

# AGRICULTURE - FOOD SCIENCE, ASSOCIATE OF SCIENCE (463)

## 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.

## 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 Inspector
- Nutritionist/Dietician
- Food Product Developer
- Food Safety Specialist
- Packaging Engineer
- Quality Assurance Manager
- 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.

## Requirements

### Associate of Science Requirements

Students must meet all requirements for the Associate of Science degree (<https://catalog.highland.edu/programs-available/as-requirements/>) in order to graduate from Highland Community College. For more information, please see your advisor.

## Recommended Courses

### Associate of Science Degree

Code	Title	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
<b>Total Hours</b>	<b>62</b>

### Agriculture Recommendations

Code	Title	Hours
AGRI 160	Introduction to Food Science	3

### Physical & Life Science Recommendations

Code	Title	Hours
BIOL 117	Nutrition	3
BIOL 211	General Microbiology <sup>1</sup>	4
CHEM 123	General College Chemistry I <sup>1</sup>	5
CHEM 124	General College Chemistry II <sup>1</sup>	5
CHEM 221	Organic Chemistry I <sup>1</sup>	5
CHEM 222	Organic Chemistry II <sup>1</sup>	5
PHYS 141	Introductory Physics I <sup>1</sup>	4
PHYS 142	Introductory Physics II <sup>1</sup>	4

### Mathematics Recommendations

Code	Title	Hours
MATH 250	Analytic Geometry/Calculus I <sup>1</sup>	5

<sup>1</sup> Course has a prerequisite. See course description.

## 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.

## Program Contacts

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

- Dr. Matt Magee, Dean of Agriculture, Business & Technology
- Justin Ebert, Agriculture Instructor
- Olivia Kepner, Agriculture Instructor
- Monica Pierce, Agriculture Instructor
- Vicki Schulz, Student Advisor/Transfer Coordinator