REASONS TO ENROLL:

Fermentation Science and Technology

- On-campus research, production brewing, quality control laboratory and food fermentation laboratory
- Industry-based instruction
- Fermentation Science and Technology Program

Hospitality Management

- Aspen Grille – Student run restaurant on campus
  - Aspen Grille Information
- Industry-based instructional format
- Hospitality Management Program

Nutrition and Food Science

- Dietetics –
  - Experiential Learning via the Kendall Reagan Nutrition Center
    - KRNC Information
  - 90% or more graduates are employed in healthcare related professions
  - 92% average pass rate on the first attempt of the Registered Dietitian Exam in the past 3 years
- Nutritional Science –
  - Meets pre-health degree requirements
  - Provides unique clinical skills (Medical Nutrition Therapy, Counseling Techniques)
- Nutrition and Food Science Program

Please fill out the form for more information:

Interest Form