

ASSOCIATE OF APPLIED SCIENCE - MANUFACTURING TECHNOLOGIES - FOOD PROCESSING TECHNOLOGY EMPHASIS

The food processing technology emphasis prepares students for entry level employment in the food manufacturing industry. It provides an understanding of the selection, preservation, processing, packaging and distribution of safe, nutritious, and wholesome foods.

Degree Outcomes

Students completing the degree will:

- Fulfill the requirements of the Associate of Applied Science.
- Demonstrate competency in their specified emphasis.

Emphasis Outcomes

Students completing the emphasis will:

- Practice occupational safety at all levels in a modern food processing plant.
- Have the ability to work in commercial food processing plants.
- Apply sanitation standards in a bulk food preparation environment.

AAS degrees are generally non-transfer degrees that are designed for students to enter the workforce.

To earn an AAS degree, students must:

1. Maintain a minimum cumulative GPA of 2.0 (see requirements for graduation.)
2. Complete a minimum of 15 units within the college.
3. Satisfy General Education requirements for the AAS (<http://catalog.tmcc.edu/degrees-certificates/general-education/aas>).
4. Have no financial or library obligation to the college.

General Education Requirements

<i>Diversity</i>	3
Recommended:	
LGM 202	International Logistics Management
<i>Communications/English</i>	6
Required:	
ENG 101	Composition I
ENG 107	Technical Communications I
<i>Fine Arts/Humanities/Social Science</i>	3
Required:	
PHIL 135	Introduction to Ethics
<i>Human Relations</i>	3
Recommended:	
CE 201	Workplace Readiness
<i>Mathematics</i>	3
Required:	

MATH 126	Pre-Calculus I (or higher)	
<i>Science</i>		[3]
Required:		
BIOL 190 & 190L	Introduction to Cell and Molecular Biology and Introduction to Cell and Molecular Biology Laboratory	4
<i>U.S. and Nevada Constitutions</i>		3
Recommended:		
PSC 101	Introduction to American Politics	
Degree Requirements		
MPT 140	Quality Control	3
OSH 222	General Industry Safety	1
Emphasis Requirements		
CHEM 121	General Chemistry I	4
CUL 100	Sanitation/HACCP	2
CUL 105	Basic Skills Development	3
CUL 106	Understanding Culinary Techniques I	6
NUTR 220	Food Service Systems Management	3
NUTR 222	Principles of Food Science	3
NUTR 223	Principles of Nutrition	3
NUTR 226	Food Processing Microbiology	4
Elective Requirements		
Select 3 units from the following:		3
CE 290	Work Experience	
CUL 125	Principles of Baking	
CUL 245	The Business Chef	
NUTR 221	Quantity Food Purchasing	
STAT 152	Introduction to Statistics	

Total Units 60

Course	Title	Units
1st semester		
CUL 100	Sanitation/HACCP	2
ENG 101	Composition I (English)	3
MATH 126	Pre-Calculus I	3
MPT 140	Quality Control	3
NUTR 220	Food Service Systems Management	3
OSH 222	General Industry Safety	1
Semester Total		15
2nd semester		
BIOL 190	Introduction to Cell and Molecular Biology	3
BIOL 190L	Introduction to Cell and Molecular Biology Laboratory	1
CUL 105	Basic Skills Development	3
ENG 107	Technical Communications I	3
Diversity ¹		3
Semester Total		13
3rd semester		
CHEM 121	General Chemistry I	4
CUL 106	Understanding Culinary Techniques I	6
NUTR 222	Principles of Food Science	3
PHIL 135	Introduction to Ethics	3
Semester Total		16

4th semester

Elective ¹	3
Human Relations ¹	3
NUTR 223 Principles of Nutrition	3
NUTR 226 Food Processing Microbiology	4
U.S. and Nevada Constitutions ¹	3
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Semester Total	16
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Total Units	60

¹ See program recommendations or requirements.