



Monroe Community College

STATE UNIVERSITY OF NEW YORK



Agriculture and Food Studies Certificate

FOOD PRODUCTION PLAYS AN IMPORTANT ROLE WITHIN THE FINGER LAKES REGION OF NEW YORK. To prepare you for a career and advancement in this major industry, MCC offers a certificate in Agriculture and Food Studies. The certificate courses prepare students with fundamental knowledge and skills required to succeed in the agricultural and food-related industry — from farm to fork. Specific skills addressed include food quality, food safety, supervision, communication, inventory management, documentation, team skills, and problem-solving. The certificate is offered as both a two- and four-semester course sequence (24 total credits) with many of the courses offered online and in the classroom.

PROGRAM DESCRIPTION

Upon completion of this program, students will have learned to:

1. Identify and describe a variety of educational and career opportunities in the agriculture and food-related industry.
2. Communicate effectively using terms and knowledge related to agriculture and food production.
3. Describe and assess issues related to food quality assurance.
4. Identify and explain the presence and impact of food pathogens and contaminants at various points of food production.
5. Explain and apply principles of food safety and sanitation.
6. Solve problems related to agriculture and food production.
7. Work effectively in team-building environments.
8. Document work-related information involving agriculture and food-related processes.



“Real-world experience is a key factor in today’s job market. MCC delivers that experience and knowledge through its real-world courses and dedicated faculty.”

– Kyle, MCC graduate
and food industry
sales representative



CURRICULUM OVERVIEW

REQUIRED COURSES:

TWO-SEMESTER SEQUENCE

1st Semester

- AGS 150 General Microbiology for Food and Agriculture (4)
- ENG 101 College Composition
or ENG 200 Advanced Composition (3)
- CRC 125 Microsoft Office (4)
- AGS 101 Introduction to Agriculture (1)

TOTAL: 12 credits

2nd Semester

- BUS 135 Supervising for the 21st Century (3)
- SPC 141 Interpersonal Speech Communication (3)
- SUS 101 Introduction to Sustainability (3)
- AGS 200 Food and Agriculture Problem Solving -
Behavioral Applications (3)

TOTAL: 12 credits

FOUR-SEMESTER SEQUENCE

1st Semester

- AGS 150 General Microbiology for Food and Agriculture (4)
- AGS 101 Introduction to Agriculture (1)

TOTAL: 5 credits

2nd Semester

- ENG 101 College Composition
or ENG 200 Advanced Composition (3)
- SUS 101 Introduction to Sustainability (3)

TOTAL: 6 credits

3rd Semester

- CRC 125 Microsoft Office (4)
- SPC 141 Interpersonal Speech Communication (3)

TOTAL: 7 credits

4th Semester

- AGS 200 Food and Agriculture Problem Solving -
Behavioral Applications (3)
- BUS 135 Supervising for the 21st Century (3)

TOTAL: 6 credits



GET THE LATEST ON CAREERS IN OUR AREA, INCLUDING EMPLOYMENT PROJECTIONS, EARNINGS, AND JOB OPENINGS AT WWW.MONROECC.EDU/GO/CAREERCOACH

Start your career with employers like these:

- Alpina
- Mueller Quaker
- Yancey's Fancy
- Holley Cold Storage
- Sweeteners Plus
- Monroe Tractor
- Carolina Crocker Eastern
- Harris Seed

Your job title could be:

- Food Processing Technician
- Sales Rep — Wholesale
- Technician
- First Line Supervisor

Average earnings: \$12 to \$30 per hour



A STRONG START—ACADEMICALLY AND FINANCIALLY!

MCC's low tuition is among the lowest in New York state. A variety of financial aid opportunities help make a high-quality college education affordable. You could qualify for federal grants, workforce grants, scholarships, and more. Visit www.monroecc.edu/go/finaid or call 585.292.2050.

AMONG THE BEST COMMUNITY COLLEGES

MCC's unique approach to education makes us one of the most innovative community colleges in North America. MCC is part of the State University of New York (SUNY) and a member of the League for Innovation in the Community College Board of Directors. League members demonstrate leadership in academics, student services, information technology, and workforce development.

FIND OUT MORE

To learn more about the Agriculture and Food Studies Certificate, visit www.monroecc.edu/go/agriculture.

To learn more about MCC, visit us on the web at www.monroecc.edu.

Apply today at admissions.monroecc.edu or contact the Admissions Office at 585.292.2200 to schedule a visit.

Experience all that MCC has to offer, and discover what inspires you.