

1. Record Nr.	UNINA9910633934503321
Titolo	Careers in food science : from undergraduate to professional // Richard W. Hartel, Christina P. Klawitter, Abigail E. Thiel, editors
Pubbl/distr/stampa	Cham, Switzerland : , : Springer, , 2023
ISBN	3-031-14353-1
Edizione	[Second edition.]
Descrizione fisica	1 online resource (400 pages)
Disciplina	642
Soggetti	Food service
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Intro -- Preface -- Contents -- Contributors -- Part I: Introduction -- Chapter 1: Introduction: Career Preparation for the Food and Beverage Industry -- The Vast Food Industry -- Prepare for a Career in the Food Industry: A Learner's Guide -- Chapter 2: Finding Your Path to Major and Career -- Choosing a Major -- What Majors Are...and Aren't -- Your Turn: Gauging Your Strengths and Interests to Choose a Major -- Choosing a Career -- Who Am I and Why It Matters -- Your Turn: Reflecting on Interests, Skills, and Values to Find a Career -- You Are Choosing Your Next Step...Not Your Whole Life -- References -- Chapter 3: First Jobs for Food Scientists -- Overview of Roles -- Product Development -- Food Safety/Quality Assurance -- Sensory Science -- Process Development -- Food Chemistry or Food Research -- Technical Sales -- Food Industry Sectors -- Food Manufacturing -- Ingredient Manufacturer -- Food Service -- Service Provider -- Specific Examples -- Food Manufacturing -- Ingredient Manufacturer -- Food Service -- Service Provider -- Final Thoughts -- Part II: The Undergraduate Student Experience -- Chapter 4: Making the Most of Your Undergraduate Experience -- Stretch Outside Your Comfort Zone -- Maximize Your Tuition Investment and Immerse in Professional Development -- Get to Know at Least One Professor -- Develop Your Leadership Skills -- Summary -- References -- Chapter 5: Campus Career Services and Centers -- Exploring Self: Your Interests, Skills, and Values -- Exploring Options -- Gaining Experience -- Telling Your Story -- Search, Application, and Transition -- Summary -- References

-- Chapter 6: Professionalism and Leadership -- Establishing a Reputation - Appropriate Behaviors in the Workplace -- Building Credibility - Being Reliable and Responsible -- Success in Your Job - Knowledge and Competence.
How to Act When No One Is Around - Integrity -- Pulling It All Together as a Professional - Building Trust in the Workplace -- References -- Chapter 7: Is Food Science Right for Me? The Transfer Student -- Finding Food Science -- My Personal Transfer Story -- Transfer Student Stories -- Time and Money -- Logistics and Making the Decision to Transfer -- Summary -- Chapter 8: The Decision to Pursue an Internship -- How to Find One -- Interviewing for an Internship -- How to Evaluate Different Offers/Opportunities -- Position -- Company Size -- Company Culture -- Supervision -- Format -- Projects -- Future Employment -- Duration -- Work Hours -- Location -- Living Accommodations -- Connecting Internship Learnings to Academic Learning -- Getting the Most Out of Your Internship -- Understand the Business -- Set Goals -- Be Humble -- Be Curious -- Stay Organized -- Get to Know the Other Interns -- Participate Outside of Work -- Communicate and Network -- Learn About Yourself -- Find a Mentor -- Keep in Touch -- Resume Update -- Internships as Interviews for Full-Time Employment -- Chapter 9: The Institute of Food Technologists Student Association -- IFT and IFTSA -- How It Works for You -- How You Can Get Involved -- Your Future in Food Science -- Get Involved Now -- Part III: A Successful Industry Career -- Chapter 10: A Successful Industry Career -- Résumés -- Objective -- Education -- Work Experience -- Awards and Achievements -- Personal Information and Activities -- Cover Letters -- Do I Need a Cover Letter and What Should it Say? -- Professionalism Counts -- Whom to Address and How -- What to Say and What to Avoid -- Interviewing Skills -- What Are They Looking For? -- Interviewing Necessities -- Social Media -- Professionalism -- Personality -- Internships -- Prepare for the Interview -- What to Expect -- How Do I Find a Job in Food Science?
Companies Interviewing on Campus -- Internet -- Recruiters -- Networking -- Thank You Notes -- Negotiating a Fair Package -- Summary -- Chapter 11: Employer Expectations/Managing Corporate Life -- What You Bring to the Company -- Preparing for Your First Day of Work -- Entering the Corporate World - The Details -- Communication Style -- Getting Started on Projects -- Intracompany Documentation -- Scientific Literature -- General Interest Writings -- Delegation and Collaboration -- Project Management -- Working in Teams -- Moving Up the Corporate Ladder -- Lonergan's Principles for Scientific Innovation -- Resources -- Chapter 12: Employer Expectations: Could a Smaller Company Be for You? -- Good Things Can Come in Small Packages -- Are You Happier Being a Bigger Fish in a Little Sea -- Welcome to Boot Camp -- What You Bring to the Small Company -- Getting That Job -- Stepping-Stone to Greater Things -- Chapter 13: Successful Career Management -- Create Your Structure -- Individual Development Plans (IDP) -- Feedback -- Mentoring -- Bring the Outside In -- Project Snelling -- Creating Intellectual Property -- Proprietary Information -- Overcoming Resistance -- Education -- Internal Training -- Annual Goal Setting -- Product Life Cycle -- Manufacturing Considerations -- Business Structure -- Closing Thoughts -- Part IV: Careers with a Degree in Food Science -- Chapter 14: Quality Assurance/Quality Control Jobs -- Skills of a Quality Professional -- Quality Control/Quality Assurance Positions -- Laboratory Technicians -- Line Auditor -- Supervisors/Managers -- Food Safety Coordinator/Food Safety Specialist -- A Day as a Quality

Professional -- Getting Started as a Quality Professional --
Certifications -- HACCP/HARPC (Hazard Analysis Critical Control Point/
Hazard Analysis and Risk-Based Preventive Controls).
ISO Certifications (International Standards Organization) -- Six
Sigma/Lean Manufacturing -- Organizations -- ASQ American Society
for Quality -- IFT Institute of Food Technologists -- Summary --
Chapter 15: Production Management -- Introduction -- How to Prepare
for a Career in Production Management -- Leading in a Manufacturing
Environment -- Realities of the Manufacturing Environment -- Mike's
Personal Story (5 Years with the Company) -- Joel's Personal Story
(37 Years with the Company) -- Conclusion -- Chapter 16: Product
Development -- What's Product Development -- Types of Product
Development Projects -- New Product Innovations -- Line Extensions
-- Cost Optimization -- Overview of Product Development Process --
Stage Gate Process -- Design Thinking Process -- Product Developer
Responsibilities -- Concept Generation -- Prototype Creation --
Material Procurement -- Lab and Pilot Plant Prototyping -- Factory
Trials -- Sensory Panels -- Commercialization -- Specifications --
Shelf Life Analysis -- Factory Handover -- Key Skills -- Consumer
Focus -- Organization -- Communication -- Conclusion -- Chapter
17: Technical Sales -- Introduction -- Trends and Innovation -- Project
Management -- Commercialization and Process Support --
Troubleshooting -- Summary -- Chapter 18: Science and Technology
-- Overview -- Creating the Future -- Horizon Scanning --
Troubleshooting -- Important Skills for a Career in Science
and Technology -- Collaboration -- Networking -- Science
Communication -- Curiosity -- Dealing with Ambiguity -- Preparing
Yourself for a Career in S&T -- Summary -- Chapter 19:
Government Regulatory -- Federal Regulations -- State Regulation --
My Experiences -- Summary -- Chapter 20: Careers in Traceability --
Introduction -- What Is Traceability? -- Why Is Traceability Important
and What Role Does It Serve in the Food Industry? --
What Does a Career in Traceability Look Like? -- How Might One
Prepare for a Career in Traceability? -- Closing -- References --
Chapter 21: Using Food Science in Special Interest Groups -- What Are
Special Interest Groups and How Are They Unique? -- What Are
the Responsibilities of a Food Scientist Working for a Trade
Association? -- What Food Science Skills Are Most Important to Success
in an Association? -- Summary -- Chapter 22: Food for Good:
Leveraging Food Science to Feed the World -- Food Science for Relief
and Development -- Is Your Background in Demand? -- What About
Jobs? -- Multilateral Donor Agencies: United Nations (UN) -- World
Food Program (WFP) -- Food and Agriculture Organization (FAO) --
Governmental Donor Agencies -- US Agency for International
Development (USAID) -- Philanthropy -- Implementing Organizations
-- TechnoServe -- Land O'Lakes Venture37 -- Academia -- Research
Institutes -- Private Companies -- Edesia Nutrition -- Entrepreneurship
-- Volunteering -- Partners in Food Solutions -- Farmer-to-Farmer
Program -- Other Volunteering -- The Future of FSRD -- Chapter 23:
Careers That Combine Culinary and Food Science -- When Did Food
Science and Culinary Science Meet? -- What Is a Research Chef
and Culinary Scientist? -- Education and Certifications -- Culinology
Degree -- RCA -- Innovation Process -- My Journey to Becoming
a Research Chef -- Industry Interviews and Commentary -- The Future
-- Summary -- References -- Chapter 24: Entrepreneurship
and Consulting: Taking a Different Path -- The Need for External
Product Development Resources -- Types of External Development
Options -- Role of the Food Scientist in External R & D --

Exploring Entrepreneurialism as an Independent Consultant -- Food
Scientist Entrepreneur -- An Unintended Path to Becoming
an Entrepreneur... -- Chapter 25: Careers in Sensory Science.
What Is the Role of a Sensory Scientist?
