

FOOD SAFETY (NONCREDIT), CERTIFICATE OF COMPLETION

The Certificate of Completion in Food Safety is designed to prepare students to develop the critical skills necessary to meet the needs and challenges of food safety regulations and compliance. This certificate combines core concepts of business with the additional skills and knowledge necessary to ensure state and federal food safety regulations are implemented and followed in all aspects of food production, from the field to the retailer.

Students who complete this certificate will be prepared for in-demand careers in food safety compliance, inspection, auditing, oversight, and management of food safety programs on farms and in processing facilities. Likewise, students have the opportunity to receive industry required certifications in HACCP (Hazard Analysis and Critical Control Point), PCQI (Preventive Controls Qualified Individual), and FSVP (Foreign Supplier Verification Program).

REQUIRED CORE:

Course ID	Title	Units/ Hours
AG N131	Food Safety - HACCP (Hazard Analysis and Critical Control Point) Training and Certification (NC)	17.5
AG N132	Produce Safety Rule (PSR) Training (NC)	17.5
AG N133	Food Safety Foreign Supplier Verification (FSVP) Program Training (NC)	17.5
AG N134	Human Food PCQI (Preventive Controls Qualified Individual) Training (NC)	35.0
AG N135	Animal Food PCQI (Preventive Controls Qualified Individual) Training (NC)	35.0
AG N136	Introduction to Food Safety and Agricultural Practices for Food Safety (NC)	52.5
AG N137	Food Safety Management Practices: Field and Facility (NC)	52.5
AG N138	Agricultural Laws and Regulations for Food Safety (NC)	52.5
MICR N139	Introduction to Food Microbiology (Noncredit)	70.0
TOTAL HOURS		350.0 hours

Proposed Sequence (Two-year plan):

- Year 1, Fall (semester total: 87.5 hours)
 - AG N131 (17.5 hours)
 - AG N132 (17.5 hours)
 - AG N136 (52.5 hours)
- Year 1, Spring (semester total: 122.5 hours)
 - AG N133 (17.5 hours)
 - AG N137 (52.5 hours)
 - AG N138 (52.5 hours)
- Year 2, Fall (semester total: 70.0 hours)

- AG N134 (35.0 hours)
- AG N135 (35.0 hours)
- Year 2, Spring (semester total: 70.0 hours)
 - MICR N139 (70.0 hours)

TOTAL: 9 courses, 350.0 hours

Or

Proposed Sequence (One-year plan):

- Year 1, Fall (semester total: 157.5 hours)
 - AG N131 (17.5 hours)
 - AG N132 (17.5 hours)
 - AG N134 (35.0 hours)
 - AG N135 (35.0 hours)
 - AG N136 (52.5 hours)
- Year 1, Spring (semester total: 192.5 hours)
 - AG N133 (17.5 hours)
 - AG N137 (52.5 hours)
 - AG N138 (52.5 hours)
 - MICR N139 (70.0 hours)

TOTAL: 9 courses, 350.0 hours

Upon successful completion of this program, students will be able to:

- Identify and describe the agricultural practices/processes affecting food safety from production to processing.
- Differentiate between required certifications in food safety, such as HACCP (Hazard Analysis and Critical Control Point), PCQI (Preventive Controls Qualified Individual), and FSVP (Foreign Supplier Verification Program).
- Evaluate the conditions of a food borne illness hazard situation, propose a solution, and develop standard operating procedures (SOPs), good Manufacturing Practices (GMPs) to prevent a future occurrence.
- Identify local, state and federal government agencies responsible for Food Safety regulation and compliance.