

LABORATORY FOOD SCIENCE TECHNICIAN

Associate Degree
10-506-6

This associate degree option will build upon the lab skills in the one year technical diploma, by adding additional computer skills, additional hands on lab training in microbiology and food product testing, and a study of the regulations and regulatory agencies governing food production.

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
103-112	Introduction to Microsoft Excel	1
513-110	Basic Laboratory Skills	1
506-103	Basic Laboratory Skills II	2
506-108	Laboratory Safety and Hazardous Materials	1
801-195	Written Communication	3
804-107	College Mathematics	3
806-199	General, Organic and Biological Chemistry	4
Credits		15
Semester 2		
506-102	Intermediate Laboratory Skills	3
506-105	Quality Concepts in Laboratories	3
506-109	Data Management for Laboratory Assistants	1
801-197	Technical Reporting	3
804-189	Introductory Statistics	3
806-197	Microbiology	4
Credits		17
Semester 3		
506-111	Food Microbiology	4
506-114	Introduction to the USDA and FDA	2
506-113	Excel and Access for the Laboratory	3

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809-166	Introduction to Ethics: Theory and Application	3
513-170	Introduction to Molecular Diagnostics	2
506-120	ServSafe Certification Preparation	1
Credits		15
Semester 4		
506-115	Food Production Regulations / HACCP, GFSI, FSMA	2
102-131	Introduction to Business Sustainability	1
102-132	Lean Operations	1
102-133	Lean Tools	1
506-117	Food Laboratory Occupational Experience	2
809-198	Introduction to Psychology	3
506-112	Food and Nutritional Science	3
Credits		13
Total Credits		60

General Education Courses Within Program

Code	Title	Credits
801-195	Written Communication	3
801-197	Technical Reporting	3
804-107	College Mathematics	3
804-189	Introductory Statistics	3
806-197	Microbiology	4
806-199	General, Organic and Biological Chemistry	4
809-166	Introduction to Ethics: Theory and Application	3
809-198	Introduction to Psychology	3

Associate Degrees and Technical Diplomas are part of a larger model of BTC's Career Pathways which link related academic programs in sequence. Each program within a career pathway offers direct job preparation and a path to the next level of academic programming. To view the connected program model, visit the Laboratory Food Science Technical career path (http://catalog.blackhawk.edu/academics/associate-degrees/lab_food_science_tech/LabFoodScience.pdf) (PDF).