



CERTIFICATE OF ACHIEVEMENT IN FOOD SAFETY MANAGEMENT

Credit Status:

Credit

Program Award:

Certificate of Achievement (16+ units)

Effective Term:

Fall 2025

Program Title

Certificate of Achievement in Food Safety Management

Program Goal:

CTE

Secondary Program Goal

Local

Catalog Description:

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. In addition, students will understand how food safety impacts the supply chain and get hands-on experience through work experience.

Career and Transfer Opportunities:

Career Opportunities

Upon successful completion of this certificate, students will be prepared for employment in the following jobs: quality analyst, quality technician, food safety and quality control technician, and quality assurance technician.

Program Outcomes:**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.

Requirements

Program Requirements

Code	Title	Units
REQUIRED CERTIFICATE COURSES		
AGMT 001	Agriculture Economics	3
AGMT 103	Introduction to Agriculture Business	3
AGMT 201	Introduction to Food Safety Management	3
ASCI 126	Meat Science	3
ASCI 202	Applied Food Safety Management	3
WEXP 193F	Agriculture Work Experience – First Semester	3
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TOTAL		18

The Certificate of Achievement requirements include completion of the certificate courses with a "C" or better grade in each course. Required and support courses may be substituted with the approval of the Agriculture Division Chair.

**Units for Degree Major or Area of Emphasis (Min):**

18

Units for Degree Major or Area of Emphasis (Max):

18

Total Units for Degree (Min):

18

Total Units for Degree (Max):

18

TOP Code:

011300 - * Food Processing and Related Technologies

Enrollment and Completer Projection:

Course Number	Course Title	Required / Electives	Annual Number of Sections (Yr 1)	Annual Enrollment Total (Yr 1)	Annual Number of Sections (Yr 2)	Annual Enrollment Total (Yr 2)
AGMT 001	Agriculture Economics	Required	2	80	2	80
AGMT 103	Intro. to Agriculture Business	Required	1	40	1	40
AGMT 201	Intro. to Food Safety Mgmt.	Required	1	25	0	0
ANSI 126	Meat Science	Required	1	25	1	25
ANSI 202	Applied Food Safety Mgmt.	Required	1	25	0	0
WEXP 193F	Agriculture Work Experience	Required	1	25	1	25

Enrollment Projections:

25

Place of Program in Curriculum/Similar Programs:

Agriculture Division, combined courses from Animal Science and Ag Business Management.

Similar Programs at other colleges in Service Area:

Hartnell College offers a food safety certificate in leafy greens

Reedley College offers individual food safety courses.

Master Planning:

Four of the courses (AGMT001, AGMT103, ANSI 126, WEXP193F) are scheduled to be taught at least once each academic year, two of the courses (AGMT201 and ANSI202) are scheduled once every other academic year.