

FOOD SCIENCE AND TECHNOLOGY

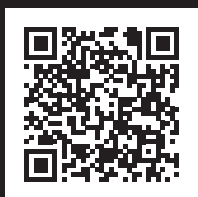


Feed your curiosity about the science of nutrition, flavor and safety of food products



College of Agricultural & Environmental Sciences
UNIVERSITY OF GEORGIA

Have you ever thought about how food gets to grocery store shelves? UGA food science and technology students learn the science and skills to make innovative food products, improve flavor and nutrition, and contribute to the food safety and health of the global community. Our world-renowned faculty are training the next generation of food scientists for a critical segment of the workforce.



Learn more about scholarship, study abroad and research opportunities in the **Department of Food Science and Technology** by scanning the QR code.

Our Deans' Promise is a commitment to provide students with enrichment opportunities like undergraduate research, experiential learning, study abroad and internships.



The CAES Undergraduate Research Program allows students the opportunity to conduct research under the direction of a CAES faculty member, giving them hands-on research experience at an undergraduate level.



UGA and CAES provide a multitude of **study abroad options**, from two-week adventures to semester-long exchange programs.



“I was a food design intern at Conagra Brands working to reformulate products in their Snacks Division. This experience made me excited to come back to UGA and make connections between what I’m learning in the classroom and what I was able to achieve in a professional setting.”

– Aria Morill, food science and technology major 2023

Pathways to **Success**

What can you do with a degree in food science? Learn more at foodscience.uga.edu.

Basic and Applied Research
Consulting
Food Biotechnology
Food Chemistry
Food Processing
Product Development
and more!