opportunities for foods and nutrition in business majors

Undergraduate research
Internships
Study abroad programs in Ireland, Australia and France
University and department level honors programs
Executive in the Classroom allows students to network with food and nutrition industry executives and learn about careers in food and nutrition science.

Annika Crossley and Andrew Dittman - Using the Texture Analyzer to measure the texture of cheese.

For more information about the Foods and Nutrition in Business major at Purdue University visit www.purdue.edu/hhs/nuti. To schedule a tour of our facilities, speak with a current student, or meet with an academic advisor, contact us at nhsundergrad@purdue.edu or (765) 494-8533.
foods and nutrition in business

Our comprehensive curriculum provides Foods and Nutrition in Business majors with the education and experience needed for a successful career.

**COURSEWORK**

Strong science base: chemistry; biology; anatomy and physiology; organic chemistry; biochemistry; and physics.

**Nutrition Science courses:** food chemistry; diet selection and planning; nutrition communications; and human sensory systems and food evaluation.

**Food science courses:** food processing; food microbiology; food law; food product design; and food plant sanitation.

**Business courses:** accounting; agricultural sales; economics; and marketing.

The **Foods and Nutrition in Business** major could be for you if you have a flair for food, like the idea of communicating nutrition information to consumers, or enjoy writing.

A wide variety of careers are available to Foods and Nutrition in Business majors. Areas of employment include:

- Food or ingredients sales
- Sensory or product evaluation
- Test kitchens
- Consumer affairs and communications
- Food editor or food stylist for print and online publications
- Quality assurance
- Food scientist
- Research and development of food products
- Innovative applications

**INTERNSHIP**

A required, 3-credit internship prepares students to work in the business world. Internships are typically done in a food industry setting and occur during the summer after the junior year.

The required internship in this major was crucial in helping me obtain and meet the qualifications for my current job. This internship gave me practical industry experience and tested my skills and abilities. It also gave me a chance to apply knowledge gained from my classes at Purdue, and made me aware of how and where I needed to improve.

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(Foods and Nutrition in Business, 2015)
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