**Spoon River College**

**Sustainable Food Production**

Program Level - Undergraduate certificate  
Program Length - 32 weeks

### COST

**Q. How much will this program cost me?**

**A.**  
Tuition and fees: $2,970  
Books and supplies: $625  
On-campus room & board: not offered

What other costs are there for this program?  
For further program cost information, visit http://www.src.edu/academics/career/abm/Pages/default.aspx  
* The amounts shown above include costs for the entire program, assuming normal time to completion. Note that this information is subject to change.

### FINANCING

**Q. What financing options are available to help me pay for this program?**

**A.** Financing for this program may be available through grants, scholarships, loans (federal and private) and institutional financing plans. The median amount of debt for program graduates is shown below:

- Federal loans: *  
- Private education loans: *  
- Institutional financing plan: *

* There were fewer than 10 graduates in this program. Median amounts are withheld to preserve the confidentiality of graduates.

### SUCCESS

**Q. How long will it take me to complete this program?**

**A.** The program is designed to take 32 weeks to complete. Of those that completed the program in 2013-2014, *% finished in 32 weeks.

* Fewer than 10 students completed this program in 2013-14. The number who finished within the normal time has been withheld to preserve the confidentiality of the students.

**Q. What are my chances of getting a job when I graduate?**

**A.** The job placement rate for students who completed this program is *%.

* This institution is not currently required to calculate a job placement rate for program completers.

For more information on jobs related to this program.

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For additional information related to this program and/or the information provided above.

Date Created: 1/5/2015
1 **Other costs for this program**
Off Campus Housing and Transportation Estimate: $8,750

2 **Additional information related to this program and/or the information provided above**
Use chemistry, microbiology, engineering, and other sciences to study the principles underlying the processing and deterioration of foods; analyze food content to determine levels of vitamins, fat, sugar, and protein; discover new food sources; research ways to make processed foods safe, palatable, and healthful; and apply food science knowledge to determine best ways to process, package, preserve, store, and distribute food.

3 **More information on jobs related to this program**
Farm and Ranch Managers
http://online.onetcenter.org/link/summary/11-9013.02
Agricultural Sciences Teachers, Postsecondary
http://online.onetcenter.org/link/summary/25-1041.00
Farm and Home Management Advisors
http://online.onetcenter.org/link/summary/25-9021.00
First-Line Supervisors of Agricultural Crop and Horticultural Workers
http://online.onetcenter.org/link/summary/45-1011.07