

MOUNT MARY UNIVERSITY

# FOOD SCIENCE

## SCHOOL OF ARTS & SCIENCES

Mount Mary University's Bachelor of Science degree in food science is designed to prepare students for entry-level employment or graduate studies in the chemical and life sciences. The food science program emphasizes data analysis and problem solving, food science laboratory techniques including sensory testing, food microbiology and safety. The program combines real-life applications of chemistry, microbiology, biology and applied sciences to the production, processing, preservation, evaluation and distribution of food.

### Food Science Major

A food science degree from Mount Mary University prepares students for careers using individual attention, state-of-the-art instruments and connections to the food and beverage industries.

#### *Choice of concentrations within the food science major:*

**BAKING:** The baking concentration prepares students for the unique challenges associated with baked goods in the food industry.

**BUSINESS:** The business concentration prepares students in business practices and communication.

**SUSTAINABILITY:** The sustainability concentration explores sustainable practices in the food and beverage industry and prepares students to be part of the solution.

### Did You Know?

Mount Mary University owns state-of-the-art, high performance liquid chromatography, gas chromatography and mass spectrometer instruments that are capable of detecting small quantities of food components such as pesticides in fruit, aroma profiles in wine and caffeine levels in coffee.

### Student Involvement

Students will be guided through independent research projects, development of innovative food products from start to finish, partnerships with local food companies in directed research assignments and given opportunities for paid summer internships with qualified businesses in the food industry. Faculty connect students with food scientists in the Greater Milwaukee area to establish real-life relationships for students and provide career guidance.

### Earn Your M.S. in Food Science in Five Years - 3+2 Program

Juniors with a declared major in food science and a GPA of at least 3.0 are eligible to apply for Mount Mary's Master of Science in Food Science. All courses taken in the senior year of the B.S. degree transfer into the first year of the graduate program, leaving the student with only one year of coursework to complete the M.S. degree. This 3+2 program is specifically designed for Mount Mary students to complete both degrees in five years, rather than six.

### Employment Outlook

The U.S. Bureau of Labor Statistics predicts a national 7% growth in employment of food scientists. The May 2017 national average salary was \$71,990, with 15,020 food scientists employed across the U.S. Employment was primarily in manufacturing, research and development, policy/regulation, and food wholesalers.

Wisconsin and the surrounding area consistently show higher than average employment. Wisconsin is part of the food corridor and has approximately 1,400 food processing companies across the state. Southeastern Wisconsin has operational plants for some of the largest food companies in the world, including Cargill, Kraft, Nestle, and Chr. Hansen. In Milwaukee County alone, there are 86 food processing companies.

### SCHOLARSHIPS AND FINANCIAL AID

100% of incoming, full-time undergraduate students receive an academic scholarship or reduced tuition.

In addition, Mount Mary offers the Jewel Scholars program which is available to qualified biology, chemistry and food science students.

For more information, visit [mtmary.edu/scholarships](http://mtmary.edu/scholarships).

### DID YOU KNOW?

Mount Mary's Food Science program is also offered as a post-baccalaureate certificate.

### LEARN MORE ONLINE

For additional information about Mount Mary's academic programs, visit: [mtmary.edu/academics](http://mtmary.edu/academics)

MAJOR		CORE		ELECTIVES	
<b>FRESHMAN YEAR</b>					
<b>FALL Courses</b>			<b>SPRING Courses</b>		
BIO 100 Intro to Biology	4	CHE 114 General Chem II	4		
CHE 113 General Chem I	4	Professional Presentation	3		
FSC 100 Food Science Careers	1	ENG 120 College Research Writing	3		
First Year Seminar	3	Core	3		
ENG 110	3	MAT 105 College Algebra	4		
<b>TOTAL</b>	18 credits	<b>TOTAL</b>	18 credits		
<b>SOPHOMORE YEAR</b>					
<b>FALL Courses</b>			<b>SPRING Courses</b>		
CHE 222 Instrumental Quantitative Analysis	4	Microbiology	4		
DTS 190 Culinary Skills	3	CHE 352 Biochemistry	4		
Physics	4	DTS 201 Intro to Food Science	3		
Core	3	MAT 111 College Algebra	4		
Core	3				
<b>TOTAL</b>	16 credits	<b>TOTAL</b>	15 credits		
<b>JUNIOR YEAR</b>					
<b>FALL Courses</b>			<b>SPRING Courses</b>		
CHE 333 Organic Chemistry	4	FSC 200 Regulatory and Quality Affairs	2		
FSC 362 Food Science Nutrition	3	FSC 412 Food Chemistry II	4		
FSC 410 Food Chemistry I	4	Core	4		
Core	3	Core	3		
Baking, Business or Sustainability Concentration	3	Core	3		
<b>TOTAL</b>	17 credits	<b>TOTAL</b>	15 credits		
<b>SUMMER BETWEEN JUNIOR &amp; SENIOR YEAR</b>					
FSC 450 Food Science Internship	3 credits				
<b>SENIOR YEAR</b>					
<b>FALL Courses</b>			<b>SPRING Courses</b>		
FSC 440 Principles of Food Engineering	3	FSC432 Food Processing and Analysis	3		
CHE 493 Chemistry Seminar	1	FSC 442 Advanced Food Microbiology	4		
Baking, Business or Sustainability Concentration	3	CHE 494 Chemistry Seminar	1		
Core	3	Baking, Business or Sustainability Concentration	3		
Core	3	MAT 216 Elementary Statistics	4		
<b>TOTAL</b>	13 credits	<b>TOTAL</b>	15 credits		

**UPDATED OCTOBER 2024**

This example four-year plan is intended to outline the number and types of courses a student might take in order to fulfill the degree, major, core and elective requirements to graduate. Students meet with their academic advisor each semester to review progress toward fulfilling their degree requirements.



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