1913  Dr. Walter Chenoweth gave a presentation on Horticultural Manufactures to fruit growers at the request of the Head of the Department of Horticulture.

1914-1917  The Department of Pomology taught and demonstrated food preservation, mobiized by food shortages during WWI.

1917  Heads of Pomology and Horticulture petitioned University trustees to expand food preservation program and create a new department.

1918  Horticultural Manufacturing Department formed, establishing UMass Amherst Food Science with Dr. Chenoweth as its head. The new Department preceded all other Food Science departments in the county.

1920s  Horticultural Manufacturing focused on teaching students and homemakers the technology of food preservation and building a research facility. The Department’s food products were sold to the public in a South Amherst store.

1930  The Department moved into the newly constructed Horticultural Manufactures Lab. Dr. Chenoweth published the first textbook on Food Preservation.

1937  Two-year program in Hotel Stewardship established within the Department.

1940s  The Department continued working on community food preservation, canning foods for the dining hall during WW II, but its focus shifted to the science and industrialization of food manufacturing, known as food technology. Collaborations with Chemistry, bacteriology, dairy, and nutrition departments increased.

1941  Dr. Chenoweth retired and Dr. Carl Fellers named Department Head.

1944  The Department changed its name to Food Technology Department.

1950s  Food Technology dominated research at UMass Amherst, producing more than half of the total number of PhDs on campus. Department research included chemistry, microbiology, nutrition, and engineering. Collaboration with food industry resulted in the development of federal food regulations.

1954  Phi Tau Sigma, the honor society for food science, founded by the Department.

1955  Hotel Stewardship program expanded to four years.

1957  Dr. Fellers retired. Dr. W.B. Eesel appointed Department Head. Under his leadership, the Department experienced tremendous growth and received national recognition for pioneering research.

1960  The Commonwealth appropriated $1.65 million to renovate the Department’s research facility and to construct and equip a 48,000-square-foot addition, enabling the Department to expand both its undergraduate and graduate programs.

1962  The Department changed its name to Food Science and Technology Department, recognizing the importance of basic science to the food industry.

1964  Programs in the College of Agriculture and staff from dairy and meat technology were added to the Department.

1965-1966  The renovated, expanded, and newly named Chenoweth Laboratory opened.

1967  The Pilot Plant began producing food and beverages for the campus dining commons as a teaching activity. Later, the plant served as a facility for industry and faculty R&D as well as for teaching food processing and processing development.

1969  Hotel Stewardship was separated from Food Science and Technology and became the Department of Hotel, Restaurant, and Travel Administration.

1971–1977  Dr. F.J. Francis served as Department Head.

1972  The Department of Foods and Nutrition was merged with Food Science and Technology to form the new Department of Food Science and Nutrition.

1977–1988  Dr. Glen R. Brown served as Department Head.

1987  The Institute of Food Technologists (IFT) establishes the Carl B. Fellers Award to honor distinguished leaders in food science.

1988  The Department was split into the Department of Nutrition and the Department of Food Science.

1989  Dr. Fergus M. Clydesdale named Department Head. His 20-year tenure was one of the most successful in UMass history.

1990  The separate Department of Food Engineering was dissolved; part of its staff and some facilities were merged into Food Science.

1993  In an effort to reach out more to alumni, the first annual Alumni Weekend was held. The twice-a-year Alumni Newsletter and Alumni Breakfast at the Annual Meeting of the IFT were established to strengthen alumni relations.

1995  An International Strategic Research Alliance was formed, establishing a partnership between the Department’s research scientists and more than 30 major national and multinational food companies.

1999  The Department was designated a Center of Excellence by the United Nations’ Food and Agriculture Organization.

2000  Alumni Dr. Noel Anderson (VP, PepsiCo) began his tenure as chair of the Food Science Advisory Board, which grew to include both alumni and non-alumni leaders of the food industry.

2006  Enrollment in the undergraduate program nearly tripled in ten years. In five out of six years surveyed, UMass students ranked the program #1 on campus.

2007  The Food Science Policy Alliance, which addresses food policy and regulation issues in both national and international markets, was founded with Dr. Clydesdale as director.

2008  The Food Science Policy Alliance partnered with the UMass Center for Public Policy and Administration to offer a new master’s degree with a concentration in Food Science Policy.

2009  Silent campaign began to create a Food Science Center for Research in Health & Wellness by renovating space in Chenoweth Laboratory. Food Science Advisory Board members raised $300,000 to initiate the Center’s design.

2010  Dr. Clydesdale retired (although continuing in his role as Director of the Food Science Policy Alliance) and Dr. Eric Decker appointed Department Head.

2011  The campaign for the Health & Wellness Center announced during the Celebration of Dr. Clydesdale’s Career, a symposium and dinner held as part of Alumni Weekend.

2012  The National Research Council of the National Academy of Sciences ranked the PhD research program #1 in the US.

2013  The campaign for the Health & Wellness Center is closed successfully with more than $1.8 million raised through the leadership of the Advisory Board.

2014  Fergus Clydesdale Foods for Health & Wellness Center opens on April 8 with 7 state-of-the-art research and teaching labs.