

FST UNDERGRADUATE EXIT INTERVIEW
SPRING 2009

Transfer information:

Why did you decide to major in food science and how did you hear about food science?

What are your plans upon graduation?

Do you feel well prepared to enter the workforce? Why or why not?

What do you think you might like to be doing in 10 years?

What did you like best about the food science program?

How would you describe the quality of the academic advising you received?

Do you have any suggestions to improve the food science curriculum? (e.g. course content (incl overlaps), course requirements, laboratory activities, new courses.)

How would you describe the quality of the FST/FSHN instructors? Any suggestions for improvement?

Did you participate in the Food Science Club or any other professional development activities provided by FST?

Are you a student member of IFT? Why or why not?

Below is a list of core competencies in food science. Do you feel your training in these subjects was Strong, Adequate, Inadequate? What changes or improvements would you suggest?

Food chemistry

Food safety and microbiology

Food processing and engineering

Food laws and regulations

Quality assurance

Sensory analysis

Computer/statistical skills

Current issues in food science

Communication skills

Critical thinking/problem solving

Teamwork/interpersonal skills

Lifelong learning/information acquisition skills

Organizational skills/professional skills

Is there anything else you would like me to tell me?