Food Science & Nutrition

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Academic Programs

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The department offers two bachelor's degrees and a master's degree. The bachelor's degrees are designed to prepare graduates for employment in the general areas of food science and human nutrition while the master's degree in Nutrition is designed to prepare graduates for advancement, specialization, and leadership in nutrition or healthcare careers.

Graduates with a bachelor of science in Food Science enjoy rewarding careers in food processing and product development, sales, research, quality assurance and government regulation. Graduates with a bachelor of science in Nutrition enjoy rewarding careers in dietetics and clinical nutrition, healthcare (medicine, dentistry, nursing, physician assistant, and chiropractic), public health, food industry, food systems management and education. Opportunities for private consulting and entrepreneurship are available to graduates in both majors. The department also offers minors in Food Science and Nutrition.

Students are involved in a number of clubs and teams, including the Food Science Club and Nutrition Club. Club activities involve a wide range of social, professional and service projects. Clubs provide opportunity for leadership training and participation in professional societies and organizations. Our students compete on teams in regional and national scholastic competitions such as Food Product Development teams and Nutrition and Food Science or Nutrition Quiz Bowl teams.

Learn by Doing in Food Science and Nutrition

The department is equipped with a food processing pilot plant, and laboratories for food safety, food chemistry, nutritional science, metabolism, and culinary science. These facilities are designed for teaching courses in nutrition, foodservice management, sensory evaluation of foods, food chemistry, food product development, food processing and quality control. Students get hands-on experience with pilot scale commercial processing equipment.

Students can manufacture and market various food products, which are sold throughout the community. Projects are designed to simulate industry and business practices. Classroom learning in nutrition is complemented with opportunities for service, outreach and research in the community. Students are encouraged to gain valuable experience by working during the summer or by participating in internship programs.

Dietetic Internship

Cal Poly's post-baccalaureate dietetic internship is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics. This competitive program consists of at least 1,200 hours of supervised practice and at least 108 hours of class, seminars, and professional meetings. Upon completion, interns must pass a national examination administered by the Commission of Dietetic Registration to qualify as a Registered Dietitian (R.D.). Applications for fall quarter are due mid-February.

Undergraduate Programs

BS Food Science

The program is designed to prepare students for employment in the food industry, government and for graduate study. Principal areas of instruction are food engineering, food processing, food safety and sanitation, quality assurance, food microbiology, food chemistry and analysis, product development, and sensory evaluation. Employment opportunities are strong in each of these areas.

Concentrations

Advanced Food Science

is the curriculum approved by the Institute of Food Technologists (IFT.org (http://www.ift.org)), the key international professional society for food scientists. Students are strongly advised to follow this concentration if they anticipate graduate study following completion of the BS. Students enrolled in this concentration are eligible for IFT scholarships.

Applied Food Technology

allows students to select coursework focused in a commodity or other area where they have career interest. For example, with proper selection of approved electives and concentration area courses, students may earn minors in nutrition or packaging. Course selections could also focus in dairy products, culinary science, or agribusiness.

Culinary

is designed for students wanting to apply a strong science background in ingredient development, food product development, or in entrepreneurial pursuits. This concentration serves the need for food scientists who are positioned to make decisions that require a blend of management training, culinary expertise, and a technical science background. Graduates are prepared to pursue advanced degrees in food science or may choose to attend a professional culinary program.

BS Nutrition

The program offers a broad preparation in nutritional science. In addition to preparatory science courses such as chemistry and biology, the program offers coursework in nutrient metabolism, clinical nutrition, community nutrition, and lifecycle nutrition, foods and food system management.

Concentrations

Applied Nutrition

Applied Nutrition prepares students for careers in various areas of nutrition, including dietetics, food systems management, nutrition communications, and community nutrition. This concentration is a Didactic Program in Dietetics (DPD), accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), of the Academy of Nutrition and Dietetics, 120 Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, (800) 877-1600 Ext. 5400. Students in this concentration who graduate with a minimum higher education overall GPA of 2.75 and receive a Verification Statement are eligible to apply
for admission to an accredited dietetic internship, upon completion of which the graduate must pass a national examination administered by the Commission on Dietetic Registration to qualify as a registered dietitian (RD). Graduates also are prepared to pursue advanced degrees in foods and nutrition, public health, and food systems management.

**Nutrition and Food Industries**

Nutrition and Food Industries is designed for students who want to apply knowledge of nutrition to careers in the food industry and related organizations (such as commodity and other non-profit organizations, pharmaceutical companies, or government). A Food Science or Agricultural Communications minor can be earned with proper course selection within this concentration and within the 180 unit degree requirement. Students are prepared for positions in food product research and development, quality and regulatory operations, food and health communications, public relations, extension, and technical sales. In addition, students are prepared for graduate study in food science, nutrition, or related fields.

**Nutrition Science**

Nutrition Science emphasizes a strong background in basic sciences and human nutrition for students planning further study in graduate school or a health-related profession such as medicine, dentistry, nursing, pharmacy or physical therapy. Students need to check with their advisors for specific requirements for various health-related professions.

**Minors**

The department offers minors in either food science or nutrition to qualified students from across campus. Specific criteria apply to entering into the minor program and interested students should see either of the minor advisors.

**Food Science Minor**

The minor is principally designed for students majoring in related academic disciplines who desire employment in the food industry. Students acquire the fundamental technical skills necessary to understand basic issues and concepts in food science such as food processing, food safety, and quality assurance. See the department Food Science minor coordinator for criteria for admission into the Food Science minor.

**Nutrition Minor**

The minor is designed for students majoring in science disciplines (Chemistry, Biological Sciences, Kinesiology), Agribusiness or Agricultural Communications, and other interested majors such as Business or Psychology. Students can enhance career opportunities or qualification for admission into graduate programs or allied health fields. See the department Nutrition minor coordinator for criteria for admission into the Nutrition minor.

**Interdisciplinary Minors**

The department participates in offering interdisciplinary minors in Packaging (see Orfalea College of Business (http://catalog.calpoly.edu/collegesandprograms/orfaleacollegeofbusiness) section).

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**Graduate Programs**

Cal Poly offers an MS in Agriculture with a specialization in Food Science and Nutrition. Please refer to the MS Agriculture (http://catalog.calpoly.edu/collegesandprograms/collegeofagriculturefoodenvironmentalsciences/#graduatetext) section in the College of Agriculture, Food and Environmental Sciences.

**MS Nutrition**

**New program, effective Fall 2016**

**General Characteristics**

The MS Nutrition program is designed to prepare graduates for advancement, specialization, and leadership in nutrition or healthcare careers. In addition, graduates will be prepared for further education in dietetic internships, professional schools, allied health professions, or doctoral studies in a number of academic areas including public health, animal science, or the social sciences.

The interdisciplinary Graduate Group in Nutrition (GGN) allows students to work with faculty from several departments and to choose a research topic from a broad range of themes including human nutrition, animal nutrition, kinesiology, public health, business, or social sciences.

Students select a suggested area of emphasis (Molecular Nutrition, Public Health Nutrition, or Health and Wellness) compatible with their interests and career goals. Students will complete coursework and a research-based thesis conducted under the supervision of a committee chair who must be a member of the GGN. A current list of GGN members and their research interests is available from the MS Nutrition Graduate Coordinator. In addition to the committee chair, the student's committee must have a minimum of two other qualified members. One of the three committee members must be a GGN member from the Food Science and Nutrition Department, the administrative home for the MS Nutrition program.

**Admission Requirements**

To qualify for admission to a Master's program, you must meet the Cal Poly university admission requirements for graduate standing, which are described in the Graduate Education (http://catalog.calpoly.edu/graduateeducation) section of the Cal Poly Catalog, as well as professional, personal, scholastic and other standards as prescribed by the program. The program specific requirements for admission to the MS Nutrition program must be submitted via the Cal Poly Graduate Education website and are as follows:

- Statement of purpose
- Transcript(s) from institution granting bachelor's degree
- Three letters of academic and/or professional recommendation
- Results from Graduate Record Examination (GRE standard test); quantitative, verbal and writing scores should be at the 50 percentile or higher for consideration
- All applicants who do not speak and write English as their primary language are required to complete the Test of English as a Foreign Language (TOEFL), taken within the last 2 years with a minimum score of 550 (paper version), 213 (computerized version), or 80 (internet based). Submit scores electronically to Institution Code: 4038. This requirement does not apply if country citizenship is listed on Cal Poly Admissions website: http://admissions.calpoly.edu/applicants/international/checklist.html.
Prerequisites
Applicants who lack the required preparatory coursework in basic sciences and nutrition must complete these courses prior to matriculation into the program. Basic science and nutrition courses include the following:

- Introductory chemistry series (one year), organic chemistry (min one course), biochemistry and an introductory biology course.
- FSN 328 Nutrient Metabolism I
- FSN 329 Nutrient Metabolism II

Program of Study
Each graduate student shall develop a Working Formal Study Plan with their thesis committee chair and members, prior to submitting the Final Formal Study Plan. Graduate students must file the Formal Study Plan for the degree with the MS Nutrition Graduate Coordinator no later than the end of the quarter in which the 12th unit of approved courses is completed. The Formal Study Plan must include at least 45 units of committee-approved graduate coursework (including degree-required plus elective coursework). At least 60% of the units required by the committee as reflected on the Formal Study Plan must be at the 500 level. A minimum GPA of 3.0 is required for coursework on the Formal Study Plan.