

CERTIFICATE IN FOOD SAFETY AND TECHNOLOGY

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.

Gainful Employment Disclosure for Certificate in Food Safety and Technology

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.

| Code | Title | Credit Hours |
|--|--------------------------------|--------------|
| Select a minimum of four courses from the following: | | 12 |
| FDSN 501 | Nutrition, Metabolism & 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/Implementation | 3 |
| FDSN 541 | Principles of Food Packaging | 3 |
| Total Credit Hours | | 12 |