



# PH.D. IN FOOD SCIENCE & TECHNOLOGY

## Why get a Ph.D. in Food Science?

Our program is designed to train accomplished and capable food scientists who can contribute effectively to our mission of increasing the safety, quality and marketability of the global food supply. Students will participate in innovative and novel research utilizing sophisticated lab spaces guided by some of the top faculty in their respective fields. Many of these disciplines are on the cutting edge of scientific advancement and have only come into existence within the last decade. The enriching hands-on experience and professional connections created by this program prepare students to graduate into fulfilling careers.



The median salary for food scientists with a doctorate is **\$110,000**



**86%** of food scientists report being satisfied with their job, with Ph.D. holders having the highest level of satisfaction



Expected annual growth for food science occupations is **9% through 2030**, higher than average for all jobs

## What can I do with this degree?

There is high demand for food scientists with doctorates across a wide range of disciplines throughout academia, industry and government. Our graduates are often hired by large food companies (product development, food safety, process engineering), public health agencies (research and food safety), and by academic institutions (research and teaching). Recent grads have found employment with Tyson, the USDA, Nestlé, the FDA, Smithfield Foods, E&J Gallo Wineries, and many more.

## Research Focuses

Aquaculture

Cellular Agriculture and Alternative Meats

Education and Extension

Enology and Brewing Science

Food and Beverage Fermentation

Food and Flavor Chemistry

Food Processing, Packaging and Engineering

Food Safety and Microbiology

Functional Foods for Health

Product Development

Sensory Science

Find your research focus



COLLEGE OF AGRICULTURE AND LIFE SCIENCES  
FOOD SCIENCE  
AND TECHNOLOGY  
VIRGINIA TECH

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**Dr. Óscar Galagarza** (Class of '17)  
in the Aquaculture Research  
Laboratory

## Have Questions?

### Graduate Program Director

**Dr. Joseph Eifert**

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### Graduate Program Coordinator

**Terry Rakestraw**

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## Apply Today!

### Learn more and apply

[fst.vt.edu/programs/  
graduate/phdprogram](http://fst.vt.edu/programs/graduate/phdprogram)

### Dr. Jodi Williams

Alumna and Food Safety National  
Program Leader at the USDA NIFA

## About the Program

**90**

### Credit Hours

Includes at least 30 credits of  
Research and Dissertation,  
27 credits of 5000+ level courses,  
and 3 credits of Graduate Seminar.



### Applications Due Feb. 1

We are now accepting applications for  
the Fall semester! All of which are due  
to Graduate School Admissions by  
February 1.



### Find Your Advisor

See our program webpage for a list of  
which faculty are recruiting Ph.D. students.  
Once you find someone whose research  
matches your interests, reach out to them  
to learn more about their program!



### Funding Resources

The majority of our Ph.D. students  
are fully funded through research  
or teaching assistantships,  
scholarships and fellowships. To  
learn more about funding, contact  
the Graduate Program  
Coordinator.



### Lab Spaces and Facilities

The department houses state-of-the-art  
facilities to accommodate the full breadth of  
FST research, including food processing and  
food safety pilot plants, an aquaculture lab, a  
research brewery, a fully-equipped sensory  
evaluation lab, a research winery and enology  
lab, and numerous other teaching laboratory  
and classroom spaces.



### Blacksburg, VA

FST is located on Virginia Tech's main  
campus in beautiful Blacksburg. Nestled in  
the foothills of the Blue Ridge Mountains,  
Blacksburg is consistently ranked among  
the top college towns in the US for its  
thriving local scene, welcoming community  
atmosphere, and small town charm.

“ The food science training and lessons learned navigating the path to a doctoral degree provided me with the technical knowledge base and instilled the sense of resiliency and leadership that I use every day to embrace the challenge of constant change while remaining focused on the goal - a safe, affordable, and nutritious food supply. ”