contacts. Students can compete nationally on teams representing BYU, including the IFT College Bowl and other competitions. Students also interact with faculty in a variety of activities:

- Socials
- Research
- Field trips
- Networking
- Fundraisers
- Service

**IFT Salary Survey 2011**

<table>
<thead>
<tr>
<th>Degree Level</th>
<th>Starting Salary</th>
<th>Median Salary</th>
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</thead>
<tbody>
<tr>
<td>BS</td>
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<td>$60K</td>
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<tr>
<td>MS</td>
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<td>PhD</td>
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2012 National IFT College Bowl Champions