









Food Science and Human Nutrition

The Food Science and Human Nutrition (FSHN) Bachelor of Science program provides the knowledge and skills to work in the arenas of food processing, regulation, sports and wellness, and business – either public or private sector. Prepare for managerial positions to meet the high demand for people with skills in food science, knowledge of business and accounting, and the promotion of healthy living. Courses range from food chemistry, microbiology, and engineering to human nutrition, quality control, and business techniques.





Food Science and Human Nutrition (B.S.)

Five Exciting Tracks:

Pre-Professional Human Nutrition

Prepare for post-baccalaureate study in medicine, dentistry, nutrition, or other graduate programs.

Sports and Wellness

Augment nutrition coursework with classes in exercise science.

Food Science: Pre-Professional

Focus on product development and food technology.

Food Science: Business

Combine nutrition coursework with classes in business management.

Culinology

Blend culinary arts with the science of food.

Career Opportunities:

- Pharmacist
- Physician
- Science Teacher
- Sports Nutrition
- Food Safety
- Food Product Development
- Public Health



Want to Know More?



http://cms.ctahr.hawaii.edu/ majors/fshn.aspx

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