DEGREES & PROGRAMS
BS, MS and PhD

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

More than 30% of our students receive departmental scholarships.

More than 60% of our students participate in industry internships

STUDENT ORGANIZATIONS
Food Science Club

Food Science Graduate Student Organization

RESEARCH AREAS
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.

Food Safety: 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. Study the impact of food components on the microbiome.

Food & Environmental Biotechnology: Biological systems for modification of cells, proteins, and biological molecules. Evaluation of the impact of food contaminants on health.

FACILITIES
Bioactive delivery system pilot plant

Instrumentation for determining chemical, physical, and biological characteristics of foods and food components

POINTS OF PRIDE
Top-ranked PhD research program in the U.S. by the National Research Council of the National Academy of Sciences

More highly cited faculty than any other food science department in the world

Rated 7 worldwide in high-impact citations in agricultural sciences scholarly journals

Ranked in top 4 departments in the university student satisfaction survey for the last 10 years.

Oldest food science program in the U.S

Endowment and fundraising activity is more than $13 million

Home to the Fergus Clydesdale Foods for Health and Wellness Center, supported by donations from the federal government, food industry, and alumni

LEADERSHIP & HONORS
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

Faculty appointed to leadership roles with the National Academy of Sciences’ Institute of Medicine and the State Department

BY the NUMBERS

Tenure faculty: 10
Extension faculty: 1
Postdoctoral fellows: 10
Undergraduate major students: 93
Graduate students: 86
Research awards: $2.5M

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