



STEM Careers

Food Scientist

Job Description: Use chemistry, microbiology, engineering, and other sciences to analyze food content for nutritional value, discover new food sources, and research ways to make processed foods safe, healthy, and delicious.

What does a Food Scientist do?

- Develop new or improved ways of preserving, processing, packaging, storing, and delivering foods.
- Test new products for flavor, texture, color, nutritional content, and adherence to government and industry standards.
- Check ingredients for maturity and stability for processing and finished products for safety, quality, and nutritional value.
- Search for substitutes for harmful or undesirable food additives.
- Demonstrate new products for clients.
- Develop new food items for production, based on consumer feedback.
- Run taste tests of new products to see if consumers will like them.

Your Interests:

- Do you like to cook?
- Do you like to try new things?
- Are you creative?
- Do you like working with other people?
- Do you communicate well?

Outlook:

Average Salary - \$28.67 hourly, \$59,630 annual

Projected Job Openings - 6,900 over the next 10 years

Education/Program of Study:

- Bachelor's Degree in Food Science