



## Miami Valley Career Technology Center Press Release

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### **MVCTC Students Offered New Program in Food Science**

**Clayton, Ohio** – Students attending Miami Valley Career Technology Center (MVCTC) now have the opportunity to study one of the faster growing industries in agriculture and science. Starting this school year, MVCTC is now offering a program in Food Science as part of the new Center Of Science in Agriculture (COSA). Food Science is the study of food and the principles of its production, processing, preservation, and packaging. Students in the Food Science program, develop the occupational knowledge, skills, and professionalism essential for initial employment and for advancement in the food science industry.

Did you know that an average grocery store carries 46,852 items? Students in the Food Science program will experience hands-on experiments where they apply principles of biology, chemistry, physics, and engineering to the research, development, production, processing, and distribution of all of these food products, while meeting quality assurance standards in a system that is safe and secure. Examples of experiments conducted in this new program include measuring with metric units, evaluating with senses, evaluating water content in hot dogs, determining mineral content in milk, comparing lipids in dropped cookies, and growing bacteria cultures. Students will also experience product development through planning and conducting creative projects in the new MVCTC Test Kitchen and Sensory Lab.

Students in the Food Science Program attain foundation skills and experience for an entry-level food science position or the student may choose to continue on to post secondary education and obtain a degree in Food Science. According to Mary Kay Folk, from The Ohio State University, Department of Food Science and Technology, "100% of our graduates were employed or continued on to graduate

school in 2007-2008". The average starting salary for students graduating with a bachelor's degree in Food Science and Technology is \$37,096. There are several food science-related careers within the business, education, and government sectors. Food science careers include food scientist, microbiologist, nutritionist, dietician, food engineer, meat processor, toxicologist, biochemist, food broker, food inspector, meat cutter, meat grader, food researcher, cheese maker, produce buyer, bacteriologist, food engineer, food processor, storage supervisor, quality control specialist, and much more!

February is Career and Technical Education (CTE) month, and MVCTC is the CTE center for 27-area high schools spanning Darke, Miami, Montgomery, Preble, and Carlisle schools in Warren County. MVCTC in partnership with these local communities provides challenging and relevant educational choices and advanced employment preparation for youth, adults, and organizations of the Miami Valley. MVCTC offers 50 career programs and an advanced academic foundation for high school juniors and seniors, as well as early college connections with several local universities. For more information about MVCTC, please visit [www.mvctc.com](http://www.mvctc.com).

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Photo: MVCTC students Rami Betts (Carlisle) and Katelynn Back (Wayne) measure, metrically, the three types of substances commonly used in the food industry: dry powders, liquids, and irregularly shaped objects. Students later worked with these substances by making a small batch of self-rising biscuits to better practice reading and following directions, and recording and manipulating data as a team.