

# MAJOR IN FERMENTATION AND FOOD SCIENCE, FOOD SCIENCE CONCENTRATION

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The Food Science concentration blends a strong science base with courses in food chemistry, food safety, food microbiology, and nutrition. The curriculum prepares students for employment in the food industry or in government in areas such as quality assurance, product development, research, food inspection, sensory evaluation, and consumer education. The concentration provides a strong background for pursuing a graduate program.

## Learning Objectives

Upon successful completion, students will be able to:

1. Integrate and apply information from basic nutrition, food sciences, and biological and chemical concepts/processes to understand the production and quality of foods; and comprehend approaches used to analyze the relationships among production of foods, nutrition, and food safety.
2. Demonstrate discipline-specific knowledge of the skills and competencies needed in food science and fermentation science and technology, including food microbiology, sensory evaluation, food chemistry, quality assessment, food production management, and the role of food in the promotion of health.
3. Analyze the production, service, and consumption of foods and beverages, including financial aspects, functional skills, and efficient management of resources with emphasis on safe service training and management.
4. Assess and apply the science, history, culture, safety, health, and nutrition dimensions of foods and beverages to the food industry.

Learn more about the Food Science concentration on the Department of Food Science and Human Nutrition website (<https://www.chhs.colostate.edu/fshn/programs-and-degrees/b-s-in-fermentation-science-and-technology/>).