



# Food Science and Technology - BSF

## **Satisfactorily demonstrate and apply acquired knowledge of the core competencies in food chemistry and analysis**

Demonstrate knowledge of core competencies of food chemistry and analysis and knowledge of current events/trends in the field

Analyze information in core competencies of food chemistry and analysis

Express confidence in ability and understanding of food chemistry and analysis

Demonstrate to employers ability and understanding of food chemistry and analysis

## **Understand microbiology of Pathogenic, spoilage and beneficial microorganisms in food systems**

Identify the causes of food spoilage and predict the microorganisms that can spoil a given food, when prepared, processed and stored under given conditions

Apply food microbiology and food safety knowledge and plans and executes a mini research project

Express confidence in ability and understanding of food safety and microbiology

Demonstrate to employers ability and understanding of food microbiology

## **Competency in food processing and engineering and in the application of the principles of food processing and engineering**

Demonstrate knowledge of core competencies of food processing and engineering and knowledge of current events/trends in the field

Apply principles of food processing and engineering

## **Identify, define and analyze technical problems and develop realistic solutions to those problems**

Effectively analyze technical problems

Formulate effective answers to technical problems

## **Communicate effectively in a variety of formats**

Show effective written communication skills

Exhibit effective oral presentation skills

Demonstrate effective team-based skills



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**THE OHIO STATE UNIVERSITY**

COLLEGE OF FOOD, AGRICULTURAL,  
AND ENVIRONMENTAL SCIENCES