

SAE Area: Food Science & Technology

Description: Student owns the enterprise, or works for a business that applies microbiology and biochemistry or food product development to improve taste, nutrition, quality and/or value of food. Programs could include the development of new products, food testing, grading and inspecting.

Project Ideas: - Research genetic crossings in winter squash.

- Create a new food product.
- Assist with the inspection of food products.
- Work for a food scientist.
- Conduct research over chemical aspects of food and byproducts.
- Interview three companies that process or package food products.
- Shadow a USDA meat inspector.
- Present a food safety demonstration to elementary students.
- Create labels for food products that are self-produced.
- Grade food using proper USDA quality and yield grades.