

2022-2023

Food Safety and Quality Technician Certificate of Achievement

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

The certificate program in food safety will provide students with the ability to: identify chemical and biological threats to food safety in agricultural, professional, and occupational settings; interpret state and federal regulations as it applies to food safety; assess risk of contamination in various food processing environments; assess risk of food processing environments with relation to employee safety; implement and evaluate food safety, hygiene, and occupational health programs; learn about control of microorganisms that pose a threat to food safety.

These classes are designed for employees that are either currently working for food processing organizations or people interested in entering a career in food processing. This certificate could also provide needed supplemental training to professional, scientific and technical services, educational services, auditors, biological scientists and technicians, technical workers, management analysts, managers, and business operations specialists.

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 1	Introduction to Food Microbiology	4			
FSAP 2	Food Processing, Packaging, and Agricultural: Laws & Regulations	3			

Notes:

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: