

## Food Science and Safety

### Food Science and Safety Certificate of Achievement

The Food Science and Safety Program will prepare students for careers in food quality control, sanitation, safety, processing, and product development. Upon completion of this program, employment opportunities include positions with food processing operations, local, state and federal food inspection services, food sanitation and public health services, and food research and development ventures. The HACCP curriculum in this program is accredited by the HACCP Alliance. Students completing the program coursework will receive a certificate with the International HACCP Alliance seal and also earn the Association of Food & Drug Officials (AFDO) Preventative Control Qualified Individual for Human Food (PCQI) Certificate.

#### Program student learning outcomes:

1. Students will identify sanitation and basic food safety concepts.
2. Students will identify verification and validation of Preventative Controls, Produce Safety Rule, Good Manufacturing Processes (GMPs), and Good Agricultural Practices.
3. Students will identify and apply FDA and USDA rules and regulations.
4. Students will identify the basics of Hazard Analysis Critical Control Points (HACCPs) and develop a HACCP plan.
5. Students will create a management plan for a given scenario.

#### Career and employment information may be obtained through:

- O\*Net, [www.onetonline.org](http://www.onetonline.org)
- Labor Market, California Employment Development Department, [www.labormarketinfo.edd.ca.gov](http://www.labormarketinfo.edd.ca.gov)

#### Program Requirements

<i>Course #</i>	<i>Title</i>	<i>Units</i>
<b>Required Core Courses (14 units)</b>		
FSS 005 . . . .	Food Safety Management With Application To Production Systems . . . . .	3
FSS 020 . . . .	Agriculture Laws and Regulations . . . . .	2
FSS 025 . . . .	Principles of Hazard Analysis and Critical Control . . . . .	3
FSS 030 . . . .	Audits, Preventive Controls and Produce Safety . . . . .	3
FSS 040 . . . .	Facility Food Safety Management . . . . .	3
<b>Plus 3 units from the courses below:</b>		
FSS 035 . . . .	Principles of Food Science . . . . .	3
FSS 010 . . . .	Food Chemistry . . . . .	3
FSS 015 . . . .	Microbiology of Foods . . . . .	4
	<b>Total . . . . .</b>	<b>17-18</b>