

# Agriculture (Meat Processing)

## Degree Type

Certificate

## Contact Information

Craig Zimprich, department chair  
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701-671-2249  
Tech Center 49

## Delivery Methods

Face-to-Face: Wahpeton

Students who enroll in the Meat Processing certificate program at NDSCS will have the opportunity to gain skills in a high demand career field. This program will be taught through both North Dakota State College of Science and North Dakota State University in Fargo, ND.

Students will get the chance to develop skills through hands-on training at the NDSU meats lab in Fargo.

Whether a student is adding credentials to a culinary arts degree, has a desire to start their own business or work for an established business the internship program for the meat cutting certificate will help polish the skills learned in classes through training in a paid work setting.

Our philosophy statement is: "The Agriculture Department provides education for the present and future by incorporating leadership and career development, best management practices in crop and livestock production, technology, natural resources, problem solving, internships, and communication through a diverse program."

## Admission Requirements\*

The applicants must be high school graduates or equivalent. Helpful courses to prepare for this program are mathematics, physical science, biology, agricultural education, computer science, and English. Courses that develop communication skills are important.

Required minimum placement scores:

### ACT

Reading – 14  
English – 16

### ACCUPLACER

Reading Comp – 61  
Sentence Skills – 20  
WritePlacer – 5

### ACCUPLACER NEXT GENERATION

Reading – 240  
Writing – 250

Or transfer equivalencies will apply as appropriate

Applicants not meeting the above requirements are encouraged to visit with the academic counselor at 701-671-2263 or the Agriculture department chair at 701-671-2249 for strategies to meet the admission requirements.

*\*Program Admission Requirements are subject to revision. Please check the department or program website under Program Admission Requirements for current information.*

### **Award**

Upon successful completion of the required courses, students will be awarded a Certificate in Agriculture with an emphasis in Meat Processing.

## **Required Courses**

<b>Course Code</b>	<b>Title</b>	<b>Credits</b>
	Technical Credits (9 credits)	9
AGRI 197	Internship (Agriculture Department)	3

## **NDSU Courses**

<b>Course Code</b>	<b>Title</b>	<b>Credits</b>
ANSC 241	Survey of Meat Science	2
ANSC 243	Slaughter and Processing of Domestic Livestock	4
ANSC 244	Value-added Meats Processing	2
ANSC 245	Hazard Analysis and Critical Control Points (HACCP)	2

## **Related/General Education Courses**

<b>Course Code</b>	<b>Title</b>	<b>Credits</b>
	English/Communication Elective (3 credits)	3
	General Education Elective (2 credits)	2
FYE 101	Science of Success	1
	<b>Total Required Credits</b>	<b>28</b>