

## ABOUT NEIFT

The NEIFT is the Northeast Section of the Institute of Food Technologists. It is comprised of professionals from the food industry, academic faculty, and students. It encompasses Massachusetts, New Hampshire, Vermont, Rhode Island, and Maine.

<http://www.neift.org>

## National IFT Education

Through the National IFT web page link to Education, you will find a listing of approved undergraduate and graduate Food Science programs in North America.

<http://www.ift.org>



Also, check out the joint partnership between the IFT and Discovery Education for Food Science:

<http://school.discovery.com/foodscience/>



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the Institute of Food Technologists

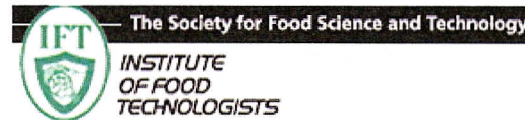
## Northeast IFT

<http://www.neift.org>

## National IFT

<http://www.ift.org>

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**NEIFT**  
**Northeast Section of the**  
**Institute of**  
**Food Technologists**

**Food Science &**  
**Culinary Science Programs**  
**in New England**



THE UNIVERSITY OF  
VERMONT

University  
of Rhode  
Island



## FOOD SCIENCE

Food Science is a field with diverse career opportunities. Food science touches on many areas of interest, including chemistry, biology, psychology, engineering, culinary arts, law, regulations, and marketing.

There are a number of institutions in New England that offer degree programs related to the field of Food Science. Look into the information about each school to see what interests you.

### Degrees in Food Science

#### University of Massachusetts Amherst

Amherst, Massachusetts

B.S., M.S., Ph.D.

The Food Science undergraduate program is built upon solid science (chemistry, calculus, biology, micro-biology, physics, and Food Science courses). Food Science majors can tailor the degree to their interests by selecting a concentration in Food Science in Technology, Food, Health and Wellness, or Food Safety.

**This is an IFT approved program**

<http://www.umass.edu/foodsci>

#### University of Maine

Orono, Maine

B.S., M.S., Ph.D.

Our Food Science program focuses on food product development and food safety. The department has recently expanded and added new labs, sensory, and pilot plant facilities.

**This is an IFT approved program**

<http://www.fsn.umaine.edu>

#### University of Vermont

Burlington, Vermont

B.S., M.S., Ph.D. (Nutrition and Food Sciences)

Nutrition and Food Sciences is a very flexible major since the student can custom design the studies by selecting courses to fit his/her educational and career goals.

<http://nutrition.uvm.edu>

#### Framingham State College

Framingham, Massachusetts

B.S., M.S. (Chemistry and Food Science)

The Food Science program produces Food Science majors with an exceptionally strong background in chemistry. Undergraduate research opportunities are enhanced by the combination of Food Science and Chemistry program areas.

<http://www.framingham.edu/chemistry/>

#### University of Rhode Island

Kingston, Rhode Island

M.S., Ph.D.

The Food Science graduate program is an interdepartmental program that specializes in marine food product and process development, rheology, fish mince and surimi technology, bioconversion technology, seafood flavor, and food safety and quality assessment.

<http://www.uri.edu/cels/fsn>

### Degree in Food Science & Safety

#### North Shore Community College

Danvers, Massachusetts

A.A.S.

The Food Science and Safety program is designed to prepare students for a wide range of careers in food quality control, processing, product development, microbiology, sanitation and safety.

<http://www.northshore.edu/programs>

### Degrees in Culinary Arts

#### Johnson and Wales University

Providence, Rhode Island

A.S., B.S.

Johnson & Wales offers a broad selection of culinary-related majors with a full university experience. There is the possibility to earn two degrees in four years – an Associate after the first two and a Bachelor's after the second two.

<http://culinary.jwu.edu>

### Degree in Culinary Science

#### University of Massachusetts Amherst

Amherst, Massachusetts

B.S. Food Science

This 3 year program combines Culinary Arts and Food Science by accepting students with a 2 year culinary arts degree and providing them with a science-oriented framework, enabling them to obtain a B.S. in Food Science from the University of Massachusetts.

<http://www.umass.edu/foodsci/culinaryscience.html>