

SCHOOL OF NATURAL SCIENCE AND TECHNOLOGY			
Degree: ASSOCIATE OF SCIENCES Credits: 60		CURRICULUM	
Program: FOOD TECHNOLOGY AND SAFETY			
<p>Description of the Program: The Associate of Science program in Food Technology and Safety allows students to understand the processes, regulations and science related to the manufacturing of foods and food preservation. Alumni will be able to work in the food industry or in the government agencies and will be able to make decisions regarding the safety of food products. Students will apply their knowledge in their practicum.</p>			
Course Code	Title	Credits	Pre-requisites
General Education Courses			
MATH 120E	Intensive Algebra	3	None
MATH 120E-L	Laboratory of Intensive Algebra	0	None
ENGL 152	Intermediate English	3	None
ENGL 153	Communicative Advanced English	3	ENGL 152
SPAN 152	Introduction to Language and Writing	3	None
SPAN 250	Writing Techniques	3	SPAN 152
SOSC 111	Introduction to Social Sciences I	3	None
GESC 105	Freshman Seminar	3	None
Core Courses			
BIOL 100	Applied Microbiology	3	Co Req: BIOL 100L
BIOL 100L	Laboratory of Applied Microbiology	1	Co Req: BIOL 100
CHEM 101	Applied Chemistry	3	Co Req: CHEM 101L
CHEM 101L	Laboratory of Applied Chemistry	1	Co Req: CHEM 101
GESC 107	Introduction to Computers	3	None
SCIE 250	Communication and Teams in the Workplace	3	None
GESC 264	Introduction to Science Research	3	GESC 107
Concentration Courses			
BIOL 301	Food Microbiology	3	BIOL 100, BIOL 100L
BIOT 210	Good Manufacturing Practices	3	BIOL 100
FOOD 101	Introduction to food technology	3	None
FOOD 201	Microbial Food Safety Hazards and Quality Control	3	BIOL 100, BIOL 100L
FOOD 250	Food safety and protection related to public health(HACCP)	3	BIOL 301
FOOD 300	Food Laws and Regulatory Processes	3	FOOD 201
MANA 260	Managerial Strategies	3	None
PTTE 200	Internship in Technology	1	Dean's Permission

Notas:

1. Los cursos del componente de concentración y de las concentraciones menores deben ser aprobados con A, B o C.
2. El promedio general de graduación es 2.0; el promedio de graduación en los cursos de concentración es 2.0.

Revisado y Aprobado por la Escuela de Ciencias Naturales y Tecnología
24 de febrero de 2016

SCHOOL OF NATURAL SCIENCES AND TECHNOLOGY			
Degree: ASSOCIATE OF SCIENCE Credits: 60			PLAN OF STUDY
Program: FOOD TECHNOLOGY AND SAFETY			
Course Code	Course Title	Credits	Requisites
FIRST YEAR - FIRST SEMESTER			
GESC 105	Freshman Seminar	3	
FOOD 101	Introduction to food technology	3	
MATH 120 ó MATH120E- MATH120E- L	Intensive Algebra	3	
BIOL 100	Applied Microbiology	3	Co-req: BIOL 100L
BIOL 100L	Applied Microbiology Lab	1	Co-req: BIOL 100
		13	
FIRST YEAR - SECOND SEMESTER			
FOOD 201	Microbial Food Safety Hazards and Quality Control	3	BIOL 100, BIOL 100L
BIOT 210	Good Manufacturing Practices	3	BIOL 100
BIOL 301	Food Microbiology	3	BIOL 100, BIOL 100L
CHEM 101	Applied Chemistry	3	Co-req: CHEM 101L
CHEM 101L	Applied Chemistry Lab	1	Co-req: CHEM 101
ENGL 152	Fundamentals of Reading and Writing	3	None
		16	
SECOND YEAR - FIRST SEMESTER			
FOOD 250	Food safety and protection related to public health(HACCP)	3	BIOL 301
SOSC 111	Introduction to Social Sciences I	3	
ENGL153	Communicative Advanced English	3	ENGL 152
SPAN152	Fundamentals of Reading and Writing	3	None
GESC 107	Introduction to Computers	3	None
		15	
SECOND YEAR - SECOND SEMESTER			
FOOD 300	Food Laws and Regulatory Processes	3	FOOD 201
SPAN 250	Writing Techniques	3	SPAN 152
SCIE 250	Communication and Teams in the Workplace	3	None
GESC 264	Introduction to Science Research	3	
PTTE 200	Internship in Technology	1	Dean's Permission
MANA 260	Managerial Strategies	3	None
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