



NEBRASKA FOOD SCIENCE AND TECHNOLOGY

Program Summary 2022 - 2023

Tenure-Track, Research,
and Practice Faculty: 36

Undergraduate Enrollment: 68

Undergraduate Tuition / Semester *
(in state; out of state):
\$8,659/\$19,057

*Based on 15 credits per semester, over a nine-month academic year

Graduate Enrollment (M.S./Ph.D.):
51/33

Graduate Student Stipends
(12 month, M.S./Ph.D.):
\$23,284/\$24,712
+ tuition remission

Grant Dollars Awarded:
\$2.7 Million (FY 22)

Research Expenditures:
\$7.3 Million (FY 22)



ACADEMIC PROGRAMS

- Food Science and Technology - BS, MS, and PhD
- Distance Programs - Food Safety and Defense Graduate Certificate
- 3+1 Program of Study with Northwest Agriculture and Forestry University, Yangling, China

PROGRAM STRENGTHS

- World-class expertise in signature areas: Dietary Bioactive Agents & Functional Foods, Food Allergens, Food Preservation & Transformation, Food Safety, Biocomputing & Data Science, Diet, Microbiome, and Host Interactions in Human Health
- The Food Processing Center
- Food Allergy Resource and Research Program
- Nebraska Food for Health Center
- Nebraska Gnotobiotic Mouse Program
- Emphasis on practical experience attained in the industry and/or The Food Processing Center and research labs
- Over \$57,000 in scholarships available for undergraduates

FOOD INNOVATION CENTER FACILITIES

- Located in the new Nebraska Innovation Campus
- State-of-the-art classrooms, teaching labs and auditorium
- Specialized product development modules, sensory lab and clinical facilities
- 7 Pilot plants with state-of-the-art unit operations on over 18,000 sq ft of space. Extrusion, Milling, High Pressure Processing Units (3), Dairy Plant, Brewhouse, Food Safety, and FPC Innovation facilities

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[foodsci.unl](https://www.facebook.com/foodsci.unl)
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