Program Summary
2018 - 2019

Tenure and Tenure-Track Faculty: 31
Research Faculty: 7

Undergraduate Enrollment:
Food Science & Technology: 56
Food Technology for Companion Animals: 2
3+1 Program with NWAFU: 224 (4 cohorts)

Undergraduate Tuition / Semester
(in state; out of state):
$7,350/$23,145

Undergraduate Placement:
Percentage in jobs after graduation:
96% (May 2018)

Graduate Enrollment (M.S./Ph.D.):
14/45

Graduate Student Stipends
(12 month, M.S./Ph.D.):
$21,511/$22,830 + tuition remission

Grant Dollars Awarded:
7/2017—7/2018:  $2,701,234

• Food Science and Technology
• Food Technology for Companion Animals
• Distance Programs:
  Food Processing Management Certificate
  Food Safety and Defense Graduate Certificate
• 3+1 Program of Study with Northwest Agriculture and Forestry University, Yangling, China

MAJORS

• World-class expertise in signature areas:
  Dietary Bioactive Agents & Functional Foods, Food Processing & Transformation, Gastro-Intestinal Biology, Food Allergens, Food Safety, and Advanced Sanitation
• The Food Processing Center
• Food Allergy Resource and Research Program
• Alliance for Advanced Sanitation
• 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

PROGRAM STRENGTHS

• 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

FOOD INNOVATION CENTER FACILITIES

Web: foodsci.unl.edu
Phone: (402) 472-2831
Email: foodsci@unl.edu

foodsci.unl on Facebook
1901 N. 21 ST, PO Box 886205
Food Innovation Center
Lincoln, NE 68588-6205
The Food Safety Team employs state-of-the-art methods to detect and mitigate the risks of contaminants in food.

The FPC is a major food processing and applied research hub that integrates applied research with state-of-the-art pilots plants, laboratory services, and a team of product developers that support food entrepreneurship and create value-added in Nebraska.

The Food Safety Team work toward reducing the prevalence of preventable, diet-related disease through the development of “healthy foods”, with an emphasis on Nebraska commodities.

The multidisciplinary Nebraska Food for Health Center helps develop hybrid crops and foods to improve the quality of life of those affected by a variety critical diseases and disorders.

Food Processing and Transformation research includes toxin removal, preservation, easing marketing and distribution tasks, and increasing food consistency.

The Food Allergy Research and Resource Program (FARRP) takes a comprehensive approach to working with research institutions, governmental authorities, consumer groups, industry, and scientific societies to improve the safety of food products.

Food allergy researchers are developing risk assessment models and detection methods to assess the allergenicity of ingredients in foods.

The Alliance is a partnership between UNL and industry to conceptualize, create, and disseminate improved sanitation approaches and practices.

Faculty in this emphasis area work toward reducing the prevalence of preventable, diet-related disease through the development of “healthy foods”, with an emphasis on Nebraska commodities.

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