

FOOD SAFETY, CERTIFICATE OF ACHIEVEMENT

The Certificate of Achievement 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. Risk analysis, decision-making, communication, science, and technology skills will allow students to 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 (Preventative Controls Qualified Individual), and FSVP (Foreign Supplier Verification).

REQUIRED CORE: 18 UNITS

Course ID	Title	Units/ Hours
AG V31	Food Safety - HACCP (Hazard Analysis and Critical Control Point) Training and Certification	1
AG V32	Produce Safety Rule (PSR) Training	1
AG V33	Food Safety Foreign Supplier Verification (FSVP) Program Training	1
AG V34	Human Food PCQI (Preventive Controls Qualified Individual) Training	2
AG V35	Animal Food PCQI (Preventive Controls Qualified Individual) Training	2
AG V36	Introduction to Food Safety and Agricultural Practices for Food Safety	3
AG V37	Food Safety Management Practices: Field and Facility	3
AG V38	Agricultural Laws and Regulations for Food Safety	3
MICR V39	Introduction to Food Microbiology	2

Proposed Sequence:

Year 1, Fall = 5 units

- AG V31 = 1 unit
- AG V32 = 1 unit
- AG V36 = 3 units

Year 1, Spring = 7 units

- AG V33 = 1 unit
- AG V37 = 3 units
- AG V38 = 3 units

Year 2, Fall = 4 units

- AG V34 = 2 units
- AG V35 = 2 units

Year 2, Spring = 2 units

- MICR V39 = 2 units

TOTAL UNITS: 18 units

Or

Year 1, Fall = 9 units

- AG V31 = 1 unit
- AG V32 = 1 unit
- AG V36 = 3 units
- AG V34 = 2 units
- AG V35 = 2 units

Year 1, Spring = 9 units

- AG V33 = 1 unit
- AG V37 = 3 units
- AG V38 = 3 units
- MICR V39 = 2 units

TOTAL UNITS: 18 units

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.
- Identify local, state and federal government agencies responsible for Food Safety regulation and compliance.
- 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.
- Differentiate between required certifications in food safety, such as HACCP (Hazard Analysis and Critical Control Point), PCQI (Preventative Controls Qualified Individual), and FSVP (Foreign Supplier Verification).