COURSE SELECTION

FRESHMAN
- Acquaint yourself with the areas of food science. Recognize that food science builds upon the basic sciences.
- Gateway Courses: FDSC 1000, BIOL 1020/1021, CHEM 1030/1031 and CHEM 1040/1041

SOPHOMORE
- Consider a minor with the help of your advisor. At end of sophomore year, students should have completed the basic science foundation courses.
- Gateway Courses: CHEM 2030, PHYS 1000/1001 and BIOL 3200

JUNIOR
- Junior year begins the regular progression of food science courses. Written and oral communication skills should be developing.
- Gateway Courses: FDSC 5430

SENIOR
- Complete remaining upper level food science courses. Refine communication skills. Students should be prepared to enter the food industry or graduate school with a skill set that will enable their success.
- Gateway Courses: POUL 5160, FDSC 4290

ASK FOR ASSISTANCE
- Meet with your assigned faculty advisor each semester to discuss your major and academic plan.
- Academic Support provides several free resources to improve academic performance, including Study Partners, Supplemental Instruction and academic coaching.

GAIN EXPERIENCE
- Check your “This Week on Ag Hill” and “Find Your Career” e-mails to learn about ways you can get involved and gain experience on campus.
- Consider traveling abroad. The college offers Study Abroad Scholarships to students studying abroad.
- Apply to the Ag Alumni Mentoring Program. Students get to take part in job shadowing opportunities, networking opportunities, and see first hand where your degree can take you.
- Use LinkedIn (linkedin.com/alumni) to identify past graduates in your major. Contact them to set up informational interviews and shadowing opportunities to gain further understanding of your major in the world of work.
- Pursue opportunities for an internship.
- Attend professional development events (Career Fairs, Etiquette Dinners, Workshops).
- Attend All Majors Career Expo (auburn.edu/career/events).
- Attend professional conferences and take part in industry tours.

GAIN EXPERIENCE
- Work with the Career Center to update your resume and cover letter.

GET INVOLVED
- Join the College of Agriculture Student Services Facebook page for college and major updates, and internship and job postings.
- The Food Science Club is open to students who want to learn more about the food they consume and opportunities in the Food Science sector.
- Become a member of the Institute of Food Technologists (IFT).
- Volunteer! Seek out opportunities that cater to your interest and also challenge you to get out of your comfort zone.
- Begin networking at regional IFT meetings.
- Utilize AUInvolve (auburn.edu/auinvolve) to identify organizations of interest, to attend meetings and enhance your resume.
- Pursue leadership roles in your organization to exercise and enhance your skills.
- Gamma Sigma Delta is the Honor Society of Agriculture. The organization is dedicated to recognizing your academic achievements.

Career Planning

Auburn University Career Center
303 Mary Martin Hall | auburn.edu/career

Food Science graduates are prepared to enter many areas of the food industry, including quality control, research and development, and management. Take advantage of experiential opportunities to enhance your candidacy.

Quality Assurance Supervisor
Minimum Education: B.S.
Entry Level Salary Range: $17.3K - $65.0K

Food Scientist
Minimum Education: B.S.
Entry Level Salary Range: $41.0K - $84.0K

Product Development Scientist
Minimum Education: M.S.
Entry Level Salary Range: $42.0K - $101.0K

These are just three options out of many that food science majors pursue. For more career options be sure to check out “What Can I Do With a Major In...” on auburn.edu/career.