

## **Free info seminar for SSCC's Food Processing & Technology**

Southern State Community College will host an informational seminar, "Time to Eat: What's On Your Plate," 1 p.m. Monday, March 25, in Room 207 of the college's North Campus, 1850 Davids Drive, Wilmington. The event, free and open to the public, will be led by Liz Feliciano, instructor of the college's new associate of applied science (A.A.S.) degree program in Food Processing & Technology.

Seminar attendees will learn the proper ways to prepare food, current food safety issues and their impact on the general public, and how to avoid food-borne illness, as well as information about enrolling in the degree program.

"If you love working with food, make a career out of it," said Feliciano. "Jobs in food processing and technology are in high demand. Our associate degree program will allow you to enter the workforce in this exciting field or continue to a more advanced degree."

Designed to be completed in four semesters, Food Processing & Technology is a diverse discipline which combines many different fields, including food science, safety, regulations, processing, chemistry and plant operations.

Registration for summer semester will begin March 25 with classes slated to start May 13. Fall semester registration begins April 15 and classes start Aug. 26.

To learn more about the upcoming informational seminar at Southern State, please contact Feliciano at 1-800-628-7722, ext. 4695, or [lfeliciano@sscc.edu](mailto:lfeliciano@sscc.edu). For more information, please visit [www.sscc.edu/academics/associate/food-processing-technology](http://www.sscc.edu/academics/associate/food-processing-technology).

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