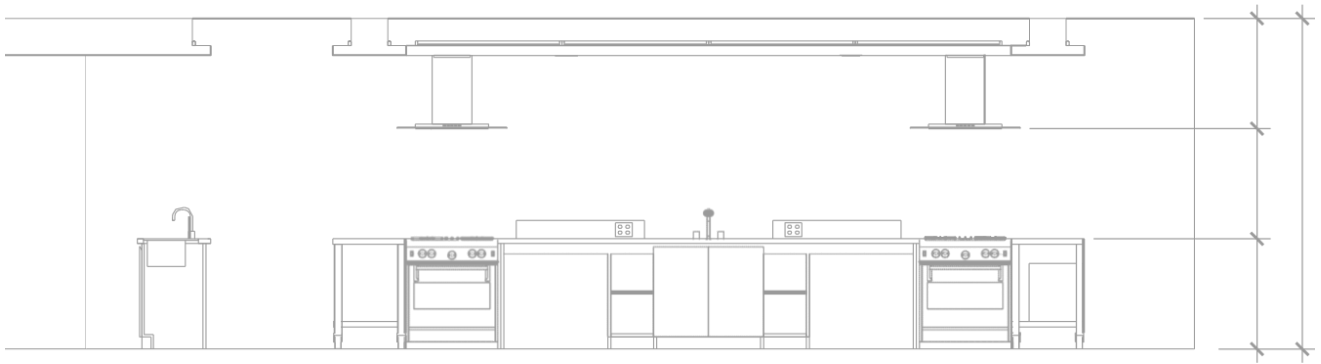




Renovation of SF State's
**Foods Lab: a demonstration kitchen
and food preparation laboratory**

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The Foods Lab

An Overview

The Foods Lab is a food preparation instruction facility on the SF State campus that also serves as an extra-curricular workshop space for food demonstrations and as a culinary test facility for students, faculty and staff. San Francisco State's Dietetics Program uses the Foods Lab to provide an introduction to food preparation courses to the broader campus community in addition to advanced instruction in food science to its undergraduate and graduate majors. The program conducted within the Foods Lab offers a collaborative, interdisciplinary approach to food science to more than 200 students annually.

The primary focus of the Foods Lab is to serve as a hands-on learning laboratory for educating and preparing students from diverse backgrounds enrolled at SF State to meet current and future workforce requirements. The program goals are to provide students with a well-rounded education in the basics of food science and to graduate students with robust skills and abilities who can contribute to the strength of the Bay Area economy through careers related to dietetics and foodservice.



Dietetics

The Dietetics program at SF State graduates upwards of 50 undergraduate students per year. Dietetics students typically enter careers in healthcare settings including hospitals, rehabilitation facilities, and residential care facilities for the elderly. Others assume foodservice positions in hotels, large-scale restaurant operations, childcare facilities, schools, and community food safety net organizations.

SF State also offers a very competitive Graduate Certificate in Dietetics, which prepares students to take the Registered Dietitian exam. Over the past five years, our graduates achieved an extraordinary 97% first-time pass rate on this exam.

In the same period, graduates of the Dietetics internship program have enjoyed a unparalleled 90% job placement rate within one year of graduation. SF State's Dietetics undergraduate major and Dietetics Internship programs continue to be among the strongest in the California State University system.

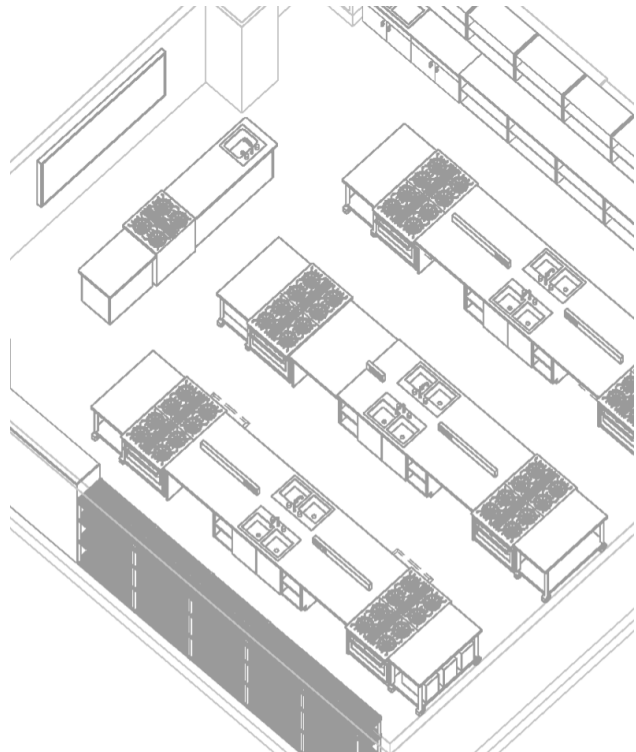


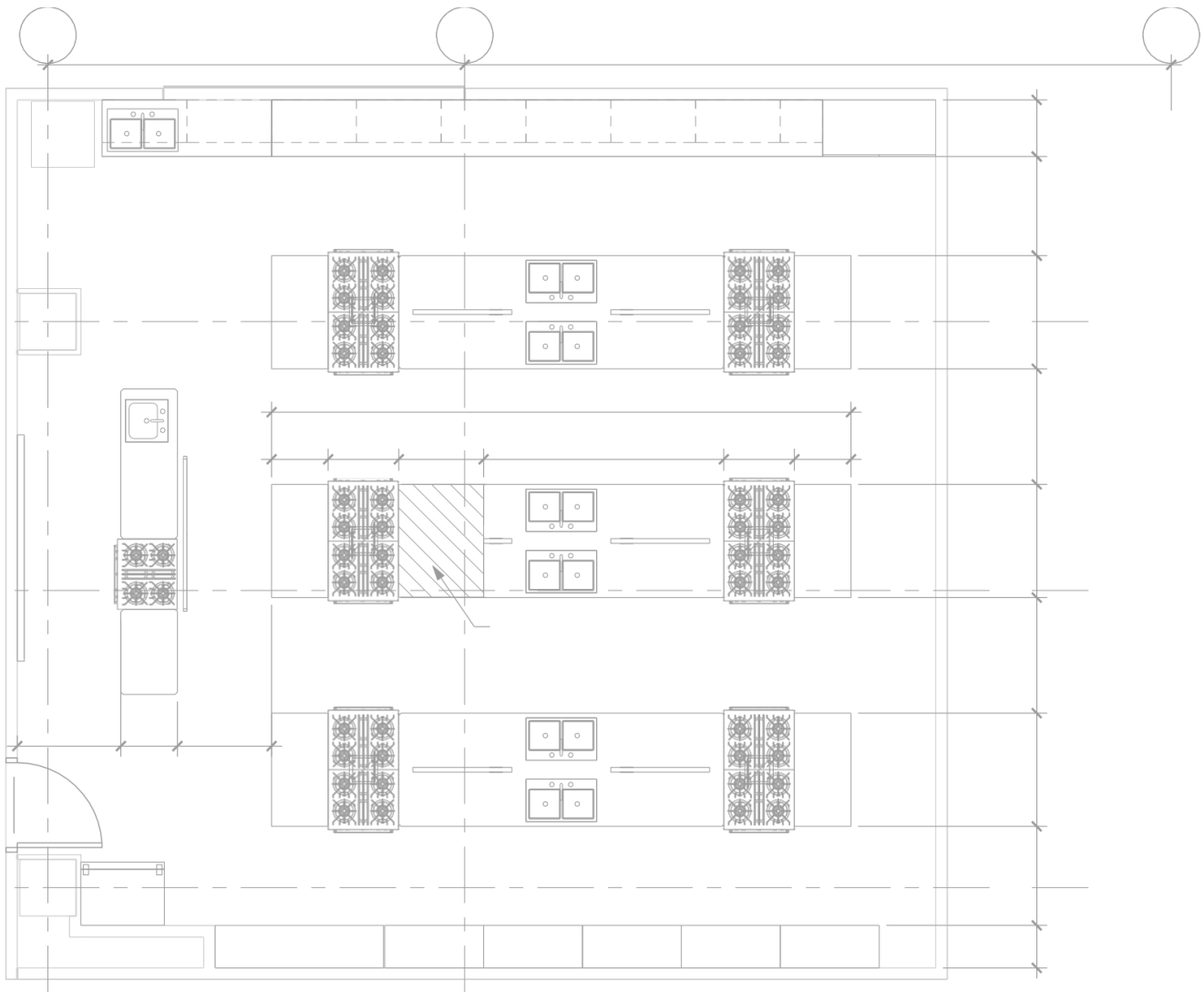


Our Vision for the renewed Foods Lab

As enrollment at SF State rises and student interest in the field of dietetics and foodservice continues to grow, the educational programs housed in Foods Lab are in high demand. To address increased use and to bring the Foods Lab up to par with the highest professional standards, the University has made a complete overhaul of the Foods Lab a high priority. Specific enhancements include:

- incorporating new, state-of-the-art, commercial-quality equipment able to withstand high-volume industrial use
- replacing outdated appliances
- upgrading classroom technology to the latest standards
- renovating the lab's exhaust system to comply with current safety standards
- redesigning the entire space for better workflow and teaching.





The improvements to the Foods Lab will transform the teaching and learning experiences, providing the essential components of effective professional education and training. Students who graduate with real-world experience are in high demand and are better able to transition seamlessly from an academic to a professional setting.

The new Foods Lab will allow SF State students to gain exactly this type and level of experience so that they can enter the workforce feeling confident and well prepared. At the same time, the new and improved Foods Lab will secure SF State's reputation as the first-choice school on the West Coast for those pursuing careers in dietetics and foodservice.

For more information, please contact David Fierberg, Director of Development, College of Health & Social Sciences at davfied@sfsu.edu or 415-405-3966.



The Foods Lab

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