



FOOD PROCESSING, TECHNOLOGY AND SAFETY certificate and associate degree program

Growing Leaders at Kellogg Community College

The partnership between the MSU Institute of Agricultural Technology (IAT) and Kellogg Community College (KCC) provides students local access to specialized training for various jobs in the food processing industry. Program graduates will receive a certificate in Food Processing, Technology and Safety from Michigan State University and an associate degree from KCC.

Academic Experience

The program is a combination of coursework from MSU and KCC. Students will take courses from both institutions each semester to complete the program in two-years or a timeline that works best for them. All courses will be delivered online or in-person at KCC.

The professional internship is an important component of the student experience. Student's will gain industry experience, develop relevant skills, and make valuable industry connections.

Career Pathways

Graduates can choose to enter the workforce or continue their education at Michigan State University. Job areas include food quality and safety, food processing technician, equipment and facilities maintenance, food product manufacturing, and specialty food processing. Students planning to continue their education at MSU must meet specific transfer criteria and are encouraged to contact their undergraduate major academic advisor.



Institute of
Agricultural Technology
MICHIGAN STATE UNIVERSITY



Contact the IAT at ati.iat@msu.edu or
517-355-0190 for more information.

Food Processing, Technology and Safety

certificate program and
associate degree



MSU Courses

AFRE 100	Decision-making in the Agri-Food System	3 cr
AT 193	Agricultural Technology Clerkship	2 cr
AT 293	Professional Internship in Agricultural Technology	3 cr
FSC 111	Foundational Concepts in Food Processing Technology	3 cr
FSC 112	Seminar in FPTs	1 cr
FSC 113	Basic Commodity Overview Food Processing and Technology	3 cr
FSC 114	Food Processing and Technology Facilities Management	3 cr
FSC 125	Food Processing and Technology Unit Operations	2 cr
FSC 240	Applied Microbiology in Food Processing	2 cr
FSC 241	Safety Principles and Regulations in Food Processing and Technology	3 cr
FSC 242	Applied Chemistry in Food Processing and Technology	2 cr

Two of the following courses (4 credits)

- FSC 230 Fruit and Vegetable Processing
- FSC 231 Cereals Processing
- FSC 232 Dairy Foods Processing
- FSC 233 Muscle Foods Processing

Complete a minimum of 3 elective credits of approved MSU coursework

Complete 26 credits of additional coursework through the MSU College of Agriculture and Natural Resources, Kellogg Community College, or approved transferring institution.

KCC Courses

AGRI 105 Agricultural Leadership	3 cr
ECON 201 or ECON 202	3 cr
ENGL 151 or 151H	3 cr
FYS 101 First Year Seminar	1 cr
GE Personal & Cultural Engagement (Choose from List D)	2 or 3 cr
GE Personal & Cultural Engagement (Choose from List E)	3 or 4 cr
Math & GE Critical Thinking (Choose from List A)	3 or 4 cr
Sciences & GE Critical Thinking (Choose from List C)	4 cr
Elective(s) to achieve the minimum of 60 credit hours	4 to 6 cr

Elective lists are found on the KCC Career & Transfer Pathway Maps at kellogg.edu/academics/pathways

Additional courses are chosen to achieve a minimum requirement of sixty (60) credit hours earned for this degree. For more information, refer to the KCC Academic Catalog, Agricultural Science, Associate Degree, AAoS

Visit iat.msu.edu for information about all programs and enrollment locations