

# MANUFACTURING TECHNOLOGIES, AAS

## Food Processing Technology

The Associate of Applied Science, Manufacturing Technologies, Food Processing Technology 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.

### Outcomes

Students completing the degree 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.

Code	Title	Units
<b>General Education Requirements</b>		
<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	
<b>Degree Requirements</b>		
MPT 140	Quality Control	3
OSH 222	General Industry Safety	1
<b>Emphasis Requirements</b>		
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
<b>Elective Requirements</b>		
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

1st semester	Units
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	Units
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 <sup>1</sup>	3
Semester Total	13
3rd semester	Units
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	Units
Elective <sup>1</sup>	3
Human Relations <sup>1</sup>	3
NUTR 223 Principles of Nutrition	3
NUTR 226 Food Processing Microbiology	4
U.S. and Nevada Constitutions <sup>1</sup>	3
Semester Total	16
Total Units	60

<sup>1</sup> See program recommendations or requirements.