I:

Academic year 2017-18

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.

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.

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 AREAS
- Food & Environmental Biotechnology: Biological systems for modification of cells, proteins, and biological molecules. Evaluation of the impact of food contaminants on health.
- Physical-Chemical Properties of Food: Molecular-structural basis of food properties, nanotechnology and development of ingredients that improve food quality, sustainability, and healthiness. Modeling of chemical reactions in foods that impact food quality.
- The Safety of Food: Microbiological problems in food handling and consumption, detection and prevention food borne pathogens and microbial 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. Study the impact of food components on the microbiome.

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, food-borne pathogens, microscopic characterization, tissues culture, and food packaging.

BY THE NUMBERS FY17
- Tenure-track faculty: 11
- Graduate students: 75
- Postdoctoral fellows and visiting scholars: 30
- Undergraduate majors: 100
- Research awards: $2.4M

FOOD SCIENCE
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