Program:	Food Systems Industry Management
Degree:	BS
Department:	Nutrition and Food Science
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Outcome	**Master the depth of knowledge required for a degree**
Marketable Skills	- Technical capability to operate and manage food processing, storage, and distribution systems - Perform systems analysis and management of food processing, storage, and distribution systems - Perform economic analyses on food processing, storage, and distribution systems - Effectively manage and utilize large databases and information systems

Outcome	**Demonstrate critical thinking**
Marketable Skills	- Using logic and reasoning to identify the strengths and weaknesses of alternative solutions, conclusions or approaches to problems. - Observing, receiving, and otherwise obtaining information from all relevant sources. - Identifying the underlying principles, reasons, or facts of information by breaking down information or data into separate parts. - Compiling, coding, categorizing, calculating, tabulating, auditing, or verifying information or data. - Analyzing information and evaluating results to choose the best solution and solve problems. - Evaluate food processing and storage operations and assist in the development of quality assurance programs for such operations.

Outcome	**Communicate effectively**
Marketable Skills	- Knowledge of the structure and content of the English language including the meaning and spelling of words, rules of composition, and grammar. - Giving full attention to what other people are saying, taking time to understand the points being made, asking questions as appropriate, and not interrupting at inappropriate times. - Talking to others to convey information effectively. - Persuading others to change their minds or behavior.

Outcome	Practice personal and social responsibility
Marketable Skills	• Monitoring/Assessing performance of yourself, other individuals, or organizations to make improvements or take corrective action. • Managing one's own time and the time of others. • Check raw ingredients for maturity or stability for processing and finished products for safety, quality, and nutritional value. • Inspect food processing areas to ensure compliance with government regulations and standards for sanitation, safety, quality, and waste management standards.

Outcome	Demonstrate social, cultural, and global competencies
Marketable Skills	• Knowledge of principles and processes for providing customer and personal services. This includes customer needs assessment, meeting quality standards for services, and evaluation of customer satisfaction. • Being aware of others' reactions and understanding why they react as they do.

Outcome	Prepare to engage in life-long learning
Marketable Skills	• Understanding the implications of new information for both current and future problem-solving and decision-making. • Selecting and using training/instructional methods and procedures appropriate for the situation when learning or teaching new things. • Study methods to improve aspects of foods, such as chemical composition, flavor, color, texture, nutritional value, and convenience. • Stay up-to-date on new regulations and current events regarding food science by reviewing scientific literature.

Outcome	Work collaboratively
Marketable Skills	• Motivating, developing, and directing people as they work, identifying the best people for the job. • Bringing others together and trying to reconcile differences.

Notes:
- All marketable skills listed for this example program were drawn from the Knowledge, Skills, and Abilities identified by the US Department of Labor and Statistics for "food industry" as published on O*Net Online (onetonline.org)
- Alternate sources for degree-specific marketable skills include learning outcomes and associated metrics used for programmatic assessment
- Learning outcomes or skills required for programmatic accreditation