

FOOD TECHNOLOGY CERTIFICATE

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The Food Science Technology Certificate curriculum is designed to introduce students to the procedures, testing, and reporting related to all aspects of the Food Technology industry. Students will learn about maintenance, quality, safety, procurement, shipping, and production. The curriculum also prepares students to sit for two industry-recognized certifications: Hazard Analysis and Critical Control Points (HACCP) and Servsafe Manager's training.

Technical Standards

See here for details.

First Year

First Semester		Hours
FST 1000	Introduction to Food Science	3
FST 1200	Food Quality	3
IMT 1911 or MTH 1260	Technical Math I or Statistics	3
FST 1300	Food Plant Operations	3
FST 1100	Food Processing	3
AGR 1000	Introduction to Agriculture	3
CUL 1011	Food Service Sanitation/Safety	2
Term Hours		20
Total Hours		20