The B.S. in Nutrition and Food Science with concentration in Food Science prepares students for careers in the food and beverage, agricultural, and processing industries as well as food regulatory agencies such as the U.S. Food and Drug Administration (FDA) and U.S. Department of Agriculture (USDA). Food science is a multidisciplinary field with the overarching goals of improving the safety and quality of food products, developing new food products, and designing new, safer and more energy-efficient food preservation methods. Food scientists strive to improve the microbial and chemical safety of foods as well as to enhance the quality of foods through traditional and emerging technologies.

Students in the Food Science concentration will gain in-depth knowledge of the physical, chemical, and biochemical nature of food and the standards of nutritional processing, safety, food quality, and food security and develop their aptitudes in areas such as food processing, food accessibility, food quality, food safety, food sensory experiences, and food regulations.

Private industry has increased its demand for food scientists because their expertise is necessary for developing healthy food products and increasing crop yields, along with assuring quality and safety. Research in food genomics and agricultural sustainability is also expected to increase the number of available food science positions. Also, many food scientists are expected to retire in the next 10 years, creating even more job availability in private industry and regulatory agencies such as the FDA and USDA.

Graduates from the Food Science concentration can pursue careers in food science, quality assurance, food chemistry, food product development, food processing and production, food corporation management, food safety, research and development, and sensory analysis.

Program Requirements

Students must complete 42 credits of General Education requirements (http://catalog.montclair.edu/undergraduate-graduate-degree-requirements/general-ed-ba-bs) and 3-9 credits of World Languages and Cultures Requirements (http://catalog.montclair.edu/undergraduate-graduate-degree-requirements/world-languages-cultures-requirement).

Nutrition and Food Science Core

NUFD 130  Introduction to Nutrition and Food Science Profession 1
NUFD 150  Food Composition and Scientific Preparation 3
NUFD 153  Dynamics of Food and Society 3
NUFD 192  Nutrition with Laboratory 4

Food Science Concentration Courses

NUFD 253  Quantity Food Purchasing and Production 3
NUFD 257  Principles of Food Science 3
NUFD 350  Quantity Food Applications 3
NUFD 367  Fundamentals of Food Processing and Preservation 3
NUFD 456  Research in Foods 3
NUFD 466  Food Product Development 3
COED 401  Cooperative Education Experience I 3-8
or NUFD 409  Internship in Nutrition and Food Science

Collateral Courses

BIOL 100  Biological Sciences 4
BIOL 254  Applied Microbiology 3
CHEM 113  Fundamentals of Chemistry 4
CHEM 130  Fundamentals of Organic Chemistry 4
CHEM 270  Fundamentals of Biochemistry 5
ECON 101  Applied Macroeconomics 3
MATH 109  Statistics 3
MKTG 240  Introduction to Marketing 3
PSYC 101  Introduction to Psychology 3

Total Credits 79