

Food Compliance - Micro-Certificate

In this undergraduate certificate program, students explore food safety and environmental sanitation through the management lens. Students learn to read and interpret the FDA Model Food Code and implement the statutes of the code in a restaurant simulation. Students prepare to be leaders in food compliance in a variety of areas, ranging from high-end restaurants to healthcare organizations.

Required documentation of an approved sanitation certificate or FSM1165 The Food Safety Manager is required to enroll in this program.

NOTE: Students who enroll in this certificate program are ineligible for financial aid. Contact Student Financial Services for options.

Food Compliance

A 12 semester credit program leading to the Food Compliance undergraduate micro-certificate

FSM2010	Medical Food Service	3
FSM2165	Food Code and Policy	3
HSC1230	Introduction to Public Health	3
LEAD1010	Foundations of Leadership Studies	3
Total Credits		12.0