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Using QR Code:
To see Food Science videos and visit website, download a QR code reader app on your mobile device and scan the code.
**What is Food Science?**

You may have heard of Food Science as a career, but wonder just what do food scientists do?

Would your dream job be working with candy, chocolate or ice cream? Do you want to make healthier foods to help solve the world’s obesity epidemic? Would you like to discover how foods can help fight cancer? Then Food Science may be the major for you!

Food Science majors study the physical, biological and chemical properties of food. Students learn how to develop new food products and improve the safety, nutrition, quality, functionality and availability of products.
CHOOSE YOUR FOCUS

Food Science
Food and Culinary Sciences
Food Technology (with minor in Agribusiness, General Business or Foods & Nutrition)
Pre-Med, Pre-Pharmacy & Pre-Dental Options
Food Science Concentration

This concentration is one of only 39 programs in the United States and the only one in Arkansas that is approved by the Institute of Food Technologists (IFT), the key international professional society for food scientists. It provides students with a strong background in basic and applied sciences as well as food chemistry, food microbiology, food analysis, food quality and food engineering.

The science-intensive nature of this concentration is beneficial to pre-medicine, pre-pharmacy and pre-dental students.

COURSE REQUIREMENTS: (120 Total Hours)

30 hours University and College Core
  Composition I & II, Public Speaking, Communication Intensive Elective, US History course, Fine Arts course, Humanities course, and three Social Science courses

40 hours Math and Sciences Core
  College Algebra, Trigonometry, Calculus I, Statistics course, Biology, Microbiology, University Chemistry I & II, Organic Physiological Chemistry, College Physics I and Introduction to Biochemistry

37 hours Food Science Core

9-19 hours General Electives
Food and Culinary Sciences Concentration

This concentration provides students interested in product development careers with an interdisciplinary background in food science and culinary arts. This concentration is a partnership program with Northwest Arkansas Community College (NWACC). Students complete their culinary arts courses on the NWACC campus for transfer credit to the UA. These courses can be taken prior to admission to the UA or taken while in residence at the UA. This concentration will provide students with the course work necessary to be eligible to become a Certified Culinary Scientist through the Research Chef’s Association.

COURSE REQUIREMENTS: (120 Total Hours)

30 hours University and College Core
   Composition I & II, Public Speaking, Communication Intensive elective, US History course, Fine Arts course, Humanities course, and three Social Science courses

29 hours Math and Sciences Core
   College Algebra, Survey of Calculus, Statistics course, Biology, Microbiology, University Chemistry I & II, and Organic Physiological Chemistry

27 hours Food Science Core
   Freshman Orientation, Food Science Orientation, Introduction to Food Science, Food Law, Food Processing, Food Analysis, Food Chemistry, Sensory Evaluation, Product Development and Internship credit

24 hours Culinary Arts Core
   Fundamentals of Nutrition, Introduction to Baking, Food Safety & Sanitation, Introduction to Food Preparation, Stocks, Sauces & Soups, Center of Plate Applications, Garde Manger and World Cuisine

10-16 hours General Electives
Food Technology Concentration

with minor in Agribusiness, General Business or General Foods & Nutrition

This concentration provides students interested in food industry careers with an integrated background in food science and business or nutrition. Students in the food technology concentration will complete a minor in agribusiness, general business or nutrition while completing their core requirements, thus leaving elective hours available for further educational enhancement.

COURSE REQUIREMENTS: (120 Total Hours)

30 hours University and College Core
  Composition I & II, Public Speaking, Communication Intensive Elective, US History course, Fine Arts course, Humanities course, and three Social Science courses.

32 hours Math and Sciences Core
  College Algebra, Survey of Calculus, Statistics course, Finite Math (business minors only), Biology, Microbiology, University Chemistry I & II, Organic Physiological Chemistry, and Introduction to Biochemistry (nutrition minors only)

30 hours Food Science Core
  Freshman Orientation, Food Science Orientation, Introduction to Food Science, Food Safety & Sanitation, Food Law, Food Processing, Food Analysis, Food Chemistry, Sensory Evaluation, Product Development, and Internship credit

15-18 hours coursework in business or nutrition depending on chosen minor

10-19 hours General Electives
SCHOLARSHIPS

Academics
Mississippi
FoodScience
BumpersCollege
Non-Resident Tuition Award
Interests
Freshmen
Oklahoma
Texas
Louisiana
Organizational Involvement
Leadership
Financial Need
Kansas
Transfer Students
Food Science Scholarships
The department offers scholarships to incoming freshmen, transfer students and current students ranging from $500-$1500 for the academic year.

Apply online: http://bumperscollege.uark.edu/114.htm

Bumpers College Scholarships
Scholarships for Bumpers College students are made possible by generous gifts from many firms and individuals. The criteria for these scholarships include academics, financial need, interests, organizational involvement, leadership, etc. Scholarship awards range from $500-$4000 for the academic year.

Apply online: http://bumperscollege.uark.edu/39.htm

Arkansan Non-Resident Tuition Award
The NRTA is awarded to entering freshmen and transfer students from Texas, Louisiana, Mississippi, Tennessee, Missouri, Kansas and Oklahoma. Entering freshmen must have a 3.25 or higher GPA and ACT of at least 24 or 1090 SAT. Transfer students must have at least a 3.0 or higher cumulative college GPA and at least 24 transferable hours.
Carlyn Oswald, Food & Culinary Sciences

“My study abroad experience not only included traveling to Italy to study food production and consumption, but also allowed me to connect with and make life-long friendships with people that share my love for food and experience food production in a way that I never imagined. I will never forget my experience abroad. I had the time of my life and it opened my eyes to the world beyond my home environment. Studying abroad will look great on your resume, but there is so much more to love about it than can be described in just a few sentences; it must be experienced!”

see the world with STUDY ABROAD:
HONORS PROGRAM

Eligibility:
- Incoming freshmen with an ACT of at least 28 and a high school GPA of at least 3.50
- Current and transfer students who have completed no more than 62 hours with a college GPA of at least 3.50

Benefits:
- Opportunity to work directly with faculty mentors on their research/creative projects culminating in their honors thesis
- Specialized honors courses
- Opportunity to receive stipends to support thesis projects and study abroad opportunities
- Opportunities to publish results and present findings at scientific or professional meetings
- Advanced course pre-enrollment
- Opportunity for special housing in Honors Quarters
- Special recognition at the College commencement ceremony
Product Development Team

Use your creativity and principles learned in food science courses to develop a product that may one day be in your local grocery store or restaurant. This opportunity will allow you to collaborate with food science students and faculty to submit a unique product into competitions with cash prize rewards for top innovations.

Food Science Club

Get to know FDSC students, network with alumni and make contacts with local companies by being a part of the Food Science Club. Don’t miss out on being a part of our fundraiser tradition of making Apple Butter and serve the community with the Feed Fayetteville Project.
IN INVOLVED

Quiz Bowl Team
Put your food science knowledge to the test by traveling and competing in regional and national competitions. The UA quiz bowl team has won two national and 13 regional competitions. Be a part of a winning tradition!

Work in the Department of Food Science
Earn extra money while you gain hands-on experience working in a food science lab or our Food Innovation Center. This opportunity will not only strengthen your resume with experience, but will also provide valuable connections with faculty, staff and students.
Use your creative juices to develop tastier, healthier, less expensive and more convenient foods and ingredients. Blend the science of food with the culinary arts to enhance consumer satisfaction.

Study the sensory properties influencing food choices, from flavor (sweet, bitter, lemony, fresh) to texture (crunchy, smooth, slimy, tough) to appearance (dull, shiny, flat, green) to consumer mood (happy, depressed, relaxed, stressed).

Investigate the source of the latest food-borne illness outbreak, create a new rapid test for pathogens, develop a better food processing method. Or work as a fermentation scientist, helping optimize and control beer or wine-making, cheese production and other food fermentations.

Design and apply methods to analyze the chemical nature of foods and food ingredients. Maybe your specialty will be natural food colors or functional ingredients.

Facilitate the production and packaging of foods: create an environmentally friendly package, a novel way to filter juices or an energy-efficient ice cream maker.

Manage the quality control laboratory, keeping products safe and consistently tasty for consumers. Safeguard your company’s reputation by supervising testing of the microbiological, physical, chemical and sensory properties of food.