

# Food Technology

**Degree Type:** Bachelor of Science (B.S.)  
**Program Length:** 4 years (120 credit hours)



## What Can You Do With a Food Technology Degree?

The largest manufacturing industry in the United States is the food industry. With this degree, students prepare to work in food quality and safety, engineering and processing, business and marketing, research and product development. Or, students can continue their education for research or professional positions in academia.

- **Food Research and Development Specialist**
- **Food Regulatory Compliance Coordinator**
- **Food Safety Technician**
- **Food Scientist**
- **Food Technologist**
- **Product Development Specialist**
- **Packaging Development Engineer**

# WHY MCNEESE?

*Here are just a few reasons to make McNeese your first choice ...*



## Creative, Technology-Based Learning:

In the food technology program, students are encouraged to use their imaginations combined with scientific principles to create their own products through food process engineering and improve on existing products and formulas. This comprehensive process gives students insight into every aspect of food science and technology, including food safety and regulation.

## Professional Learning Opportunities:

McNeese students have the opportunity to join the Institute of Food Technologists (IFT), a community of professionals and students passionate about the essential role of science and innovation in the global food system. IFT provides students with valuable scholarship and internship opportunities. Plus, every year, McNeese students have the chance to travel to the IFT International Conference, where they can present their research to food technology professionals.

## State-of-the-Art Facilities:

In addition to two food technology labs on campus, McNeese is home to the only federally inspected red meat harvest facility in the state, the Center for Advancement of Meat Production and Processing (CAMPP). All CAMPP meats are locally sourced from the McNeese farm, giving food technology students the opportunity to receive hands-on experience in the meat industry.

## Experienced Faculty

Comprised of experienced professionals dedicated to mentoring and advising students, the College of Agricultural Sciences faculty keep up-to-date with the latest food trends in their fields through research and professional scholarship. In the area of food technology, faculty research has been published in well-respected and peer-reviewed publications such as the Journal of Food Research, Journal of Food Protection, Journal of Poultry, Fisheries and Wildlife Sciences and Frontiers in Food Science and Technology.

## Experiential Learning Opportunities

With a small faculty-to-student ratio, food technology students have the opportunity to apply the skills they learn in the classroom and get first-hand experience with food science and the technology development process through faculty-guided research. Rarely offered to undergraduates elsewhere, McNeese's program gives food technology students a leg up when applying to graduate schools or professional research positions.

## The Harold and Pearl Dripps School of Agricultural Sciences

The Harold and Pearl Dripps School of Agricultural Sciences provides students with the skills required to meet the changing needs and demands of agriculture. Our programs are diverse and dynamic and include all aspects of agriculture including nutrition and food science. Students are trained for careers in a wide variety of opportunities in agribusiness, industry and government.

**Apply Now!**



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**STUDENT CENTRAL™**

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