



Food Business Management

Manage operations and resources in a food processing plant

- Demonstrate knowledge of the laws that relate to the use of materials in foods and the operation of food plants and the federal, state and local level
- Identify and apply the principles of food plant operation and management

Understand microbiology of Pathogenic, spoilage and beneficial microorganisms in food systems

- Identify pathogenic, spoilage and beneficial microorganisms in food systems
- Relate principles of food preservation and processing (including cleaning and sanitation) to the control of microorganisms

Identify, define and analyze technical problems and develop realistic solutions to those problems

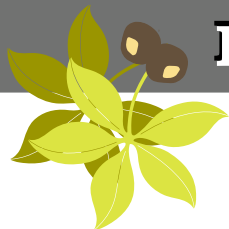
- Effectively analyze technical problems
- Formulate effective answers to technical problems

Competency in food processing and in the application of the principles of food processing

- Demonstrate knowledge of core competencies of food processing
- Apply principles of food processing

Communicate effectively in a variety of formats

- Show effective written communication skills
- Exhibit effective oral presentation skills
- Demonstrate effective team-based skills



Food Science and Technology



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES