



Department of  
**FOOD SCIENCE AND TECHNOLOGY**

Crafting the future of food, the Department of Food Science and Technology (FST) is invested in inspiring, collaborating, and innovating to advance safe and sustainable food for a healthier world. One department in three locations, FST's work includes teaching, research and extension at the Corvallis campus, the Seafood Lab in Astoria, and the Food Innovation Center in Portland.



**Faces of AgSci**

“ I wanted to pursue a science-based degree that had a promising job outlook and didn't require graduate school.

Anastasiya Berst,  
Benjamin A. Gilman Scholar

Read more at [agsci.oregonstate.edu](https://agsci.oregonstate.edu)

**FOOD SCIENCE AND TECHNOLOGY AT A GLANCE**

24



Faculty

90-100



Undergraduate Students

45-50

Graduate Students

~\$100,000



Annual Scholarships

**Degree Programs**

**Undergraduate**

Food Science & Sustainable Technologies with options in:

- Food Science
- Fermentation Science
- Enology & Viticulture

**Graduate**

- Food Science and Technology, M.S. | Ph.D. | Minor

**Experiential Learning Opportunities**

**FST supports diverse opportunities for experiential learning, including:**

Beaver Classic is a college-wide experiential learning program that began in the Food Science and Technology department with the now iconic Beaver Classic cheese and the recently added Beaver Classic food truck.

**Other experiential learning opportunities in FST include:**

- Undergraduate Research
- Student work in sensory, brewery, fruit processing
- Industry internships

**Research**

**2022 Research Expenditures: \$5,852,159**

**Research Focus Areas:**

- Sustainable Food Manufacturing
- Fermentation
- Food and Health
- Innovation, Food Characteristics, and Consumer Sciences
- Food Safety and Quality
- Seafood
- Dairy

## Extension Highlights

Food Science and Technology extension faculty lead and advocate for programs that promote growth for our industry partners and provide positive community impact. Faculty lead a variety of programs to reach the industry as well as the general public, including:

- Farm 2 Fork: Webinar Educational Series
- Professional and Continuing Education (PACE) Certificates and Courses
- Sustainable Food Manufacturing Forum
- Dairy, food safety, regulatory compliance, sustainable manufacturing, and enology workshops
- Regional and National Conferences

## The Future of Food Science

FST is establishing an OSU Center of Excellence for Sustainable Food Technologies, within the OSU Sustainable Food Systems Initiative, delivering a unique and strategic program in sustainable food and beverage technologies. FST will teach, research, and direct outreach programs in food and beverages manufactured sustainably using less land, water, energy, and raw materials while creating less waste, less greenhouse gasses and reducing dependency on plastics.

