

WESTERN DAKOTA TECH

MEAT PROCESSING

Associate of Applied Science, 63-Credit Hours, 18-Month Program

This 5-semester Associate of Applied Science program will prepare students who desire a career in the meat processing field. In this degree program, students will learn enhanced essential skills in proper meat processing, gain an understanding of the importance of food safety, and will be introduced to accounting, management, and marketing skills. 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 two internships throughout the degree program.

Course No.	Course Title	Credits
General Education Requirements		
BIOL 101	BIOLOGY SURVEY I	3
BIOL 101L	BIOLOGY SURVEY I LAB	1
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	16
Technical Requirements		
ACCT 120	PRINCIPLES OF ACCOUNTING I	3
ACCT 228	QUICKBOOKS ACCOUNTING	3
AG 130	INTRODUCTION TO ANIMAL SCIENCE	3
AG 132	FARM AND RANCH MANAGEMENT	3
AG 220	BEEF CATTLE PRODUCTION	3
BUS 233	SMALL BUSINESS ENTREPRENEURSHIP	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
MP 240	SPECIALTY MEATS	3
MP 299	MEAT PROCESSING INTERNSHIP II	6
	Total	47

*Prerequisite: Acceptable ACCUPLACER score or Basic Writing.

**Prerequisite: Acceptable ACCUPLACER score or Basic Math.

Semester breakdown on next page

2023-2024 Academic Catalog – 4/2023

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Semester Breakdown AAS

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 Communications	
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			
Fourth Semester			Fifth Semester		
		CR			CR
ACCT 120	Principles of Accounting I	3	ACCT 228	QuickBooks Accounting	3
AG 220	Beef Cattle Production	3	AG 132	Farm and Ranch Management	3
BIOL 101	Biology Survey I	3	BUS 233	Small Business Entrepreneurship	3
BIOL 101L	Biology Survey I Lab	1	MP 299	Meat Processing Internship II	6
MP 240	Specialty Meats	3			
Total Credit Hours		13	Total Credit Hours		15

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