MEAT PROCESSING

Diploma, 35-Credit Hours, 11 Month Program

This 3-semester Diploma program will prepare students who desire a career in the meat processing field. Students will learn essential skills in proper meat processing and understanding the importance of food safety. This program includes classroom theory and handson experience that allows students to practice what they learn in the classroom. Students will visit local meat processing facilities and complete a 240-hour internship.

Course	No.	Course Title	Credits
		General Education Requirements	
CIS	105	MICROCOMPUTER SOFTWARE APPLICATIONS I	3
ENGL	101	COMPOSITION* or	3
ENGL	106	WORKPLACE COMMUNICATIONS I*	
MATH	100	ELEMENTARY ALGEBRA** or higher	3
PSYC	101	GENERAL PSYCHOLOGY or	3
PSYC	103	HUMAN RELATIONS IN THE WORKPLACE	
		Total	12
		Technical Requirements	
AG	130	INTRODUCTION TO ANIMAL SCIENCE	3
MP	101	INTRODUCTION TO MEAT SCIENCE	3
MP	110	MEAT PROCESSING I	4
MP	120	MEAT PROCESSING II	3
MP	150	FOOD SAFETY AND PROCESSING	4
MP	199	MEAT PROCESSING INTERNSHIP I	6
		Total	23
*1	Draradu	isite: Acceptable ACCUPI ACEP score or Pasic Writing	

*Prerequisite: Acceptable ACCUPLACER score or Basic Writing. **Prerequisite: Acceptable ACCUPLACER score or Basic Math.

Samastar Proakdown Dinlama

First Semester	CR	Second Semester	
CIS 105 Microcomputer Software Applications I	3	AG 130 Introduction to Animal Science	3
MP 101 Introduction to Meat Sciences MP 110 Meat Processing I	3 4	ENGL 101 Composition <i>or</i> ENGL 106 Workplace Communication I	3
MP 150 Food Safety and Processing	4	MATH 100 Elementary Algebra <i>or higher</i>	3
		MP 120 Meat Processing II	3 3
		PSYC 101 General Psychology or	3
		PSYC 103 Human Relations in the Workplace	
Total Credit Hours	14	Total Credit Hours	
Third			
Semester (Summer)	CR		
MP 199 Meat Processing Internship I	6		
Total Credit Hours	6		
		2022-2023 Academic Catalo	g - 5/2022
			5 0/2022
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at (605)718-2565 or email admissions@wdt.edu			