

Food Safety & Quality Management

Description

The University Certificate in Food Safety & Quality Management provides individuals an opportunity to learn basic food safety, quality control, and operations management concepts that are useful throughout the food manufacturing supply chain. It is available to non-degree seeking students and both undergraduate and graduate students at N.C. State University.

Program Coordinators

Clint Stevenson, Ph.D.

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Department of Food, Bioprocessing and Nutrition Sciences

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Curriculum

Required Courses

- FS 250 Basics of Food Safety & Quality (3 cr)
- FS 435/535 Food Safety Management Systems (3 cr)
- FS 416 Quality Control in Food & Bioprocessing Science* (3 cr)

Elective Courses: Choose one

- BUS 370 Operations Management** (3 cr)
- EN 207 Insects and Human Disease (3 cr)
- FS 421 Food Preservation (3 cr)
- PO 425 Feed Mill Manufacturing Technology (3 cr)
- FM 480 Feed Quality Assurance & Formulation(3 cr)
- HS 462 Postharvest Physiology (3 cr)
- ISE 352 Fundamentals of Human-Machine Systems Design (3 cr)
- PSY 307 Industrial and Organizational Psychology (3 cr)

*There is a pre-requisite of ST 311 for FS 416. This pre-requisite may be satisfied by an equivalent course from other institutions by requesting approval from the certificate program director.

** Per previous conversations with the Poole College of Management, this course will only be offered to Food Safety & Quality Management Certificate students in the summer session.

Other: None

Total Hours Required: 12

Admissions Requirements

- Non-degree seeking and continuing education students: Must demonstrate current or previous enrollment in a 2-year or 4-year degree program at an accredited college or university and provide proof of a 2.5 GPA or higher; OR have received an Associate Degree, Bachelor of Science or Bachelor of Arts Degree.
- NC State students: Must have a GPA of 2.5 or higher.

Plan of Study

Contact the Program Coordinator.

Registration Information

Contact the Program Coordinator.

Academic Structure

Term Effective: 8/2017

Plan Code: 11FSQMCTU/32FSQMCTU

CIP Code: 01.1001

Description: Undergraduate Certificate in Food Safety & Quality Management

Offered: Depending on the combination of courses that are selected, the format of this program can either be entirely [Distance Education](#) format or a combination of Distance Education and face-to-face.