

WESTERN DAKOTA TECH

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 hands-on 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			
CSC	105	MICROCOMPUTER SOFTWARE APPLICATIONS I	3
ENGL	101	COMPOSITION I* <i>or</i>	3
ENGL	106	WORKPLACE COMMUNICATIONS I*	
MATH	100	ELEMENTARY ALGEBRA** <i>or higher</i>	3
PSYC	101	GENERAL PSYCHOLOGY <i>or</i>	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

*Prerequisite: Acceptable ACCUPLACER score or Basic Writing.

**Prerequisite: Acceptable ACCUPLACER score or Basic Math.

Semester Breakdown Diploma

First Semester			Second Semester		
		CR			CR
CSC 105	Microcomputer Software Applications I	3	AG 130	Introduction to Animal Science	3
MP 101	Introduction to Meat Sciences	3	ENGL 101	Composition I <i>or</i>	3
MP 110	Meat Processing I	4	ENGL 106	Workplace Communication I	
MP 150	Food Safety and Processing	4	MATH 100	Elementary Algebra <i>or higher</i>	3
			MP 120	Meat Processing II	3
			PSYC 101	General Psychology <i>or</i>	3
			PSYC 103	Human Relations in the Workplace	
Total Credit Hours		14	Total Credit Hours		15
Third Semester (Summer)					
		CR			
MP 199	Meat Processing Internship I	6			
Total Credit Hours		6			

2023-2024 Academic Catalog – 4/2023

Apply online today at wdt.edu or call Admissions Department at (605)718-2565 or email admissions@wdt.edu

Learn. Do. Now.