# FOOD SCIENCE & SAFETY CERTIFICATE

Students completing this certificate develop strong skills and knowledge in the area of food science with a sequence of courses and laboratory experience in food microbiology, food chemistry, and food safety. This accelerated program offers a convenient and highly supportive format to assist students in reaching their goal of degree completion and career advancement in the food industry, including: regulation, manufacturing, and management of food businesses. Graduates of this program know what constitutes food quality and safety. They have identified beneficial microorganisms and foodborne diseases, and they have learned ways these organisms are introduced, eliminated, and controlled. Furthermore, each student develops a professional philosophy statement.

Requirements for the Food Science & Safety Certificate are as follows:

| Code | Title | Hours |
|---|---|---|
| FSS 100 | Introduction to Food Science | 3 |
| FSS 120 | Foodborne Microorganisms with Laboratory | 4 |
| FSS 150 | Foodborne Diseases with Laboratory | 4 |
| FSS 220 | Food Chemistry I with Laboratory | 4 |
| FSS 250 | Food Chemistry II with Laboratory | 4 |
| FSS 300 | Food Processing with Laboratory | 4 |
| FSS 330 | Food Safety and Preventative Controls | 3 |
| FSS 350 | Food Science Seminar | 3 |
| **Total Credits Required:** | | **29** |