

# FOOD SCIENCE

---

Orange Coast College's Food Science program is designed for students who are interested in working in the field of food research and development, product development, recipe development, quality assurance, sensory, or flavor chemistry. Students completing this program will have career opportunities in food manufacturing, ingredient supply houses, new product development, and distribution.

The corporate headquarters of many large and small food manufacturers are located in the Southern California area. Opportunities exist for persons trained in food science to find interesting and rewarding careers with these companies.

## Department Contact Information

Beth Blake, MPH, RDN  
Associate Professor, Nutrition and Dietetics  
Program Director

eblake@occ.cccd.edu

Faculty office: College Center 115C

Food Science Department Website (<https://orangecoastcollege.edu/academics/consumer-health/hospitality/culinology/>)

- Food Science, Associate in Science Degree (<https://catalog.cccd.edu/orange-coast/pathways/hospitality-food-tourism/culinology-food-science/level-2-culinology-professional-level-associate-science-degree/>)
- Level 1 - Culinary Food Science Assistant, Certificate of Achievement (<https://catalog.cccd.edu/orange-coast/pathways/hospitality-food-tourism/culinology-food-science/level-1-culinary-food-science-assistant-certificate-achievement/>)