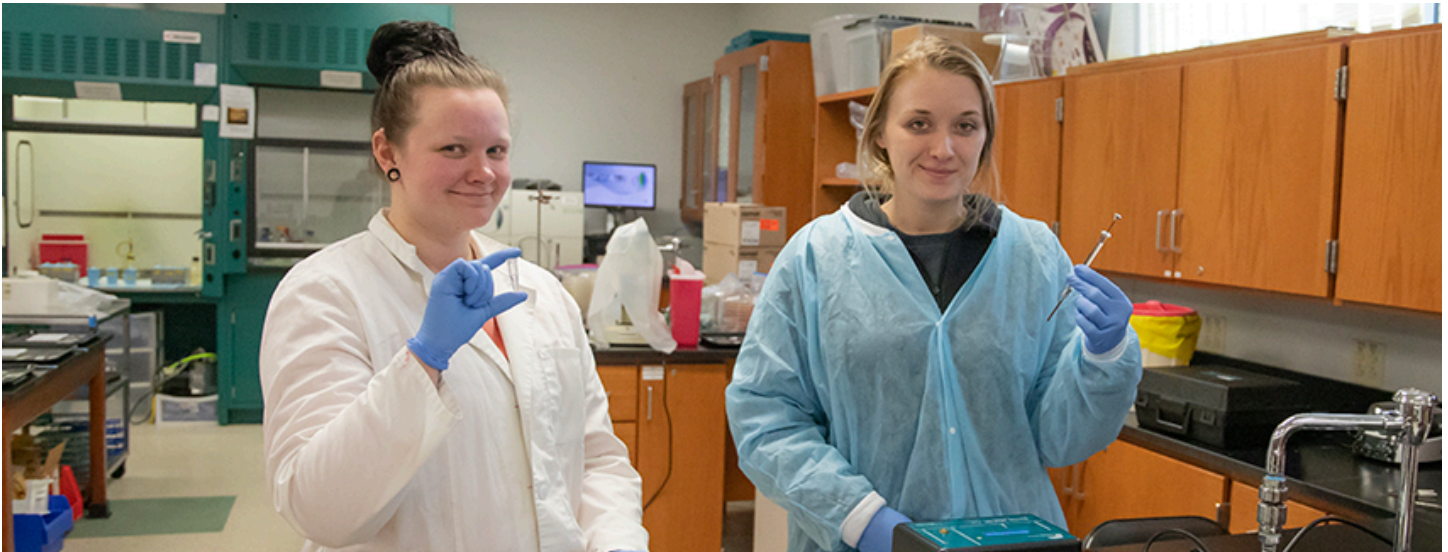


LABORATORY FOOD SCIENCE TECHNICIAN



Associate of Applied Science Degree
10-506-6

BTC's Laboratory Food Science Technician degree is a 60 credit, flexible lab based program that builds upon the lab skills taught in the one year, Laboratory Technical Assistant program with additional computer skills, hands-on microbiology training, quality control standards, food product tests and an in-depth study of the regulations and regulatory agencies governing food production. In addition, this program will prepare you for certification in SERVSAFE, Hazard Analysis, Critical Control Points (HACCP), and Six Sigma Green Belt. Non-lab instructional content is delivered online.

Food Lab Technicians are a critical part of ensuring food products are safe and meet quality standards. Many will play a role in developing the next innovative way to preserve, package, store, and deliver foods at the regional, national and international levels. The Laboratory Food Science Technician Program prepares graduates for a variety of roles in food production and safety. Learners will acquire knowledge in Chemistry, Microbiology, Technical Writing, LEAN Manufacturing, and food safety regulations. Learners will apply these skills to operate and maintain equipment, collect samples, perform chemical and biological analysis, and document and report data in a food manufacturing area.

Graduates of the program will be prepared to work in a variety of industries related to food production and safety of the food supply. This includes but is not limited to breweries, cheese plants, sterile packaging facilities, food product testing labs, food safety testing labs.

- Lab Technician
- QC Scientist 1
- Food/Beverage Manufacturing Lab Tech
- Food Safety & Quality Auditor (Technician)
- Process Control Technician
- QC Lab Tech
- Quality Assurance Tech

- Food/Beverage Safety Coordinator
- Food/Beverage Safety Specialist
- Food Laboratory Technician
- Food Lab Associate
- Food Safety Technician

Semester 1		Credits
513-110	Basic Laboratory Skills	1
506-108	Laboratory Safety and Hazardous Materials	1
103-128	Introduction to Microsoft Office Suites	2
806-199	General, Organic and Biological Chemistry	4
801-136	English Composition 1	3
804-118	Intermediate Algebra with Applications	4
196-158	Essentials of Quality: Quality Data Assessment	1
Credits		16
Semester 2		
506-102	Intermediate Laboratory Skills	3
506-105	Quality Concepts in Laboratories	3
506-109	Data Management for Laboratory Assistants	1
806-197	Microbiology	4
102-148	Introduction to Business and Management	3
196-157	Essentials of Quality: Quality Management Basics	1
Credits		15

Semester 3

506-111	Food Microbiology	4
506-114	Introduction to the USDA and FDA	2
506-113	Excel and Statistics in the Laboratory (to become Excel and Statistics for the Laboratory)	3
513-170	Introduction to Molecular Diagnostics	2
809-196	Introduction to Sociology	3
506-120	ServSafe Certification Preparation	1
Credits		15

Semester 4

506-115	Food Production Regulations / HACCP, GFSI, FSMA	2
506-117	Food Laboratory Occupational Experience	2
196-159	Essentials of Quality: Lean Tools	1
801-198	Speech	3
809-198	Introduction to Psychology	3
806-172 or 506-112	Basic Nutritional Science or Food and Nutritional Science	3
Credits		14
Total Credits		60

General Education Courses Within Program

Code	Title	Credits
801-136	English Composition 1	3
806-197	Microbiology	4
806-199	General, Organic and Biological Chemistry	4
809-198	Introduction to Psychology	3
801-198	Speech	3
804-118	Intermediate Algebra with Applications	4
806-172	Basic Nutritional Science	3
809-196	Introduction to Sociology	3