

Experiments in Food Science Laboratory Manual

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Introduction:

What Is Food Science?

This laboratory manual has two purposes. The first purpose is to describe what food science is and what food scientists do. The second purpose is to describe fun laboratory experiments that demonstrate practical applications of food science. Food science is all of the science involved in taking agricultural food products from the farmer's gate to the grocery store, restaurant, or dinner table. Food scientists generally work with all sectors of agriculture. Food science includes both basic and applied biology, microbiology, chemistry, math, business, engineering, physics, and other disciplines. A food scientist's goal is to make safe, high quality food products that are profitable to all segments of agriculture.

Those who earn a bachelor of science in the food science discipline have starting salaries of \$45,000 to \$55,000 per year and work for some of the largest food manufacturing companies in the country. Food science students also have opportunities to compete in national competitions dealing

with food, such as Dairy Judging, Meats Judging, New Product Development, and the Research Chef's Association. These events offer participants networking and learning opportunities for future career growth.

It is also possible to pursue a career as a veterinarian through an option in the food science curriculum. This is an excellent opportunity for students interested in veterinary school to work towards an undergraduate degree while completing the pre-veterinary (pre-vet) required curriculum. The veterinary school acceptance rate for food science majors is very competitive compared to the acceptance rate for all pre-vet disciplines. But students with food science backgrounds and degrees who do not get accepted in veterinary school still have great job opportunities making \$45,000 to \$55,000 a year to start, with room for rapid advancement. Such an annual income and opportunities may not be available to students who graduate from other programs with pre-vet curriculums.

Laboratory exercises in this manual demonstrate principles behind butter making (density, lipid chemistry), cheese production (acid precipitation, protein chemistry), processed meat production (use of salt in meats, protein chemistry), meat marination (use of vacuum in meat processing), sensory evaluation (principles of sensory science; appearance, taste, and smell), candy production (candy chemistry, carbohydrate crystallization), and bread production (bread texture, gluten proteins). These laboratory experiments demonstrate some simple scientific principles that apply to food and explain why and how it is possible to make certain food products.

Food Science Manual

Michael Seilmaier



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