

## The University of Otago Food Science Graduate Profile

What are the important considerations when designing and packaging a safe and nutritious food product? How can shelf-life be extended? What type of functionality should the food product have? How can we decrease the use of additives? These are the types of questions that our students explore during their three year degree programme in Food Science (BSc). Our graduates will possess a deep, coherent and extensive knowledge of Food Science, and be able to integrate this knowledge to solve food industry problems by designing and implementing a research project. In addition, all our graduates will possess the following sets of attributes:

- **INTERDISCIPLINARY PERSPECTIVE:** Commitment to intellectual openness and curiosity, as well as an awareness of the strong links between health, safety, nutrition, processing, marketing, and food flavour and texture.
- **GLOBAL PERSPECTIVE:** Appreciation of the international food industry, and how global political, economic, social and cultural structures might impact upon the NZ food export industry.
- **LIFELONG LEARNING:** Commitment to the on-going acquisition of new knowledge and new skills, and an ability to apply these to the fast-moving and dynamic food industry.
- **SCHOLARSHIP:** Commitment to the fundamental importance of acquisition and development of knowledge and understanding.

These attributes include those most often sought by employers:

- **RESEARCH:** Ability to identify food issues and implement a research strategy to solve potential problems. Have an appreciation of appropriate methods of laboratory analysis, and knowledge of where to find and evaluate current scientific information.
- **CRITICAL THINKING:** Ability to analyse food issues logically, to challenge conventional assumptions about what “good” food is, to consider different and often conflicting viewpoints and interests in food production and consumption (e.g. from private, public and non-profit sectors) and make informed decisions.
- **ETHICS:** Application of ethics and knowledge of ethical standards when conducting research, and developing, communicating and selling food products.
- **ENVIRONMENTAL LITERACY:** Basic understanding of the principles that govern natural food production systems and the effects of food procurement and processing methods on these systems.
- **COMMUNICATION:** Ability to communicate information and arguments effectively, both orally (e.g. presentations to a group and one-on-one interviews) and in writing (e.g. reports, essays, papers and posters).
- **INFORMATION LITERACY:** Ability to apply specific skills in acquiring, organising, analysing, evaluating and presenting information, in particular recognising the importance of digital-based activity to keep up-to-date with ever-changing food requirements.
- **CULTURAL UNDERSTANDING:** Knowledge of multiculturalism, in particular, the cultural requirements for food composition, processing and marketing, particularly for the export industry.
- **TEAMWORK:** Ability to work effectively as both a team leader and member, in the workplace and community. Able to understand differing points of view and compromise when necessary to achieve a goal.
- **SELF-MOTIVATION:** Capacity for self-directed activity and the ability to work independently.