

IOWA STATE UNIVERSITY

Food Science and Human Nutrition

Food Science - Food Science and Technology Option

In what semester and year did you graduate from the FSHN department?

Fall Spring Summer Year

Did you also have minor in FSHN? If so, what was it?

- No, I do not have a minor in FSHN.
- Yes, I have a minor in Food Science.
- Yes, I have a minor in Food Safety.
- Yes, I have a minor in Nutrition.

Did you have any of the following experiences during your undergraduate program (check all that apply)?

- Internship (paid or unpaid) in your field of study
- Summer job in your field of study
- Academic year job in your field of study
- Independent study or undergraduate research credits in your field of study
- Service learning projects in your field of study
- Study abroad experience

If you checked one or more of the above, please add comments about how valuable the experience was to you. Additionally, if you feel other students might benefit from the same or similar experience, please provide input related to how the position was obtained and/or any suggestions for other students.

What is your current employment status? (check all that apply)

- Employed full or part-time in an area related to my major
- Employed full or part-time in an area unrelated to my major
- Unemployed
- Currently a part-time student pursuing additional education
- Currently a full-time student pursuing an advanced degree
- Participating in an internship
- Other, please specify



Listed below are outcomes that we in FSHN want all of our students to achieve, followed by a list of outcomes specific to your major. For each outcome, please indicate how confident you are that you will be able to carry it out in a professional setting. Use the following scale:

- A. Very confident; feel exceptionally well prepared
- B. Reasonably confident; feel quite well prepared
- C. Somewhat confident; feel only marginally prepared
- D. Not confident; do not feel prepared
- E. This was not covered in courses I took

General Department - How well prepared were you to . . .

	A	B	C	D	E
1. Demonstrate a high level of technical competence in your field of study, so that you can perform successfully in a graduate program, supervised practice program, or entry-level professional position.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
2. Communicate effectively with others in one-on-one, small-group, and large-group situations.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
3. Successfully solve multidisciplinary problems as part of a team.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
4. Successfully solve complex problems on your own.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
5. Locate and accurately interpret current research literature.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
6. Summarize and accurately interpret data generated by yourself or others.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
7. Critically evaluate information on food science and nutrition issues appearing in the popular press. This includes distinguishing facts from claims, detecting bias, identifying sources of conflict, and evaluating assumptions.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
8. Prepare and deliver effective presentations (orally and in writing) of technical information to food science and nutrition professionals.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
9. Prepare and deliver effective presentations (orally and in writing) of technical information to the general public.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
10. Conscientiously apply your profession's code of ethics in your work.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
11. Discuss the social, multicultural, and environmental dimensions of issues facing professionals in your field.	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>

12. Please comment on your reason (s) for your responses in this section.

For each outcome, please indicate how well your experiences in the FSHN department prepared you for these aspects of your professional life. Use the following scale:

- A. Very confident; feel exceptionally well prepared
- B. Reasonably confident; feel quite well prepared
- C. Somewhat confident; feel only marginally prepared
- D. Not confident; do not feel prepared
- E. This was not covered in courses I took

Food Science and Technology Option -How well prepared were you to . . . A B C D E

FSHN Alumni Survey - Food Science and Technology Option

1. Explain the chemistry underlying the properties of various food components.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2. Discuss the major chemical reactions that occur during food processing and storage.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3. Select appropriate techniques to solve specific problems in food analysis.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4. Correctly use appropriate laboratory techniques in food chemistry and food analysis.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
5. Discuss the important pathogens and spoilage microorganisms in foods, the most likely sources of these organisms, and the conditions under which they grow.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
6. Explain the effects of common food processing systems and food storage conditions on survival and growth of microbial contaminants.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
7. Discuss the response of microorganisms to environmental stress factors, and the principles of sanitation practices to control microorganisms.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
8. Discuss the role of beneficial microorganisms in foods and their use in fermentation processes.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
9. Correctly use appropriate laboratory techniques to enumerate, isolate, and identify microorganisms in foods.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10. Explain spoilage and deterioration mechanisms in foods.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
11. Discuss the basic principles of food preservation methods, including high and low temperature, drying and water activity control, high pressure, extrusion, fermentation, and aseptic processing.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12. Identify and describe the appropriate unit operations required to produce different types of food products.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
13. Perform mass and energy balances for a given food process.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
14. Discuss the properties and uses of various packaging materials.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
15. Discuss basic principles and practices of cleaning and sanitation in food processing operations, as well as requirements for water utilization and waste management.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
16. Interpret statistical data as used in food science applications.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
17. Use appropriate computer software to perform required tasks or solve problems in food science.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
18. Conduct appropriate sensory evaluation tests to answer specific questions regarding food attributes or consumer preferences.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
19. Describe techniques that can be used to monitor quality of raw ingredients and final products.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
20. Locate and interpret government regulations regarding the manufacture and sale of food products.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
21. Summarize and critically discuss current topics of importance in food science.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
22. Explain functions of specific nutrients in maintaining health.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
23. Identify what foods are good sources for what nutrients.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
24. Apply principles from the various facets of food science and related disciplines to solve practical, real-world problems.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Please comment on your reason (s) for your responses in this section.

Review

1. In reviewing your overall education and career preparation in FSHN, are you

- Very satisfied
- Satisfied
- Neutral
- Dissatisfied
- Very dissatisfied

2. Compared to people who majored in an area similar to yours, but at a different institution, would you consider your education at ISU to be

- Very superior
- Somewhat better
- About the same
- Somewhat inferior
- Very inferior

3. Which ISU courses/experiences have been most valuable and least valuable to you?

Please provide any additional comments. Thank you.

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