Model Career Pathway including Portable, Stackable Credentials

This Model Career Pathway is used to illustrate the Food Science Career Pathway to prospective students entering the Food Science signature program at Garden City Community College. It includes the journey from the beginning to the end of the program, as well as exit points for employment. This Career Pathway was developed for the Trade Adjustment Assistance Community College and Career Training (TAACCCT) Grant Program Round 1 Grant, Technical Retraining to Achieve Credentials (TRAC-7): TC-22513-11-60-A-20.

Model Career Pathway including Portable, Stackable Credentials by [Garden City Community College](http://www.gcccks.edu/) is licensed under a [Creative Commons Attribution 3.0 Unported License](http://creativecommons.org/licenses/by/3.0/).

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 **Food Science – Garden City Community College**

**Bachelor of Applied Science/ Bachelor of Science**

**Food Science Certificate A**

**(17 Credit Hours)**

* Introduction to Food Science
* Food Sanitation
* Food Safety
* Agriculture in Our Society
* College Skills Development
* Food Science Elective s

**Meet with an Advisor for**

**Enrollment**

 Receive an enrollment schedule

* Receive a detailed degree plan, documenting anticipated date of graduation

**Complete the Following:**

* Admissions Application
* Compass Entrance Exams
* Financial Aid and Scholarship Applications (if applicable)



**Food Science Certificate B**

**(35 Credit Hours)**

* 17 Hours from Certificate A
* Basic Food Chemistry
* Basic Food Microbiology
* Principles of Meat Science
* Hazard Analysis Critical Control Pts
* Food Science Electives

**Food Science Associate of Applied Science**

**(64 Credit Hours)**

* 17 Hours from Certificate A
* 18 Hours from Certificate B
* Principles of Animal Science
* Animal Science and Industry Lab
* Food Science Electives
* Public Speaking/Interpersonal Communications
* English I
* Math Course
* Science Course
* Physical Education
* Social Science Course



**START HERE**

For **program information,** meet with an academic advisor to discuss the **program requirements** and **career opportunities.**

**Short-term Workforce Trainings**

* ServSafe (Industry Certification)
* Beef Quality Assurance (Industry Certification)
* HACCP (Industry Certification)

Workforce

Food Science Technician, Quality Assurance

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 **First Aid/CPR**

 **AAS Degree**