

# CERTIFICATE IN FOOD SAFETY AND TECHNOLOGY

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The certificate program provides students with post baccalaureate knowledge of food safety and technology and its applications in the food industry, and in federal and state public health agencies.

## Curriculum

This program requires 12 credit hours for completion. Students who are admitted to FdSN master's degree programs may apply coursework previously taken in a FdSN certificate program towards the requirements for the master's degree with 3.0/4.0 GPA. Courses are offered at the Mies Campus or via internet with the exception of FDSN 506.

Select a minimum of four courses from the following:

12

FDSN 501	Nutrition, Metabolism, and Health	3
FDSN 504	Food Biotechnology	3
FDSN 505	Food Microbiology	3
FDSN 506	Food Microbiology Laboratory	3
FDSN 507	Food Analysis	3
FDSN 508	Food Product Development	3
FDSN 521	Food Process Engineering	3
FDSN 524	Fundamentals of Food Science	3
FDSN 531	HACCP Planning and Implementation	3
FDSN 541	Principles of Food Packaging	3

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Total Credit Hours

12