

2017-2018

## Certificate of Achievement for Food Safety and Quality Technician

Complete the following program of study (Major C.5690.CA). Major requirements (16.5 units minimum).

The objective of this program is to provide training to farm and food workers within the agricultural and food processing systems that is in line with scientific understanding of food hygiene and complies with Food and Drug Administration (FDA) Food Safety Modernization Act (FSMA) regulations. The students will be trained in how to interpret and make localized decisions based on science proven risk while in the field, during planting, growing, and harvesting produce or while managing livestock for safe and efficacious food products such as dairy and meat.

The occupations that currently will require this additional education are defined as H1-B industry occupations, according to the United States Department of Labor. The H1-B classification includes professional, scientific and technical services, educational services, auditors, biological scientists and technicians, technical workers, management analysts, managers, and business operations specialists. In addition, this program's goal will be to provide education to populations of women, young men, women of color, low-skilled populations, veterans, first generation residents for the purposes of establishing a competent and educated workforce to ensure food safety.

Name: \_\_\_\_\_ Student ID: \_\_\_\_\_ Date: \_\_\_\_\_

### Course Overview and Selection

#### Required Core:

Course	Course Description	Units	Completed	In Progress	Planned
COUN 47	Learning Strategies	2			
FSAP 130	Introduction to Food Safety	1.5			
FSAP 131	Agricultural Practices for Food Safety	1.5			
FSAP 132	Food Safety Management	1.5			
FSAP 133	Facility Management for Food Safety	1.5			
FSAP 134	Environmental Effects on Food Borne Pathogens	1.5			
FSAP 135	Introduction to Food Microbiology	4			
FSAP 158	Agriculture Laws & Regulations	3			

#### Program Learning Outcomes:

1. Identify chemical and biological threats and control prevention measures to food safety in agricultural, professional, and occupational settings and learn how to control them.
2. Interpret state and federal regulations as it applies to food safety.
3. Assess risk of contamination in various food processing environments.
4. Assess risk of food processing environments with relation to employee safety.
5. Implement and evaluate food safety, hygiene, and occupational health programs.

#### Comments: