Food Science Technology

PROGRAM CODE: 10-623-4



CREDITS



Location: Downtown Milwaukee Campus

Start Date: August

Admission Requirement: High school diploma or equivalent

Academic Preparedness Requirements: One year of high

school-level chemistry and advanced algebra

Financial Aid Eligible: Yes. Use code 003866 at fafsa.gov.

Program Description

Applying principles of chemistry and biology to ensure that food products are safe and meet quality standards, this program emphasizes the skills required in the food and beverage manufacturing industry, including innovative ways to produce, package, preserve and distribute foods.

Career Outlook

Employers include manufacturers of foods, beverages and pharmaceuticals.

Program Learning Outcomes

- · Perform quality tests.
- · Demonstrate safety standards.
- · Apply knowledge of production processes.

CHEMT-101 Chemical Laboratory/Process Safety ‡ ^	COUNSES		CHEDITS
CHEMT-111 General Chemistry 1 ‡ ^	CHEMT-101	Chemical Laboratory/Process Safety ‡ ^	2
ENG-195 Written Communication ‡ ^	CHEMT-103	Introduction to Chemical Technology ^	2
(or) ENG-201 English 1 ‡ BIOSCI-177 General Anatomy and Physiology ‡	CHEMT-111	General Chemistry 1 ‡ ^	5
(or) BIOSCI-236 Principles of Biology ‡ CHEMT-105 Introduction to Instrumental Methods ^	ENG-195		3
CHEMT-112 General Chemistry 2 ‡ ^	BIOSCI-177		4
ENG-197 Technical Reporting ‡ ^	CHEMT-105	Introduction to Instrumental Methods ^	3
(or) Any 200-level ENG or SPEECH course PSYCH-199 Psychology of Human Relations	CHEMT-112	General Chemistry 2 ‡ ^	5
(or) Any 200-level PSYCH course SOCSCI-197 Contemporary American Society	ENG-197		3
(or) Any 200-level SOCSCI course CHEM-186 Introductory Biochemistry ‡ 4 FSTEC-101 Food Quality Management 4 FSTEC-190 Food Science 3 MATH-115 College Technical Mathematics 1 ‡ 5 (or) Any 200-level MATH course 4 BIOSCI-197 Microbiology ‡ 4 ELECTIVES (Two credits) 2 FSTEC-103 Manufacturing Processes and Lab Science 2 FSTEC-191 Food Science Nutrition 3	PSYCH-199		3
FSTEC-101 Food Quality Management 4 FSTEC-190 Food Science 3 MATH-115 College Technical Mathematics 1 ‡ 5 (or) Any 200-level MATH course 5 BIOSCI-197 Microbiology ‡ 4 ELECTIVES (Two credits) 2 FSTEC-103 Manufacturing Processes and Lab Science 2 FSTEC-191 Food Science Nutrition 3	SOCSCI-197		3
FSTEC-190 Food Science 3 MATH-115 College Technical Mathematics 1 ‡ 5 (or) Any 200-level MATH course 4 BIOSCI-197 Microbiology ‡ 4 ELECTIVES (Two credits) 2 FSTEC-103 Manufacturing Processes and Lab Science 2 FSTEC-191 Food Science Nutrition 3	CHEM-186	Introductory Biochemistry ‡	4
MATH-115 College Technical Mathematics 1 ‡ 5 (or) Any 200-level MATH course 4 BIOSCI-197 Microbiology ‡ 4 ELECTIVES (Two credits) 2 FSTEC-103 Manufacturing Processes and Lab Science 2 FSTEC-191 Food Science Nutrition 3	FSTEC-101	Food Quality Management	4
(or) Any 200-level MATH course BIOSCI-197 Microbiology ‡	FSTEC-190	Food Science	3
ELECTIVES(Two credits)2FSTEC-103Manufacturing Processes and Lab Science2FSTEC-191Food Science Nutrition3	MATH-115		5
FSTEC-103 Manufacturing Processes and Lab Science	BIOSCI-197	Microbiology ‡	4
FSTEC-191 Food Science Nutrition	ELECTIVES	(Two credits)	2
	FSTEC-103	Manufacturing Processes and Lab Science	2
	FSTEC-191		

CREDITS

COURSES

Total credits needed to complete this degree

60

‡ Prerequisite required.

 $^{\wedge}$ Counts toward earning the Science Processing Technician technical diploma.

Program curriculum requirements are subject to change.

Current MATC students should consult their Academic Program Plan for specific curriculum requirements.

MATC courses are offered in person, entirely online or partially online. Check each course's delivery options in Self-Service at **selfservice.matc.edu**.



Complete Program Details

QUESTIONS? 414-297-6319 or stempathway@matc.edu



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