

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	Advanced Nutritional Biochemistry	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
Total Credit Hours		12