

FOOD SAFETY, ASSOCIATE IN SCIENCE

The Associate in Science Degree in Food Safety is designed to prepare students to develop the critical skills necessary to meet the needs and challenges of food safety regulations and compliance. This degree combines core concepts of business with the additional skills and knowledge necessary to ensure state and federal food safety regulations are implemented and followed in all aspects of food production, from the field to the retailer.

Required Core: 18 Units

Course ID	Title	Units/Hours
AG V31	Food Safety - HACCP (Hazard Analysis and Critical Control Point) Training and Certification	1
AG V32	Produce Safety Rule (PSR) Training	1
AG V33	Food Safety Foreign Supplier Verification (FSVP) Program Training	1
AG V34	Human Food PCQI (Preventive Controls Qualified Individual) Training	2
AG V35	Animal Food PCQI (Preventive Controls Qualified Individual) Training	2
AG V36	Introduction to Food Safety and Agricultural Practices for Food Safety	3
AG V37	Food Safety Management Practices: Field and Facility	3
AG V38	Agricultural Laws and Regulations for Food Safety	3
MICR V39	Introduction to Food Microbiology	2

Required Additional Core: 13 - 14 UNITS

Course ID	Title	Units/Hours
AG V06	Introduction to Plant Science (with Laboratory)	3
AG V04 or CHEM V20	Introduction to Soil Science Elementary Chemistry	3-4
AG V12 or AG V01	Agriculture Economics Agriculture and Society: Agriculture as the Foundation for Modern Civilization	3
MATH V44	Elementary Statistics	4

Plan of Study - Proposed 2-year Sequence

Year 1		Units/Hours
Fall Semester		
AG V31	Food Safety - HACCP (Hazard Analysis and Critical Control Point) Training and Certification	1
AG V32	Produce Safety Rule (PSR) Training	1
AG V36	Introduction to Food Safety and Agricultural Practices for Food Safety	3
AG V12 or AG V01	Agriculture Economics (GE Area B2 - doubled counted) or Agriculture and Society: Agriculture as the Foundation for Modern Civilization	3

GE Area B1		3
Units/Hours		11
Spring Semester		
AG V33	Food Safety Foreign Supplier Verification (FSVP) Program Training	1
AG V37	Food Safety Management Practices: Field and Facility	3
AG V38	Agricultural Laws and Regulations for Food Safety	3
ENGL V01A	English Composition	4
GE Area C1		3
Units/Hours		14
Year 2		
Fall Semester		
AG V34	Human Food PCQI (Preventive Controls Qualified Individual) Training	2
AG V35	Animal Food PCQI (Preventive Controls Qualified Individual) Training	2
AG V06	Introduction to Plant Science (with Laboratory) (GE Area A1 - Double counted)	3
GE Area C2		3 - 4
GE Area E1		3
Units/Hours		13-14
Spring Semester		
AG V04 or CHEM V20	Introduction to Soil Science (GE Area A2 - Double counted) or Elementary Chemistry	3 - 4
MATH V44	Elementary Statistics (GE Area D2 - Double counted)	4
MICR V39	Introduction to Food Microbiology	2
GE Area E2		1
Units/Hours		10-11
Total Units/Hours		48-50

Upon successful completion of this program, students will be able to:

- Identify and describe the agricultural practices/processes affecting food safety from production to processing.
- Differentiate between required certifications in food safety, such as HACCP (Hazard Analysis and Critical Control Point), PCQI (Preventive Controls Qualified Individual), and FSVP (Foreign Supplier Verification Program).
- Evaluate the conditions of a food borne illness hazard situation, propose a solution, and develop standard operating procedures (SOPs), good Manufacturing Practices (GMPs) to prevent a future occurrence.
- Identify local, state and federal government agencies responsible for Food Safety regulation and compliance.