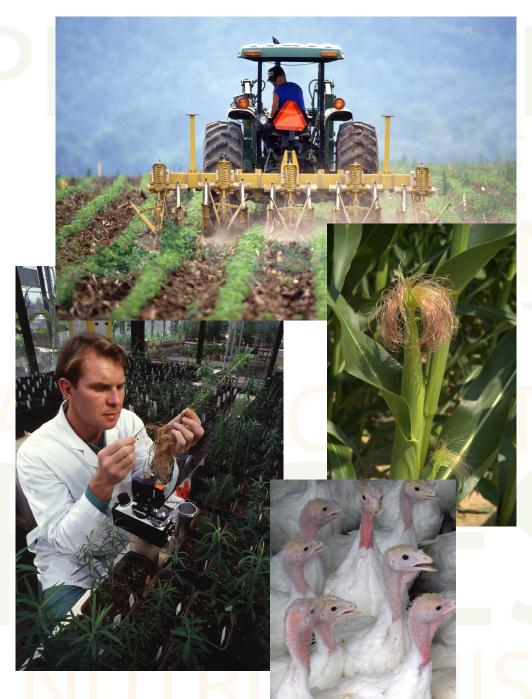
GENERAL MICROBIOLOGY FOR FOOD AND AGRICULTURE





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

Landscaper

Environmental Science Technician

Electrical Engineering Technician

Remote Sensing Specialist

Animal Nutritionist

Clinical Lab Assistant

Food Microbiologist

Molecular Biologist

And Many More!

