

SKILL CERTIFICATE IN FOOD SAFETY MANAGEMENT

Students completing this certificate will acquire skills and knowledge of quality control measures pertaining to food, food product evaluation and testing methods, area inspection for sanitation standards compliance, and the HACCP process.

Program Outcomes

- Demonstrate effective written and oral communication skills.
- Implement a methodology of risk analysis to identify and address critical areas of an operation producing and processing food products.
- Evaluate the integrity of food products utilizing quality control measures.
- Develop standard operating procedures and standard sanitation operating procedures.

Career Opportunities

Upon successful completion of this certificate, students will be prepared for employment in the following jobs: quality analyst, quality technician, food safety and quality control technician, and quality assurance technician.

Program Requirements

Code	Title	Units
REQUIRED CERTIFICATE COURSES		
AGMT 103	Introduction to Agriculture Business	3
AGMT 201	Introduction to Food Safety Management	3
ASCI 126	Meat Science	3
ASCI 202	Applied Food Safety Management	3
=		
TOTAL		12

The Skill Certificate requirements include completion of the certificate courses with a "C" or better grade in each course. Required and support courses may be substituted with the approval of the Agriculture Division Chair.