

Students who choose to minor in TSM will gain the ability to:

- Demonstrate recognition of and competency using common fabrication tools and equipment.
- Understand and practice safety precautions on the job site.

Depending on the elective courses the students select, they will also be prepared to:

- Recognize the differences in electrical services and be able to repair basic electrical issues.
- Comprehend working mechanics of machines, engines, hydraulics, and power transmissions.
- Understand the relationship between food physical/chemical properties and the processes used to process food.
- Understand and apply land surveying principles and techniques.
- Understand occupational safety and health regulations.
- Relate the chemistry of beer to the production practices used, and troubleshoot off flavors.

For a minor in TSM, we would require all the students to take

TSM 101: Introduction to Technical Systems Management (1 credit, FA semester)

and

TSM 252: Fabrication and Construction for Technical Systems (3 credits, SP semester)

Students would also be required to take a minimum of 11 hours from the following list: TSM 103: Basic Principles of Surveying (2 credits, FA semester)

TSM 220: Engines and Power Units (3 credits, FA semester)

TSM 340: Principles of Food Engineering (3 credits, FA semester)

+TSM 341: Beer Science and Technology (3 credits, new course SP 2015)

+TSM 370: Fundamentals of Occupational Safety and Health (new course FA 2015) TSM 461G: Biometeorology (3 credits, SP semester)

+These courses are being submitted to the course approval process this fall; they are not established as of August, 2014.

Updated 10/14/14