

**Career-Technical Credit Transfer (CT)²
Food Science Career-Technical Assurance Guide (CTAG)
December 9, 2016**

The following course, indicated by a Career-Technical Articulation Number (CTAN), is eligible for post-secondary credit and transfer among Ohio's public secondary career-technical institutions and state institutions of higher education. The SCTAI alignment document with ODE competencies and post-secondary learning outcomes can be found on the ODHE website at <https://www.ohiohighered.org/sctai/ctags>.

CTFSC001 – Introduction to Food Processing	Credits: 3 Semester Hours
<p>Advising Notes: In order to access post-secondary college credit for this CTAN, the student must:</p> <ul style="list-style-type: none"> • Matriculate to an institution of higher education, with an approved or comparable program, within 3 years after completing the approved secondary program • Successfully complete the <u>ODE secondary course [Science and Technology of Food (011010)]</u> with a “C” or better from an approved secondary program and earn a qualifying score of 61 or higher on the corresponding End-of-Course Exam • Students must have successfully completed or concurrently completed the following secondary courses <ul style="list-style-type: none"> ○ Biology ○ Chemistry 	<p>Certificate of Affirmation can be used for course submission through CEMS. https://www.ohiohighered.org/transfer/ct2/affirmation</p>

This CTAN identifies the learning outcomes that are equivalent or common in introductory technical courses. In order for students to receive credit under these agreements, the career-technical programs and the state institutions of higher education must document that their course/program content matches the learning outcomes in the CTAN.

Requirements and Credit Conditions:

1. The receiving institution must have a comparable program, major, or course that has been approved through submission to the Ohio Department of Higher Education (CT)² approval process for the CTAN listed in this document.
2. Credits apply to courses in the specified technical area at Ohio's public institutions of higher education, if the institution offers courses in the specific technical area. In the absence of an equivalent course, and when the institution offers the technical program, the receiving institution will guarantee to grant and apply an equivalent credit value of the Career-Technical Articulation Number (CTAN) toward the technical requirements of the specific degree/certificate program.
3. The applicant must provide proof to the receiving institution that she/he completed a course that has been approved through the (CT)² approval process and that she/he holds the appropriate credential or has passed the end-of-course assessment(s).
4. A career-technical student seeking credit under the terms of this CTAG must apply and be accepted to the college within three years of completing a career-technical education program.
5. A career-technical student who meets all eligibility criteria will receive the credit hour value for the comparable course(s) as offered at the receiving state institution of higher education.
6. The admission requirements of individual institutions and/or programs are unaffected by the implementation of (CT)² outcomes.
7. The transfer of credit, through this CTAG, will not exempt a student from the residency requirements at the receiving institution.

Secondary Career-Technical students must complete the Food Science Pathway to be eligible for credit under this CTAG. This pathway is outlined in the Ohio Department of Education's *Agriculture and Environmental Systems Career Field Technical Content Standards*.

CTFSC001 – Introduction to Food Processing

Credits: 3 Semester Hours

General Course Description: Application of science through experiential learning environments in the production and evaluation of foods. Includes basic food regulations, sanitation, and formulation as they apply to the production of high quality, safe food products.

Credits: 3 Semester Hours

Learning Outcomes:

1. * Analyze unit operations and processes required to produce a safe food product
2. * Explain the chemistry required to produce a high quality food product
3. * Evaluate the quality and safety of food products
4. * Describe the desirable and undesirable impacts microorganisms have in a food product
5. * Identify major processing equipment utilized for basic unit operations, describe its function and identify the major components
6. * Evaluate food sanitation and waste management practices

****Asterisk Indicates Essential Learning Outcomes***

**Food Science Panel Participants
2013-2015**

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