

Go Ahead...  
Play with your food



*Improving Taste and Nutritional Value*

## Professional History

Minneapolis is nicknamed "Mill City" because milling industries anchored Minnesota's economy for two centuries. Food industries are still changing and growing, employing scientists and technologists to develop and produce the foods we eat.

Food scientists and technologists study food chemistry, quality and safety; laboratory procedures; food manufacturing technologies; statistics; communications; ethics and more.

## Ideas to Products

From the moment a new food product is discussed, to the time that the item reaches the customer, food scientists and technologists are hard at work. They balance the chemical and nutritional properties of food materials to create popular products. Food safety is a paramount concern at all

# DUNWOODY RESEARCHES NEW AAS PROGRAM IN FOOD TECHNOLOGY



## EXAMPLES OF PROFESSIONAL SPECIALTIES

- \$ Research & Product Development
- \$ Investigations, Legal & Regulatory Issues
- \$ Manufacturing Engineering Technologies
- \$ Food Processing & Packaging
- \$ Quality Control
- \$ Nutrition & Health
- \$ Sensory Science
- \$ Marketing & Sales
- \$ Management & Finance
- \$ Training & Education



## ESTIMATED STARTING SALARY RANGES

AAS Degree: \$25,000 - \$32,000 ♦ BS: \$40,000 - \$45,000

The AAS is being designed to transfer to a 4-year degree at the University of Minnesota or another university.

## EXAMPLES OF EMPLOYERS

- ♦ Cargill ♦ ConAgra ♦ General Mills ♦
- ♦ Hormel ♦ Jenny-O ♦ Land O'Lakes ♦
- ♦ Kemp's ♦ Old Home ♦ Schwan's ♦
- ♦ State of MN ♦ University of Minnesota ♦
- ♦ US Dept of Agriculture (USDA) ♦
- ♦ US Dept of Homeland Security ♦

stages of production. But so is taste and appearance! Attractive packaging is important to sales, but the designs must use proper materials and meet consumer information and environmental protection laws.

While a product is taking shape, engineers design equipment and programs to automate production. Workers must be trained. Problems must be solved. At the same time, marketing and sales professionals prepare to make effective appeals to consumers. Finance staff analyze profit potential. Producing today's foods is truly a team effort.



*Checking for contaminants*

## Constant Challenges & Rewards

Food science professionals may be faced with animal or crop diseases, adverse weather patterns, security threats, or consumer ethical concerns. In the global economy, knowledge of world languages and cultures can be as important as knowledge of nutritional needs.

The rewards of working in the food industry are many, including job security, professional respect, high wages, and constant challenges, as well as the opportunity to help others lead healthier lives.



*Discovering the secrets behind the products*