

GENERAL MICROBIOLOGY FOR FOOD AND AGRICULTURE



AGS 150 General Microbiology for Food and Agriculture

An introduction to the basic principles relating to microorganisms and contaminants associated with food and fiber production. Students will gain an awareness and understanding of pathogens, contaminants, and control methods associated with fresh and processed foods while maintaining quality.

Designed for new and returning students, key facts and concepts are provided to promote the mastery of skills and key concepts in food safety and security of animal and human food products.

You may register on-line at www.monroecc.edu, in person, by mail or fax using the registration form on-line.

Local job opportunities include agricultural and food science technicians, machine operators and tenders, first-line supervisors, sales representatives in wholesale, manufacturing, technical and scientific products, and farm and ranch managers.

Contact Bob King, Senior Agriculture Specialist:
585.292.2065 or email rking@monroecc.edu.

Plant Pathologist
Viticulturist
Food Scientist
Molecular Biologist
Entomologist
Farm Manager
Chemical Engineer
Climatologist
Meteorologist
Nutritionist
Plant Geneticist
MEMS Engineer
Research Assistant Biochemist
Aquatic Biologist
Wildlife Biologist
Dairy Farmer
Forester
Food Packaging Technician
Horticulturist
Agronomist
Materials Engineer
Wood Scientist
Mechanical Engineer
Agricultural Economist
Certified Public Accountant
Science/Agriculture Teacher
Attorney
Landscape
Environmental Science Technician
Electrical Engineering Technician
Remote Sensing Specialist
Animal Nutritionist
Clinical Lab Assistant
Food Microbiologist
Molecular Biologist
And Many More!