

Food Science and Nutrition

College of Agricultural Sciences
and Technology

Department of Food Science and Nutrition

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B.S. in Food and Nutritional Sciences

Options:

- Culinology®
- Dietetics and Food Administration
- Food Science

M.S. in Food and Nutritional Sciences

Minor in Food and Nutritional Sciences

Certificate of Advanced Study in Dietetics (Dietetic Internship)

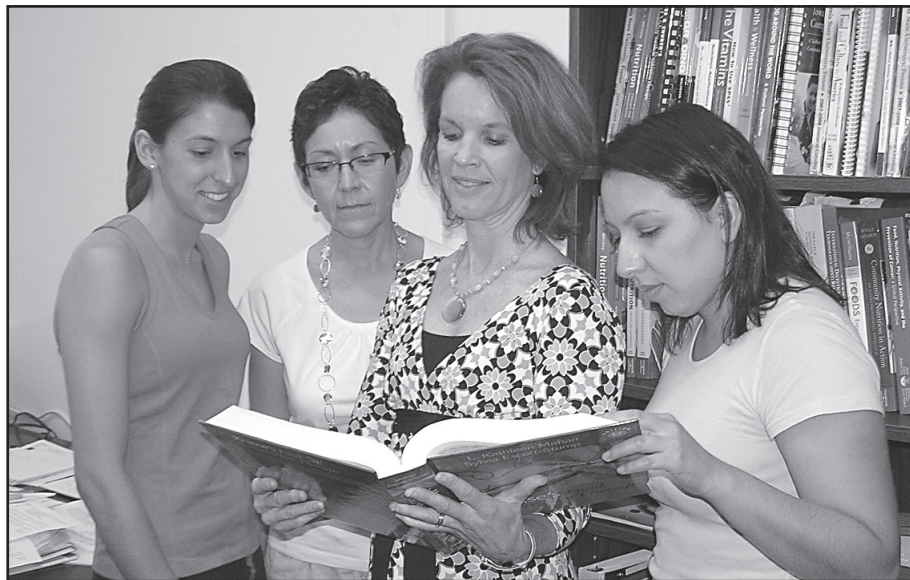
Food Science and Nutrition

Join the leader in science, technology, and management. Students majoring within the Department of Food Science and Nutrition are prepared for a wide range of professions in the food industry — the largest single industry in the United States. California State University, Fresno is centered in the greatest food production and processing area in the world.

Some of the largest and best dairy and food companies cooperate with the university to provide students with a view of commercial realities in this industry. There is strong demand for dietitians and nutritionists by the health care and food service industries.

Instructional Facilities

The department facilities include the Dairy Processing Plant, Food Processing Research Laboratory, the Food Preparation and Product Development Laboratories, Food Science Analytical Laboratory, Food Sensory Laboratory, and the Computer Laboratory. These facilities are used by students and



faculty to provide a practical education founded on science and technology.

Career Opportunities

Graduates of the Department of Food Science and Nutrition have enjoyed outstanding employment opportunities in the food industry. Historically, graduates have been placed in challenging positions with salary advancement and professional prestige envied by other industries throughout the world. The following options are available:

Culinology® is the blending of culinary arts and the science of food. The discipline consists of chefs and food scientists working in research and development (its primary focus), food manufacturing, chain restaurants, hotels, ingredient supply houses, consulting, and academia. It includes other food professionals in sales, marketing, manufacturing, distribution, and the media. The professional organization of the discipline is the Research Chefs Association (<http://www.culinology.org>). The group was formed in 1996 by a group of food professionals with a common interest in the challenges facing the profession. It has become the premier source of culinary and technical information for the food industry.

Dietetics and Food Administration. Graduates are prepared for challenging and rewarding employment in dietetics, nutrition, and food service. Employment is available in hospital dietetics, nutrition consulting, school and community nutrition,

education, commercial and institutional food services.

This program is accredited by the Commission on Accreditation for Dietetics Education of the American Dietetic Association. The American Dietetic Association can be reached at 120 South Riverside Plaza, Suite 2000, Chicago, IL 60606-6995 or at 312.899.0040 ext. 5400. By completing the requirements for this option, students meet the American Dietetic Association didactic requirements for dietetic registration and are eligible to apply to a dietetic internship. To become a registered dietitian, graduates of this program must also complete a dietetic internship and pass the dietetic registration examination.

Food Science. Graduates are prepared for an endless variety of employment opportunities in the food industry, including laboratory, processing, production, and governmental roles. New product development, marketing, management, distribution, and field service opportunities are present in many scientific, technological, and business endeavors. Located in the center of the world's most productive food processing region, the Fresno State Food Science Program is ideally suited to provide students with both a strong academic and practical education in food science. Students can gain practical experience by working in the Dairy Processing Enterprise and the Food Processing Enterprise, or research experience through the Center for Food Science and Nutrition Research. Students can also participate in internships, projects, supervised work experience, and