FOOD SCIENCE

POINTS OF PRIDE

- Ranked the top PhD research program in the U.S. by the National Research Council of the National Academy of Sciences.
- Rated #7 worldwide in high-impact citations in agricultural sciences scholarly journals.
- Department has more highly cited faculty than any other food science department in the world.
- Ranked in top 3 departments in the university student satisfaction survey for the last 8 years.
- Home to the Fergus Clydesdale Foods for Health and Wellness Center, which is supported by donations from the federal government, food industry, and alumni.
- Oldest food science program in the U.S.

EDUCATION

- Undergraduate concentrations include Food Science and Technology, Foods Health and Wellness, and Food Safety and Culinary Science.
- Graduate programs include a 5-year BS/MS, 1-year non-thesis MS, research thesis MS, and PhD degrees.
- 30+ percent of our students receive departmental scholarships.
- 60+ percent of our students participate in industry internships.

LEADERSHIP & OUTREACH

- Industry partnership, Strategic Research Alliance, has 20+ industrial members.
- The Food Science Policy Alliance addresses current and future issues of food policy and regulation for both domestic and international markets.
- Numerous faculty members have been appointed to leadership roles with the National Academy of Sciences' Institute of Medicine and the State Department.
- Lili He won the American Chemical Society Young Scientist Award.
- D. Julian McClements was named fellow of the Royal Society of Chemistry and won the Institute of Food Technologists Babcock-Hart Award.
- Eric Decker was named Fellow of the Agricultural and Food Chemistry Division of the American Chemical Society.
- Yeonhwa Park won the American Oil Chemists' Society Timothy L. Mounts Award.
- Lili He and collaborators were awarded 3 USDA grants totaling approximately $1.5 million.
- Hang Xiao and colleagues were awarded a $1 million grant from NASA.

DEGREES

- BS
- MS
- PhD
- Concentration in Food Science Policy

STUDENT ORGANIZATION

- Food Science Club (the local chapter of the Student Association of the Institute of Food Technologists)

RESEARCH FACILITIES

- Bioactive delivery system pilot plant.
- Instrumentation for determining chemical, physical, and biological characteristics of foods and food components including: emulsions, bioactive food components, natural products, food biopolymer, nanostructures, foodborne pathogens, microscopic characterization, tissues culture, and food packaging.

BY THE NUMBERS FY15

Tenure-track faculty	12
Graduate students	70
Postdoctoral fellows and visiting scholars	30
Undergraduate majors	100
Research awards	$1.6M

RESEARCH AREAS

Food & Environmental Biotechnology:
Biological systems for modification of whole organisms, tissues, cells, proteins, and biological molecules; development of novel plant tissue cultures; and whole plant systems.

Physical-Chemical Properties of Food:
Molecular-structural basis of food properties, nanotechnology and development of ingredients that improve food quality, sustainability, and healthiness.

The Safety of Food:
Microbiological problems in food handling and consumption, detection and prevention food borne pathogens and microbiological hazards, development of natural antimicrobial agents.

Foods for Health and Wellness:
Characterization of the health promoting properties of bioactive food components, characterization of molecular properties of novel food ingredients, policy issues involving functional foods.

FOOD SCIENCE
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