

FOOD PROCESSING TECHNOLOGY (AAS) PROGRAM STUDENT LEARNING OUTCOMES

1. Comprehend industry practices for analysis of the chemistry and microbiology of food.
2. Employ proficient written and verbal communication skills, including the appropriate use of technology.
3. Compare and contrast the operation of different food processing operations.
4. Evaluate good management practices (GMP) in supervision and management.
5. Employ GMP's for producing safe and quality food products.
6. Identify and solve problems that may arise in food processing.
7. Demonstrate adequate preparation for career development through the solid acquisition in food processing technology skills