Student Name	Instructor Name		
High School or Vocational Center		Grade	

COMPETENCY RECORD FOR ARTICULATION Muskegon Community College Introduction to Food Science and Process

Please check below each skill the student has mastered as described, with 80 percent accuracy, or with an A or B grade. The skills needed for articulation of each course are listed.

FS-101L&L Introduction to Food Science and Process 3 Credit Hours

Task	Satisfactory	Unsatisfactory
Recognize, state, and define the major and micro components of food.		
Perform common subjective and objective tests to evaluate food products.		
Understand how the basic principles of chemistry, physics, and biology apply to the processing and storage of food.		
List the functions of common food ingredients and food packaging.		
Describe how microorganisms affect food safety.		
Perform various food preservation methods.		
Demonstrate the ability to use the scientific method to solve a problem.		
Name and describe at least 5 common careers for this industry and the path to their completion.		

Task Sati	tisfactory	Unsatisfactory

Instructor's Signature	Date

Blank Competency 2