

FOOD SAFETY - CERTIFICATE

Program Requirements

Code	Title	Semester Credit Hours
Select four of the following:		12
ANSC 657/ FSTC 657	Hazard Analysis and Critical Control Point System	
DASC 606/ FSTC 606	Microbiology of Foods	
ANSC 637	Food Safety: Policy, Regulations and Issues	
ANSC 697/ FSTC 697	Applied Microbiology for Foods of Animal Origin: Processing, Sanitation and Sanitary Design	
VIBS 615	Food Hygiene	
VTPP 619	Food Toxicology II	
Total Semester Credit Hours		12