Prospective employers have expressed strong interest in graduates who possess the unique blend of education and experience available through the Food Science and Management Economics option.

The preparation for employment is enhanced through Cook College’s nationally recognized program of Cooperative Education and other internship opportunities, which enable students to supplement campus-based studies with periods of paid employment in positions related to their major. The combination of academic studies and practical experience qualifies graduates for a broad spectrum of positions in business, government and service organizations and for graduate study in the sciences or economics and management.

For more information about the majors or “minors” available in Food Science or in Environmental & Business Economics, please contact one of the individuals listed below:

Dr. Maurice P. Hartley
Undergraduate Program Director
Environmental & Business Economics
Telephone: 732-932-9155 x216
Email: hartley@aesop.rutgers.edu

Dr. Mukund Karwe
Undergraduate Program Director
Food Science
Telephone: 732-932-9611 x224
Email: karwe@aesop.rutgers.edu

Dr. Joseph Kokini, Chair
Department of Food Science
Telephone: 732-932-9611 x201
Email: kokini@aesop.rutgers.edu

or

Dr. Calum Turvey, Chair
Department of Agricultural, Food & Resource Economics
Telephone: 732-932-9155 x224
Email: turvey@aesop.rutgers.edu

Food Science & Management Economics
A Joint Option
Available to Majors in Food Science and Environmental & Business Economics

THE STATE UNIVERSITY OF NEW JERSEY
RUTGERS
Rev2004+
The Departments of Food Science & Agricultural, Food & Resource Economics have pooled their expertise to create an exciting new option, Food Science & Management Economics, which is co-listed in their respective curriculums in Food Science (400) and Environmental and Business Economics (373). Before describing the new option, let’s look briefly at each of the two majors.

**Food Science** is the study of the chemical, biological, and engineering aspects of food and its components. While this curriculum applies principles acquired in biology, chemistry, physics, and mathematics to foods, attention also is given to the development of important problem-solving skills, giving students experience in reasoning and the use of scientific and mathematical techniques. Attention also is devoted to curriculum issues, innovations, and ethical issues in foods and food processing. Finally, students in the broader major are given an opportunity to utilize their creative abilities in a course devoted to development of new foods and food products.

The Food Science program previously offered three options: (1) Food Biological Technologies, (2) Food Chemistry, and (3) Food Operations/Management. A fourth option now available, Food Science & Management Economics, is described in detail following an introduction to the Environmental & Business Economics curriculum.

**Environmental & Business Economics** provides students with a foundation in the principles of economics, knowledge of practical economic and analytical problem-solving techniques, an ability to apply economic concepts to the analysis of public and private policy issues, and an understanding of the institutional factors underlying and influencing policy decisions.

To encourage students to develop depth in their understanding of the applications of economics, the curriculum previously offered three options: (1) Business Economics, (2) Environmental and Resource Economics, and (3) Food Industry Economics. Food Science & Management Economics is now a fourth option.

While the Food Science option in Food Operations/Management and the Environmental & Business Economics option in Food Industry Economics are appropriate for students interested in employment in the food industry, neither of those two options alone provides the depth and blend of both science and management economics found in the joint option described in the following section.

**Food Science & Management Economics**, co-listed under the Food Science and Environmental and Business Economics curriculums, provides breadth across the two disciplines for students with a strong interest in the management aspects of food processing, production, and product development. While similar in both majors, students registered in Environmental and Business Economics may take elective courses in agricultural economics, business administration, or, with two additional courses, for graduate study in food science (see Food Science graduate program director for details).

### Required courses in the sciences
- 01:160:161-162 General Chemistry (8)
- 01:160:171 Introduction to Experimentation (1)
- 01:750:161 Elements of Physics (4)
- 01:160:209 Organic Chemistry (4)
- 01:447:390 General Microbiology (4)
- 11:400:201 Principles of Food Science (3)
- 11:400:405 Sensory Evaluation of Food (3)
- 11:400:411 Food Chemistry (3)
- 11:400:412 Food Product Development (3)
- 11:400:423 Food Microbiology (3)
- 11:400:4xx Food Processing (3)

### Required courses related to business management
- 33:010:272 Into to Financial Accounting (3)
- 01:640:1__ Calculus I (4)
- 01:960:285 Intro to Stat for Business (3) or 01:960:211 Intro to Stat (3)
- 11:373:121 Principles & App. Micro (3)
- 01:220:103 Intro to Macroeconomics (3)
- 11:373:210 Business Decision Computer Tools (4) or 01:198:170 Computer Applications for Business (3)

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1 01:160:161 also fulfills the college’s physical science requirement.