

Associate in Applied Science

Food Processing Technology

Program Information

The program serves the needs of industry and agencies that must protect the human food supply from accidental or deliberate contamination with pathogenic microbes and/or toxicants. In an era of terrorism and global food systems, effective control of food-borne hazards requires advanced education; this degree prepares students for entry-level work in this important field of study.

Upon successfully completing this program, students should be able to demonstrate:

- ▼ an understanding of the formulation or re-formulation of food ingredients or finished products,
- ▼ general competencies in the process development or automation of existing processes,
- ▼ a general knowledge with modeling or simulation of potential or current processes,
- ▼ a general understanding of packaging development and/or the resolution of packaging problems,
- ▼ an understanding of quality control training or methods development,
- ▼ general competencies with air or sewer discharge issues,
- ▼ an understanding of material handling or transportation opportunities in this industry,
- ▼ an understanding of the use of focus group or taste testing of ingredients with respect for the finished products,
- ▼ an understanding of shelf-life testing under various storage conditions, and
- ▼ a general knowledge with literature and patent searches.

Transfer of Credits

Although this program is designed for immediate career preparation, Food Processing Technology graduates may transfer credits to a bachelor's degree program at a four-year college or university. Please direct specific questions to a Student Affairs advisor.

Credits

First Semester

<input type="checkbox"/>	CSC 115	Computer Applications	3
<input type="checkbox"/>	ENG 101	English Composition I	3
<input type="checkbox"/>	FPT 101	Introduction to Food Technology	3
<input type="checkbox"/>	MAT 137	College Algebra	3
<input type="checkbox"/>	SOC 101	Introduction to Sociology	<u>3</u>
			15

Second Semester

<input type="checkbox"/>	BIO 115	Industrial Microbiology	3
<input type="checkbox"/>	ENG 102	English Composition II	3
<input type="checkbox"/>	FPT 110	Food Production Safety and Toxicity	3
<input type="checkbox"/>	MAT 201	Statistics	3
<input type="checkbox"/>		Open Elective	<u>3/4</u>
			15/16

Third Semester

<input type="checkbox"/>	CHM 130	Basic and Organic Chemistry	3
<input type="checkbox"/>	FPT 201	Food Engineering	3
<input type="checkbox"/>	FPT 210	Food Packaging	3
<input type="checkbox"/>	PHY 101	Physics I	4
<input type="checkbox"/>		Social Science Elective	<u>3</u>
			16

Fourth Semester

<input type="checkbox"/>	ECO 202	Microeconomics	3
<input type="checkbox"/>	FPT 230	Food Analysis	3
<input type="checkbox"/>	PHY 211	Thermodynamics	3
<input type="checkbox"/>		Humanities Elective	3
<input type="checkbox"/>		Open Elective	<u>3/4</u>
			15/16

Total Credits: 61-63

N.J. General Education Component for Food Processing Technology

Communication:	ENG 101, ENG 102
Math/Science/Computer Technology:	MAT 137, CHM 130
Social Science:	ECO 202, SOC 101
Humanities:	Humanities Elective
History:	not required
Cultural/Global Awareness:	not required