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.

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

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

FOOD SCIENCE AND TECHNOLOGY AT A GLANCE

24 Faculty
90-100 Undergraduate Students
45-50 Graduate Students
~$100,000 Annual Scholarships

foodsci.oregonstate.edu
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 gases and reducing dependency on plastics.

OSU Sustainable Food Systems

Advance Sustainable Food Systems

Diversify and Strengthen Oregon's Food Community

Deliver Affordable, Adequate and Accessible Food

Research Sustainable Food Manufacturing

Support Master Food Preservers & Community Health

Implement Oregon Export Alliance

Statewide Sustainable Food Innovation Hubs

Expand Economic Strength & Resilience in Rural Communities

Grow Oregon's Food and Beverage Economy

Develop Future Leaders in Food Science and Sustainable Technologies

Elevate OSU Sustainable Food Technologies Infrastructure

Convener of Food & Beverage Industry

Transformative Sustainable Foods Curriculum

Program with intent to reach diverse stakeholders and students

Department of Food Science & Technology

Inspiring, Collaborating, Innovating,
To Advance Safe and Sustainable Food for a Healthier World