

MEAT PROCESSING

Diploma, 35-Credit Hours, 11 Month Program

This 3-semester Diploma program will prepare students who desire a career in the meat processing field. Students will learn essential skills in proper meat processing and understanding the importance of food safety. This program includes classroom theory and handson experience that allows students to practice what they learn in the classroom. Students will visit local meat processing facilities and complete a 240-hour internship.

Course	No.	Course Title	Credits
		General Education Requirements	
CSC	105	MICROCOMPUTER SOFTWARE APPLICATIONS I	3
ENGL	101	COMPOSITION I* or	3
ENGL	106	WORKPLACE COMMUNICATIONS I*	
MATH	100	ELEMENTARY ALGEBRA** or higher	3
PSYC	101	GENERAL PSYCHOLOGY or	3
PSYC	103	HUMAN RELATIONS IN THE WORKPLACE	
		Total	12
		Technical Requirements	
AG	130	INTRODUCTION TO ANIMAL SCIENCE	3
MP	101	INTRODUCTION TO MEAT SCIENCE	3
MP	110	MEAT PROCESSING I	4
MP	120	MEAT PROCESSING II	3
MP	150	FOOD SAFETY AND PROCESSING	4
MP	199	MEAT PROCESSING INTERNSHIP I	6
	D	Total	23

^{*}Prerequisite: Acceptable ACCUPLACER score or Basic Writing.

The Meat Processing program is on hiatus and not enrolling students for the 2024-25 academic year.

Semester Breakdown Diploma

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	First Semester CR			Second Semester						
MP 101 In MP 110 M	licrocomputer Software Applications I stroduction to Meat Sciences leat Processing I good Safety and Processing	3 3 4 4	AG 130 ENGL 101 ENGL 106 MATH 100 MP 120 PSYC 101 PSYC 103	Introduction to Animal Science Composition I <i>or</i> Workplace Communication I Elementary Algebra <i>or higher</i> Meat Processing II General Psychology <i>or</i> Human Relations in the Workplace	3 3 3 3 3					
Total Credit Hours		14		Total Credit Hours	15					
Third Semester (Summer) MP 199 Meat Processing Internship I 6										

2024-2025 Academic Catalog - 6/2024

Learn. Do. Now.

Total Credit Hours

^{**}Prerequisite: Acceptable ACCUPLACER score or Basic Math.