



FOOD SCIENTIST

WHAT IS IT?

Food science is the study of how we are able to take raw ingredients from the earth or a farm and use them to create safe food products. This requires a combination of many fields of science including chemistry, physics, engineering, and biology. The field of food science includes research on everything from the nutritional makeup of different foods to finding new methods of preservation like canning and pasteurization. Food science and food scientists have allowed us to have readily available, safe food to eat. It has led to an increased variety in the human diet and easy to make meals like microwaveable dinners.

CHARACTERISTICS

- Innovative
- Organized
- Patient
- Risk Taker
- Flexible

GET A HEAD START

- Work with food
- Participate in a science fair
- Observe food trends & community needs
- Take FCS, chemistry, & art classes

FOOD SCIENCE JOBS IN IOWA



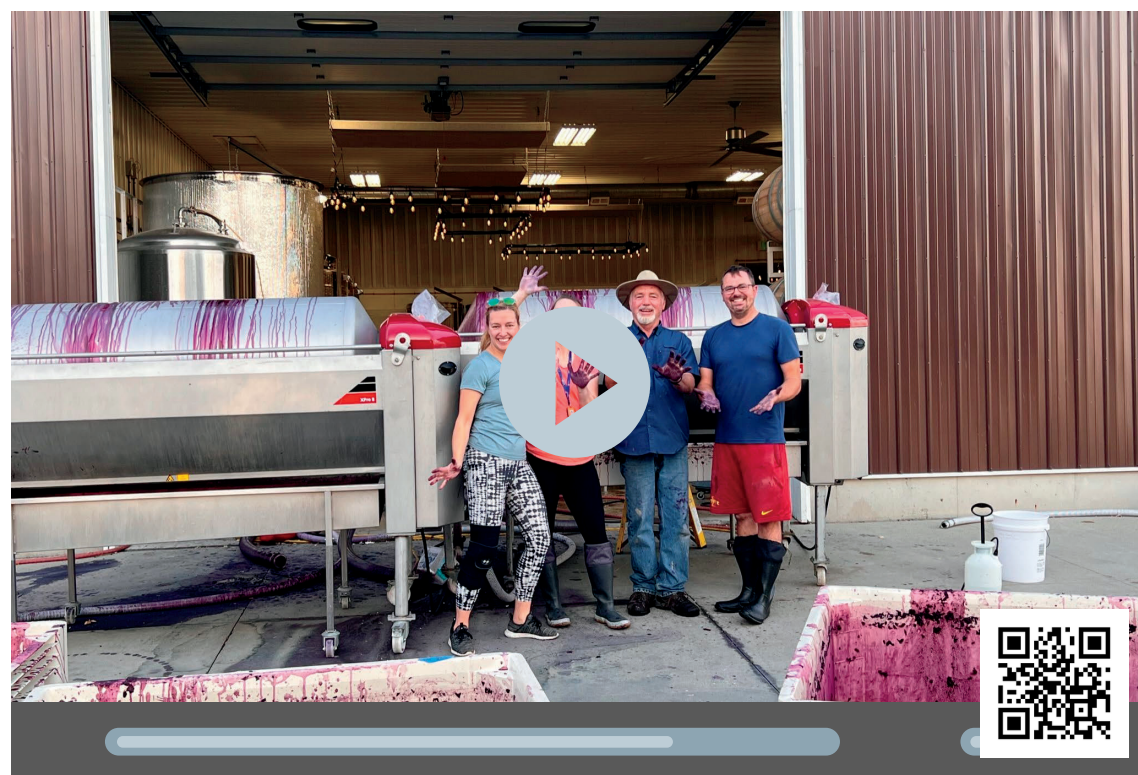
Kemin Industries in Des Moines engineers and produces ingredients that help extend food shelf life.

The food scientists at Kemin work to develop ways to inhibit microbial growth, improve textures of baked goods, and increase yields in meat and poultry products. They also research ways to improve food safety protocols to reduce foodborne illnesses.



The Burke Corporation in Nevada manufactures and produces foods on a large scale for companies across the United States. They make pizza toppings and precooked meats that get sent to restaurants and companies that produce frozen pizzas.

LEARN ABOUT A GRAPE FOOD SCIENTIST



Anne Zwink is a food scientist that works at Soldier Creek Winery. She uses biology, physics, chemistry, and psychology to create products from grapes that people can enjoy. Watch the video to learn more about Anne's story.