

Te Pūtaiao Kai Undergraduate Food Science



Food Science is the multidisciplinary study of the science behind the food we eat.

What you will learn

Food science explores food composition, how people experience and respond to food, and how this influences eating behaviour. It also examines how food products are developed, processed, regulated and kept safe for consumption.

By combining knowledge from disciplines such as chemistry, biology, physics and engineering, food science helps us understand how food behaves, from raw ingredients to the final product.

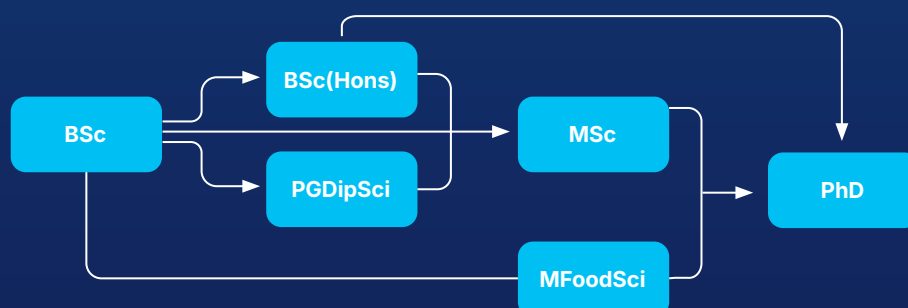
Studying food science is important because it enables us to improve food quality, ensure safety and drive innovation in food production. It also enables us to address real-world challenges related to nutrition, sustainability and the global food supply.

You will study topics like food components and properties, food processing, food safety, sensory science and product development. Food science is underpinned by a foundation of

courses in chemistry, mathematics and statistics, to answer questions like:

- › Is there a way to engineer food to improve its nutritional, economic and societal value?
- › How can food be designed and improved for sustainability and resilience in the face of current and future environmental challenges?
- › How can we improve food security?
- › How do food components contribute to the physicochemical and sensory properties of food?

A broad science background is recommended, including high school chemistry, biology and mathematics. High school physics and statistics are also helpful. Note that high school food technology is not required.



Career opportunities

The food and beverage industry needs well-trained food science graduates who can help to ensure safe, innovative and high-quality food production.

Research institutes and universities need well-rounded scientists to conduct cutting-edge basic and applied research.

A career in food research or the food industry involves meeting consumer demands for foods that are not only safe but healthy, sustainable, convenient and have appealing sensory properties.

Your day-to-day work could include research, food and ingredient manufacturing, food safety, product development, sensory analysis or food analysis. An undergraduate degree in food science is also a stepping stone into further postgraduate study.

Our food science graduates are employed in a wide range of organisations in New Zealand and overseas, including:

- › Universities and research organisations
- › Danone, Nestle and other large food multinationals
- › Heinz-Watties, Synlait, Westland Milk, Fonterra, Ceres, Zespri and many classic New Zealand food companies
- › Ministry of Primary Industries and other regulatory and policy-focused government roles
- › Many laboratory and testing companies

Choosing this subject

If you choose Food Science as a major, your studies will include:

- › A consolidation of chemistry, biology and mathematics subjects and an introduction to food science in the first year
- › Taking foods apart to look at the individual components, their functionalities and interactions on a molecular level
- › Food microbiology, food processing, food preservation
- › Emerging and future technologies and their benefits
- › Sensory science, how we perceive the food we eat and its effect on our eating behaviour
- › Product development



Find out more about how your degree will be structured and what courses you need to take at

auckland.ac.nz/food-science

Applications close on 8 December.



"Our food science programme has a strong track record of producing graduates who go on to successful careers across the food industry, research institutes and academia, both in New Zealand and internationally. It is also consistently recognised in global rankings, including Shanghai Ranking and U.S. News, reflecting the strength of our teaching and research. We are proud to equip our students with the scientific knowledge and practical skills needed to make a meaningful impact in the future of food."

Dr Danaé Larsen
Senior Lecturer, Chemical Sciences

Kuhua ki tō mātou hāpori, ā, Kimihia tōu Pūtaiao.
Join our community and find your Science.



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Have any questions?
Contact the Student Hub

auckland.ac.nz/student-hubs