

Food Science Careers Discussion Guide

Teachers: These discussion questions may be used at any point in exploring food science careers with your students. If your students do not have significant prior knowledge of this career area, it may be best to use this guide after viewing some of the other links on our [Food Science careers page](#). At the bottom of this guide, there are “Suggested activities” to try with your class.

Discussion questions

1. If you have taken the Student Interest Survey for the career areas on our site, do your results align with this career area? What interests and skills do you possess that may be a good fit for food science?
2. We referenced a large number of food science careers on the [Food Science careers page](#). Which of these careers do you think best fits your skills and interests? Which aspect of food science appeals most to you, and why?
3. There are many opportunities for creative problem solving in food science. You could be in charge of improving the taste and texture of food in a science lab. You could be working to grow more high-quality produce to transport to food processing factories. You could also conduct market research to learn what consumers are looking for when they buy your product. Is there an opportunity in food science to which you could see yourself applying your creative abilities?
4. There are many ways to get involved in food science even before you graduate. Some options include joining a related school club or starting one yourself. You may ask your teacher about virtual field trips your class could take that are connected with food science, biotechnology or food processing. You may contact one of the GrowNextGen industry leaders and ask them to visit your school or share some resources with your class. What other ways can you brainstorm to involve yourself in food science before you graduate or during your post-high school training?

Curriculum connection question

- Please reflect on the material you have learned in class this year. Make one connection between the content you are learning and food science. For example, have you discussed polymers in chemistry class? What relevance might polymers have to food science or a related field such as biotechnology?

Suggested activities

- Show students the GrowNextGen Career Videos related to food science. They are titled [Biotechnology](#), [Food Science](#), and [Food Processing](#). One could be shown per day as a bell work or warm up for class. While students are watching the videos, ask them to write down one soybean product created by food science, processing or biotechnology and how its used as a product. You may also ask them to report on the benefits of this product (for example, the “heart-healthy” benefits of using “Plenish” high oleic soybeans in cooking oil and other products). Students may also search the web and create a mini-report on one soy product developed through food science and food processing or biotechnology. The report may include a short description of the product (its name and how it is made) and 3 benefits of this product.
- Have a round table discussion about the various skills that students possess and how they could play a part in a food science career. Use students’ career inventory results as a jumping-off point for discussion.
- Create a concept map showing the role that various careers might have in food science. For example: How does marketing play a role in food science? How about a product designer or food packager?
- As an entrance or exit ticket, ask students to brainstorm 3 ways they could pursue or investigate a career in food science even before they graduate.