

Food Safety - M.S.

The Food Safety Master of Science degree program allows graduate students to pursue advanced food safety academic training while simultaneously developing workplace skills that are highly valued by employers. Students within this program examine food safety from a variety of perspectives including regulatory, retail and food processing. Elective courses within the program also provide students with the prerequisite requirements to obtain a variety of professional certifications.

Upon completion of the program, graduates are expected to:

- Analyze research to inform decision-making as it relates to operational and procedural food safety decisions.
- Create presentations that address domestic and global food safety concerns.
- Evaluate current and emerging food safety problems, while proposing effective solutions and assessing the proposal's impact.
- Conduct comparative analysis of various regulatory frameworks across the food system.
- Design a comprehensive food safety plan for an organization.

Food Safety

Master of Science

Prerequisite Courses *

LAW2001	The Legal Environment of Business I	3
BIO2220	Microbiology for Food Professionals	3

Core Courses

FOOD5001	Introduction to Food Safety Systems	3
FOOD5100	Foodborne Disease and Pathogen Control	3
FOOD6010	Food Safety Capstone	3
HSC6110	Epidemiology and Food Safety	3
LAW5410	Food Law and Policy	3
MATH5100	Statistical Methods	3
RSCH5700	Research and Inquiry	3

Elective Courses

Choose three of the following:		9
FOOD6050	Regulatory Affairs Processing/ Retail	
FOOD6100	Global Food Safety and Sustainability	
FOOD6150	Food Defense and Adulteration Prevention	
FOOD6200	Produce Food Safety	

Total Credits		30.0-36.0
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* Prerequisite courses must be completed prior to or concurrently with core courses.