

Agriculture (402)

Food Science

ASSOCIATE OF SCIENCE

About Our Program

This program is intended to provide the first two years of a 4-year baccalaureate program and includes the general education, agriculture, science, and math courses required of the transfer student.

Program Outcomes

- Students will demonstrate an ability to engage in critical thinking by analyzing situations and constructing and selecting viable solutions to solve problems.
- Students will understand and analyze the current events and issues that are occurring in agriculture and how they affect the future in agriculture.
- Students will demonstrate the ability to communicate effectively and confidently both orally and in writing.
- Students will demonstrate the ability to analyze data and draw appropriate statistical conclusions.
- Students will be encouraged to network and grow professionally through participation in PAS and Collegiate Farm Bureau activities.

Nature of Work and Employment

Careers in food science study the physical, biological and chemical makeup of foods. The purpose of this profession is to improve food safety, create better processes, enhance the nutritional value and shelf-life of foods, and develop new flavors. Some careers in the food science pathway focus on diet, health, and food safety by ensuring the quality of the foods we eat every day. Others work to develop new packaging, new products and new sales opportunities. Some examples of careers within food science are listed below.

Flavor Technologist	Food Safety Specialist
Food Inspector	Packaging Engineer
Nutritionist/Dietician	Quality Assurance Manager
Food Product Developer	Food Production Supervisor

Special Considerations

The listed coursework is a recommendation only. Students should check with a student advisor for HCC graduation requirements. Students must meet with an advisor to ensure that the special requirements of the department and institution to which they plan to transfer are met. Colleges and universities have specific requirements for transfer students.

Program Contacts

Call Highland at 815-235-6121 for the following program contacts:

- Scott Anderson, Vice President of Business, Technology, and Community Programs
- Justin Ebert, Agriculture Instructor
- Monica Pierce, Agriculture Instructor
- Vicki Schulz, Student Advisor/Transfer Coordinator

Recommended Courses

The following are recommended courses for this major only. Students must still meet all requirements for the Associate of Science degree (see page 58) in order to graduate from Highland Community College. For more information, please see your student advisor.

Associate of Science Degree Credit Hours

Communications	9
Humanities & Fine Arts	6
Mathematics (see recommendations below)	7
Physical & Life Science (see recommendations below)	11
Social & Behavioral Sciences	6
Major/Minor Electives (see recommendations below)	23

Degree Total = 62

Agriculture Recommendations

AGRI	160	Introduction to Food Science	3
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Physical & Life Science Recommendations

BIOL	117	Nutrition	3
* BIOL	211	General Microbiology	4
* CHEM	123	General College Chemistry I	5
* CHEM	124	General College Chemistry II	5
* CHEM	220	Elementary Organic Chemistry	3
* CHEM	225	Elementary Organic Chemistry Lab	1
* PHYS	141	Introductory Physics I	4
* PHYS	142	Introductory Physics II	4

Mathematics Recommendations

* MATH	250	Analytic Geometry and Calculus I	5
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* Course has a prerequisite. See course description.