IFT Higher Education Review Board Approval

Your Future in Food Science Starts Here!

To support the Institute of Food Technologists’ (IFT) mission and vision, the IFT Higher Education Review Board (HERB) rigorously assesses undergraduate food science programs like yours, to ensure they meet its high IFT Undergraduate Education Standards for Degrees in Food Science and prepare students for the rigors of industry positions or graduate school.

Why Choose Food Science?

In 2022, food science graduates entering the field received a median starting salary of $77,000, and starting salaries have continued to increase.

Graduating from a Food Science Program allows for the following career and salary opportunities:

- Director of Research: $175,000
- Food Chemist: $87,000
- Food Engineer: $123,000
- Food Scientist/Technologist: $90,300
- Nutritionist: $92,500
- Food Technical Sales Representative: $119,601
- Program/R&D Manager: $112,000
- And more!

Why choose an IFT HERB approved program?

- Students attending IFT HERB-approved institutions qualify for Feeding Tomorrow scholarships.
- Program vetted for meeting benchmarks of foundational content, faculty expertise, modern facilities, facilities that mirror industry standards, and essential learning outcomes.
- Academic program must require specific courses and learning standards that provide students with a deep understanding of critical principles, concepts, and skills.
- HERB provides content and assessment guidelines and resources to promote continuous improvements for your program.
- Programs are assessed each year for alignment to the assessment plan.
The HERB Standards

HERB requires that all approved programs cover 55 learning outcomes that are essential for food scientists. These are called essential learning outcomes (ELOs), and they relate to the required content areas listed below.

- Food Chemistry
- Food Safety
- Food Microbiology
- Food Engineering and Processing
- Sensory Science
- Quality Assurance
- Food Laws and Regulations
- Data and Statistical Analytics
- Critical Thinking and Problem Solving
- Food Science Communication
- Professionalism and Leadership