



Certificate Degree Food Processing & Technology

About the Certificate

The Food Processing and Technology Certificate Program is designed for students who wish to pursue a career in the food industry or for professionals working in the food processing industry who have a high school diploma or a bachelor's degree in another field. The certificate will equip its graduates with the necessary knowledge and skills in food processing, food safety, and food regulations to succeed and broaden their careers opportunities in the food industry.

Curriculum

The Food Processing and Technology Certificate Program requires completion of **12 credit hours**. The required courses are as follows:

Courses (12 credits)	Credit hours
AMS 301: Introduction to Food Science and Technology	3
AMS 303: Food Laws and Regulations	3
AMS 352: Food Processing Unit Operations	3
AMS 395: Fundamentals of HACCP*	3

*The HACCP course is further accredited by the [International HACCP Alliance](#). Up successful completion of the course, students can also request a certificate of completion with the International HACCP Alliance Seal.

Benefits of the Certificate

- ◆ Expand your knowledge of food processing and safety principles and concepts
- ◆ Broaden your career opportunities in the food industry
- ◆ Increase your productivity and effectiveness in your current position
- ◆ Increase your opportunity for promotions and pay raises
- ◆ Be more competitive for upper management positions
- ◆ Flexible online courses that allow you to maintain work and life commitments while attending college.

Frequently Asked Questions

Do I have to Apply for Admission to the University?

If you are **Not** a WKU student enrolled in a degree program, you are considered a Non-Degree Student. You will need to be admitted to the university as a “non-degree seeking” student. You do need to have a high school diploma to participate.

If you are already a student at WKU, you need to fill the “[Undergraduate Certificate Program Form](#)” to add this program on to the degree you are already seeking.

How do I Start the Program?

If you are already a student at WKU, you need to fill the “[Undergraduate Certificate Program Form](#)” to add this program on to the degree you are already seeking.

If you are **Not** a WKU student enrolled in a degree program, you will need to apply for non-degree student status at the university, and then register for, and complete the 12 credit hours

of coursework. To apply for the certificate, go to the WKU [admission's website](#). If you need assistance completing this application, please contact the Office of Admissions at 270-745-2551, or (800) 495-8463, or by email at admissions@wku.edu.

For more information about the certificate admission requirements visit https://www.wku.edu/online/ug-certs/food_tech/index.php

Are Transfer Credits from another University Accepted?

A maximum of Three (3) credit hours of food processing courses earned at other institutions or programs at WKU may be accepted toward meeting course requirements for the certificate program with advisor approval.

How Many Courses can I Take per Semester?

The number of courses you elect to complete in a semester will depend upon the amount of time you will have available to commit to coursework. You set the pace for completing your certificate program. On average, an individual working full-time will take 3-6 credit hours (1-2 courses) per semester.

How are Courses Delivered?

The food processing courses are delivered via **Web or face-to-face**. Because Western Kentucky University uses computer technology to deliver courses, you will need to have an e-mail address and internet access to participate.

When Can I Start?

Courses are offered on a **semester basis**. Fall semester begins in late-August, spring semester begins in late-January, and summer semester begins in mid-May.

How Much Will It Cost?

WKU offers this program at the Distance Learning Undergraduate Rate. For more information about the current tuition and payment options, please visit the [Tuition and Fees Website](https://www.wku.edu/bursar/home-tuition-fees.php) at <https://www.wku.edu/bursar/home-tuition-fees.php>

How do I Obtain My Certificate?

For more information about the certificate please contact:

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Bowling Green, KY 42101
Email: hanna.khouryieh@wku.edu
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Career Opportunities

The food processing industry is one of the largest industries in the United States. The food industry has proven to be relatively stable during the economic downturns due to the continued increase in consumer demands for convenient, safe and nutritious food products. The Certificate in Food Processing and Technology prepares you to succeed in the food processing industry and qualifies you for managerial positions in very exciting and rewarding industry. The Central and Western Kentucky regions of Kentucky have many food processors that are looking for graduates. According to the 2009 Institute of Food Technologists Survey, the starting salary for graduates with one year or less of professional food-related work experience since receiving their BS degree—increased by 9.2% to \$50,000 from \$45,800 in 2007.

Job opportunities are strong in the food industry and there never been enough graduates to fill available jobs. Graduates are needed to manage and supervise high-tech food processing industries that produce fresh and processed meat and poultry, dairy products, bakery goods, frozen and canned fruits and vegetables, juices and sauces, confections, and snack foods. Positions also may be in areas such as quality assurance and quality control, food safety, processing and operations management, technical service, product development, research and development, supply chain management, lean manufacturing, and sales.

Selected Position Titles

- ◆ Quality Assurance Supervisor/ Manager
- ◆ Quality Control Technician/Supervisor
- ◆ Food Production Supervisor/Manager
- ◆ Food Sanitation Supervisor/Manager
- ◆ Food Safety/HACCP Coordinator
- ◆ State and Federal Food Inspector
- ◆ Food Technologist
- ◆ Food Plant Manager
- ◆ Food Product Development Manager
- ◆ Food R&D Specialist
- ◆ Food Process Engineer
- ◆ Technical Sales Representative

