

COFFEE PROCESSING AND QUALITY - CERTIFICATE

Overview

The Certificate in Coffee Processing and Quality, offered by the Department of Food Science and Technology, provides concentrated studies in coffee production, processing, and quality measurements as they relate to other food commodities. The program also explores the role of coffee and other food ingredients and products in human health and wellbeing. The undergraduate level stand-alone Certificate in Coffee Processing and Quality will prepare students in the College of Agriculture and Life Sciences, and other colleges, to effectively address the demand for a well-trained workforce in the coffee industry.

Program Requirements

Code	Title	Semester Credit Hours
FSTC 324	Food Safety and Preventive Controls for Human Food	3
	or ANSC 326/or Food Bacteriology FSTC 326	
FSTC 430	Harnessing the Power of Healthy Functional Food Ingredients	3
FSTC 487/ ANSC 487	Sensory Evaluation of Foods	3
HORT 450	Processing Coffee and High-Value Horticultural Crops	3
	Select one of the following:	3
AGEC 485	Directed Studies	
AGEC 489	Special Topics in...	
AGEC 491	Research	
BAEN 427	Engineering Aspects of Packaging	
FSTC 312	Food Chemistry	
FSTC 485	Directed Studies	
FSTC 491	Research	
HORT 485	Directed Studies	
HORT 491	Research	
Total Semester Credit Hours		15