



Food Sciences

0112 Skinner Building

(301) 405-4521 or (301) 405-2139

<http://nfsc.umd.edu/academics/undergraduate>

Key Features of a Food Sciences Major

- Train for a career in the dynamic and global food industry, public health and community nutrition sectors, health care, or biomedical research.
- Prepares students to apply the principles of science and engineering to better understand the complex and heterogeneous materials recognized as food.
- Prepare for a career field expected to grow faster than average and to make use of cutting-edge technology to expand food production and insure safety

Career Options and Salaries with a Nutrition & Food Sciences Major

Food scientists usually work in the food processing industry, universities, or the Federal Government to create and improve food products. They use their knowledge of chemistry, physics, engineering, microbiology, biotechnology, and other sciences to develop new or better ways of preserving, processing, packaging, storing, and delivering foods. Some food scientists engage in basic research, discovering new food sources; analyzing food content to determine levels of vitamins, fat, sugar, or protein; or searching for substitutes for harmful or undesirable additives, such as nitrites. Others engage in applied research, finding ways to improve the content of food or to remove harmful additives. They also develop ways to process, preserve, package, or store food according to industry and government regulations. Some continue to research improvements in traditional food processing techniques, such as baking, blanching, canning, drying, evaporation, and pasteurization. Other food scientists enforce government regulations, inspecting food processing areas and ensuring that sanitation, safety, quality, and waste management standards are met.

In May 2015, the median annual salary for food scientists and technologists was \$62,470 (<http://stats.bls.gov/oes/current/oes191012.htm>).

Advising

If you would like more information about the Food Science major, you may easily make an appointment to speak with an advisor. The advisor you will see depends upon the first letter of your last name:

- **A-Ha:**
Dr. Qin Wang
wangqin@umd.edu
3106 Skinner Building
301-405-8421

- **Hb-M:**

Dr. Liangli (Lucy) Yu
lyu5@umd.edu
3303 Marie Mount Hall
(301) 405-0761

- **N-Z:**

Dr. Abani Pradhan
akp@umd.edu
3309 Marie Mount Hall
(301) 405-4502

Declaring a Nutrition & Food Sciences Major

Food Sciences is not a Limited Enrollment Program (LEP). If you are interested in majoring in this field, you can declare immediately!

Declaring your major in Food Sciences is fairly simple:

- 1) Make an appointment with the advisor using the contact info listed above.
- 2) At your advising appointment, the advisor will review your transcript and make a list of all requirements needed to complete a degree in Food Sciences.
- 3) After your meeting, you will create a graduation plan, or "four year plan." This plan will outline the path to graduation and needs to be emailed to your advisor. The advisor will forward the graduation plan with a change of major clearance form to the Dean's Office in the College of Agricultural and Natural Resources, which then processes the change of major.

If you have questions regarding the major or careers in Food Sciences, please contact the Program Director at nfscinfo@umd.edu.

Four-Year Plan (Gen-Ed)

First Year:

MATH 220/140 (MA/AR) ¹	3	MATH 221	3
NFSC 112 (NS) (fall only)	3	NFSC 100 ¹	3
CHEM 131/132 (NL) ¹	4	CHEM 231/232 ¹	3
ENGL 101 (AW) ¹	3	<u>BSCI 170/171 ¹</u>	4
<u>COMM 200 or INAG 110 (OC)</u>	3		14 credits
	16 credits		

Second Year:

History/Social Science (HS) ²	3	CHEM 271/272 ¹	4
CHEM 241/242 ¹	4	PHYS 121 ¹	4
BSCI 223 ¹	4	Humanities (HU) ²	3
<u>Elective</u>	3	Elective	3
	14 credits	<u>Elective</u>	2
			16 credits

Third Year:

BCHM 463	3	NFSC 414 (every other year)	4
ENGL 393 (PW)	3	NFSC 430 (spring only)	3
Elective	3	NFSC 434 (spring only)	3
BIOM 301	3	History/Social Science (HS) ²	3
<u>Elective</u>	3	<u>SP (non-major)</u>	3
	15 credits		16 credits

Fourth Year:

NFSC 421 (fall only) ¹	3	NFSC 412 (every other year)	4
NFSC 422 (SP) (fall only)	3	NFSC 431 (spring only)	3
NFSC 423 (SP) (fall only)	3	NFSC 398 (spring only)	1
Restricted Elective ³	3	NFSC 450 (spring only)	3
<u>Humanities (HU) ²</u>	3	<u>Elective</u>	3
	15 credits		14 credits

TOTAL = 120 credits

¹ These courses are required early and/or are prerequisites for courses in the major.

² All students must complete two Distributive Studies courses that are approved for I-Series courses. Courses for Understanding Plural Societies and Cultural Competence may also fulfill Distributive Studies.

³ For a list of Restricted Electives, please see your Program Advisor.

Four-Year Plan (Core)

First Year:

MATH 220/140 (FM/MS)	3	MATH 221	3
NFSC 112 (NS) (fall only)	3	NFSC 100	3
CHEM 131/132 (PL)	4	CHEM 231/232	3
ENGL 101 (FE)	3	<u>BSCI 170/171 (LL)</u>	<u>4</u>
<u>Social or Political History (SH)</u>	<u>3</u>		14 credits
	16 credits		

Second Year:

Core Literature (HL)	3	CHEM 271/272	4
CHEM 241/242	4	PHYS 121	4
BSCI 223 (LL)	4	History or Theory of Arts (HA)	3
<u>Behavioral and Social Science (SB)</u>	<u>3</u>	Elective	3
	14 credits	<u>Elective</u>	<u>2</u>
			16 credits

Third Year:

BCHM 463	3	NFSC 414 (every other year)	4
ENGL 393 (PW)	3	NFSC 430 (spring only)	3
COMM 200 (HO) or INAG 110	3	NFSC 434 (spring only)	3
BIOM 301	3	Elective	3
<u>Advanced Studies (AS)</u>	<u>3</u>	<u>Behavioral and Social Science (SB)</u>	<u>3</u>
	15 credits		16 credits

Fourth Year:

NFSC 421 (fall only)	3	NFSC 412 (every other year)	4
NFSC 422 (Core Capstone) (fall only)	3	NFSC 431 (spring only)	3
NFSC 423 (Core Capstone) (fall only)	3	NFSC 398 (spring only)	1
Restricted Elective	3	NFSC 450 (spring only)	3
<u>Elective</u>	<u>3</u>	<u>Diversity Course (D)</u>	<u>3</u>
	15 credits		14 credits

TOTAL = 120 credits