



AGRICULTURE DIVISION

FOOD SAFETY MANAGEMENT



ABOUT THIS AREA OF STUDY

Students completing this certificate will acquire skills and knowledge of quality control measures pertaining to food, food product evaluation and testing methods, area inspection for sanitation standards compliance, and the HACCP process.

PROGRAM OUTCOMES

- Demonstrate effective written and oral communication skills
- Implement a methodology of risk analysis to identify and address critical areas of an operation producing and processing food products.
- Evaluate the integrity of food products utilizing quality control measures.
- Develop standard operating procedures and standard sanitation operating procedures.

CAREER OPPORTUNITIES

- Food Inspector
- Food Safety Consultant
- Food Safety Document Control Specialist
- Food Safety Document Control Specialist
- Food Service Manager

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DEGREES AND CERTIFICATES OFFERED

kill Certificate in Food Safety Management – 12 Units

SOME CLASSES OFFERED UNDER THIS SUBJECT

AGMT 103

Intro to Agriculture Business

This course covers economic principles of resource allocation, production costs analysis, and market price. Provides a basic understanding of the business and economics of the agricultural industry; an introduction to the economic aspects of agriculture and their implications to the agricultural producer, consumer and the food system; management principles encountered in the day to day operation of an agricultural enterprise as they relate to the decision-making process.

AGMT 201

Intro To Food Safety Management

This course involves the Introduction to food safety management principles of food safety, including the importance of Good Agricultural Practices and Good Manufacturing Practices. Identification of potential food safety hazards, sources of contamination, and the U.S. regulatory agencies that enforce the food safety standards. Introduction to the HACCP approach to food safety.

ASCI 126

Meat Science

This course is an introduction to the meat industry with a special emphasis on meat products and value added meat processing techniques. It includes concepts of food safety and sanitation, grading and inspection along with preservation and marketing strategies to meet current consumer demands.

ASCI 202

Applied Food Safety Mgmt.

This course provides an overview of the government entities regulating food safety for the US Federal Government. Basic understanding of pathogenic organisms and how to identify/test them from a farm perspective, plant perspective, and packing perspective. Understanding and implementing HACCP and PCQI in an applied agricultural setting from farm to fork.

REQUIREMENTS

Please see the online Catalog for specific requirements in this area:

<http://catalog.cos.edu/areas-study/>

