

FOOD SCIENTIST



*A job in good taste
(and color and texture
and nutrition).*



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Food scientists preserve our food supply by assuring its flavor, color, texture, nutritional quality, and safety. They use their knowledge of chemistry, biochemistry, microbiology, and engineering to convert grain, livestock, fruit, and vegetables into new food products. Food scientists work as production supervisors, quality assurance specialists, product developers, and managers of processing plants.

Food scientist work for food processing companies, food equipment and ingredient suppliers, and government agencies. They conduct food research and act as trouble-shooters in solving problems. They are sales and marketing representatives and consumer educators. Food scientists in local, state, and national government hold jobs as food inspectors, researchers, and laboratory workers. Others develop government regulations to safeguard our food.

To be a food scientist you should earn a bachelor's degree in food science. You will take courses such as biology, business, chemistry, engineering, management, mathematics, microbiology, physics, and statistics, as well as classes in food science. With more education (graduate level) or experience you could go on to work in food chemistry, food microbiology, or food processing and engineering.

In high school, take [mathematics](#), [biology](#), [chemistry](#), [physics](#), and [computer science](#). [Communications](#) courses are also important.



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