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China Agricultural University

食品科学与营养工程学院食品技术服务中心
Food Technology Service Centre, College of Food Science & Nutritional Engineering

中心隶属于中国农业大学食品科学与营养工程学院，主要负责学院与社会各界在技术合作、教育培训等方面的组织和协调工作。中心以食品学院的技术力量和专家队伍为基础，同时整合中国农业大学在农学、生物学、化学、工程学、农业经济学等多学科的优势，并联合其他大专院校、科研单位、政府机构及各行业协会的资深专家，为需求方提供农产品食品领域全方位、高品质的技术支持与服务。目前，中心正逐步发展成为学院为社会各界提供技术支持与服务的窗口和平台，发挥着日益重要的纽带作用。

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