All QR codes are clickable links

Food Science

UNIVERSITY OF WISCONSIN–MADISON

What is Food Science?

The study and application of science to the analysis, processing, and manufacturing of foods.

Facts & Figures

Small class sizes
Core food science classes range from 25-40 students

More than **$50K** in **scholarships** distributed per year

Nearly **100%** job placement

55-70K average starting salary upon graduating with a food science degree from UW-Madison

What jobs do food scientists have?

- Quality Control/Assurance
- Product Development
- Technical Sales
- Production/Operations
- Sensory Science
- Research & Development
- And so much more!

See videos of where our alumni are now!

Where do they work?

KERRY
Kraft
CONAGRA BRANDS
MARS
Saputo
GRANDE
PEPSICO
General Mills
Nestlé
Tyson
Lindt

How to study food science at UW-Madison

Major in Food Science

- Hands-on, practical learning
- Laboratory courses included at every level
- Real food examples used to teach principles
- Capstone course → apply knowledge conduct a lab-based research project
- Elective courses focused on dairy, candy, and meat
- Flexibility to complete a variety of certificates

Certificate in Fermented Foods & Beverages

Certificate Requirements

Core	5
Experiential Learning	1-2
Electives	6
Total Credits	**12-13**

Take Classes

Multiple courses accept students from other majors. Reach out the instructor for enrollment access and questions.

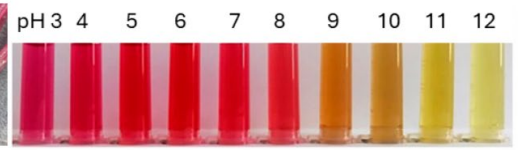
Common electives:

- FS 120 – Science of Food
- FS 150 – Fermented Food & Beverage
- FS 201 – Discovering Food Science
- FS 410 – Food Chemistry
- FS 440 – Principles of Food Engineering

Tools to help YOU integrate food-based investigations into your curricula

Lesson Plan: Investigating the pH Sensitivity of Natural Food Colors

High pigment beet, rich in betalains



pH effects on betalain color

Cranberries, rich in anthocyanins

pH effects on anthocyanin color

Full lesson plan with instructor notes, student lab worksheet, and post lab reading & reflection.

Girard Laboratory
Food Protein Chemistry

Welcome Members Publications News Photos Education Resources

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Education Resources

Lesson Plans | Resources | Demos | Courses | Sustainability | Social Media

These are lesson plans designed to share food science principles for use in high school classes. They were developed by Audrey Girard (unless otherwise noted) and are free to use. One request: if you use them, please provide your feedback to algirard@wisc.edu!

- Investigating the pH sensitivity of natural food colors. Full lesson plan with instructor notes, student lab worksheet, and post lab reading & reflection.
- Introduction to fermented foods and beverages. Full lesson plan with instructor notes and evaluation questions. (Lesson developed by Dr. Victor Ujor.)
- Protein denaturation using egg proteins. Full lesson plan with instructor notes, student lab worksheet.
- Building up the flavor of cola. This is a demo rather than a full lesson plan, but it could be further developed to connect chemistry of volatile components with perceived odors.

Available here:

Research Highlights from UW-Madison Food Science

LIVING SCIENCE

How Waste Becomes a Resource

Using fermentation and genomics, Victor Ujor helps microorganisms turn what's useless into something useful.

By Nik Hawkins

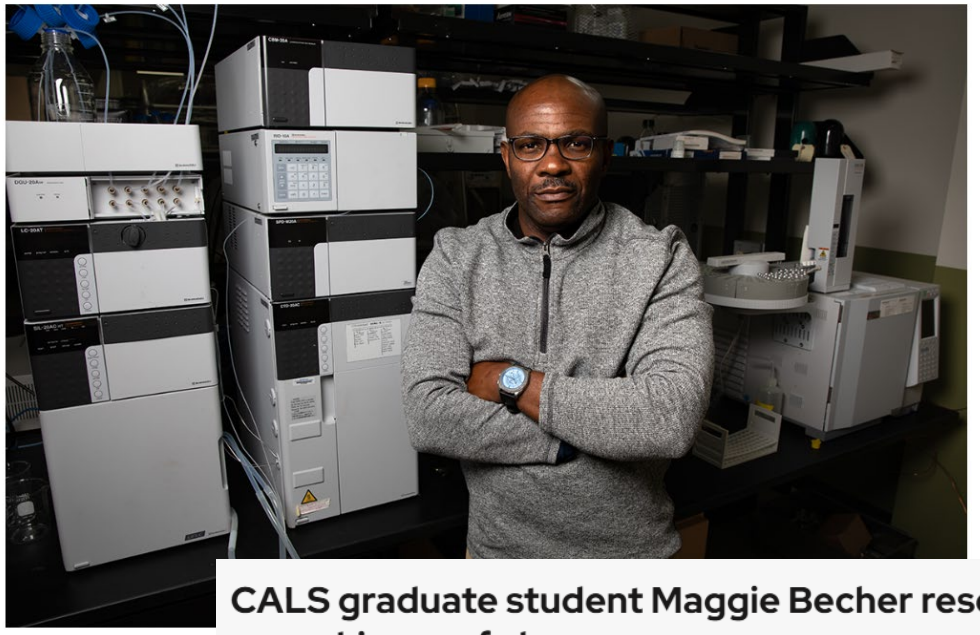


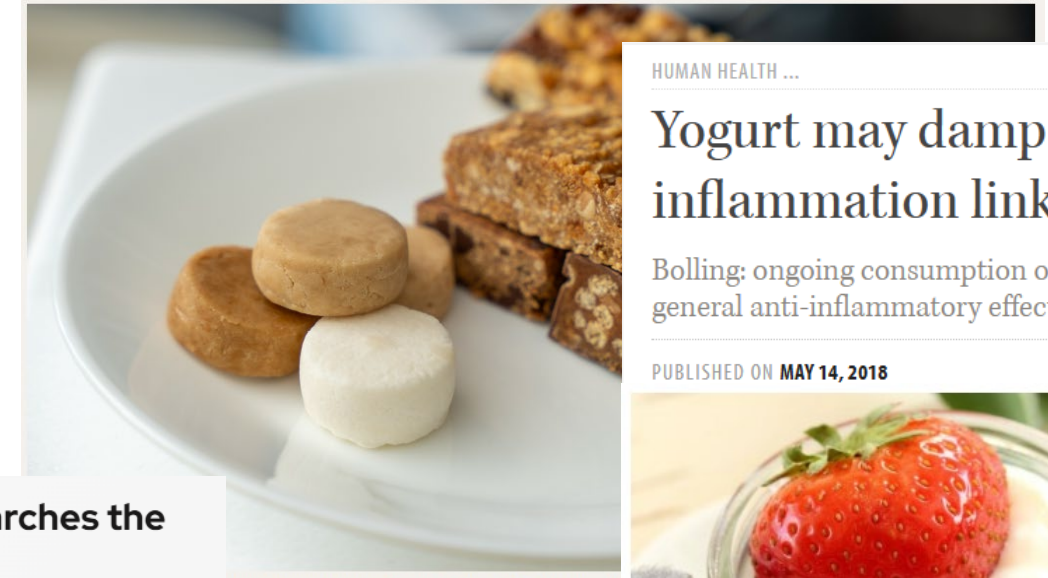
Photo by Michael P. King

In pursuit of the best protein bar

Wisconsin food scientists studied chemical changes in protein bars to prevent hardening over time

BY ANNA MARIE YANNY • FEBRUARY 20, 2025 • UPDATED FEBRUARY 20, 2025 at 8:23 AM

Listen



orking on a new protein bar. *Paul Escalante / UW–Madison Departm*

HUMAN HEALTH ...

Yogurt may dampen chronic inflammation linked

Bolling: ongoing consumption of yogurt may be having a general anti-inflammatory effect

PUBLISHED ON **MAY 14, 2018**

Researchers found in a study consuming yogurt may help reduce chronic inflammation, which is a factor in bowel and cardiovascular disease, arthritis, asthma and obesity.
Photo by kamila/pixabay

CALS graduate student Maggie Becher researches the squeakiness of cheese

April 17, 2024

Juustoleipä-inspired cheese curds: no bake (left), low bake temperature (middle), high bake temperature (right). Photo courtesy of Maggie Becher.

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UNIVERSITY OF WISCONSIN–MADISON

Mission → empowered by science, driven by health, we make the future of food sustainable, inclusive and fun!

Vision → globally impactful, sustainable food production systems through a supportive and innovative community.

Reach out to me with any questions:
Audrey L Girard, PhD
algirard@wisc.edu

CONTACT US!

University of Wisconsin-Madison Food Science

@uwmadisonfoodscience

@uw_foodsci

UW-Madison Department of Food Science

Website for UW-Madison Department of Food Science