



CERTIFICATE OF ACHIEVEMENT IN FOOD SAFETY MANAGEMENT

In Workflow

1. AG Chair (shannanc@cos.edu)
2. AG Dean (louannw@cos.edu)
3. Curriculum Coordinator Technical Review (sarahha@cos.edu)
4. Articulation Officer (mainouh@cos.edu)
5. Academic Resources Specialist (danielal@cos.edu)
6. AG Representative (AG Representative@cos.edu)
7. Vice President of Academic Affairs (jessew@cos.edu)
8. Curriculum Coordinator CC Vote Prep (sarahha@cos.edu)
9. Curriculum Committee Action Item (danielal@cos.edu)
10. Academic Senate President (juana@cos.edu)
11. Board of Trustees (danielal@cos.edu)
12. Chancellor's Office (danielal@cos.edu)
13. Banner (danielal@cos.edu)

Approval Path

1. Wed, 14 Jan 2026 15:42:34 GMT
Shannan Cooper (shannanc): Approved for AG Chair
2. Wed, 14 Jan 2026 15:51:05 GMT
Louann Waldner (louannw): Approved for AG Dean
3. Wed, 21 Jan 2026 22:07:37 GMT
Sarah Harris (sarahha): Approved for Curriculum Coordinator Technical Review
4. Mon, 26 Jan 2026 18:10:59 GMT
Mainou Her (mainouh): Approved for Articulation Officer
5. Wed, 28 Jan 2026 21:27:39 GMT
Daniel Alvarado (danielal): Approved for Academic Resources Specialist
6. Thu, 26 Mar 2026 20:09:12 GMT
Daniel Alvarado (danielal): Approved for AG Representative
7. Thu, 30 Apr 2026 00:23:24 GMT
Jesse Wilcoxson (jessew): Approved for Vice President of Academic Affairs
8. Thu, 30 Apr 2026 17:46:36 GMT
Sarah Harris (sarahha): Approved for Curriculum Coordinator CC Vote Prep

History

1. Feb 20, 2019 by Shannan Cooper (shannanc)
2. Apr 26, 2021 by Shannan Cooper (shannanc)
3. Jun 2, 2021 by Daniel Alvarado (danielal)
4. Oct 6, 2022 by Daniel Alvarado (danielal)
5. May 18, 2023 by Shannan Cooper (shannanc)
6. Dec 10, 2024 by Shannan Cooper (shannanc)

Program Inactivation Proposal

Date Submitted: Wed, 14 Jan 2026 15:42:14 GMT

Viewing: Certificate of Achievement in Food Safety Management

Last approved: Tue, 10 Dec 2024 21:45:13 GMT

Last edit: Wed, 14 Jan 2026 15:42:13 GMT

Changes proposed by: shannanc

Final Catalog

2025-2026



Rationale for Inactivation

Some of the courses required for the program lack enrollment numbers needed to continue to be able to offer the certificate.

Proposer and Co-Contributor(s):

Proposer:

| Name: | Email: |
|----------------|------------------|
| Shannan Cooper | shannanc@cos.edu |

Co-Contributor:

| Name: | Email: |
|-----------------|------------------|
| Russell McKeith | russellm@cos.edu |

General

Credit Status:

Credit

Program Award:

Certificate of Achievement (16+ units)

Department:

Agriculture

Program Title

Certificate of Achievement in Food Safety Management

Program Goal:

CTE

Secondary Program Goal

Local

Distance Ed Program:

No

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:

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.



Program Requirements:

Requirements

Program Requirements

| Code | Title | Units |
|------------------------------|--|-------|
| REQUIRED CERTIFICATE COURSES | | |
| AGMT 001 | Agriculture Economics | 3 |
| AGMT 103 | Introduction to Agriculture Business | 3 |
| AGMT 201 | Course AGMT 201 Not Found | 3 |
| ASCI 126 | Meat Science | 3 |
| WEXP 193F | Applied Food Safety Management | 3 |
| WEXP 193F | Agriculture Work Experience – First Semester | 3 |
| = | | |
| 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

State Requirements:

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

Projected Annual Completers:

15

**Net Annual Labor Demand (CTE only):**

60

Faculty Workload:

0.80

New Faculty Positions:

0

New Faculty Justification:

N/A

New Equipment:

N/A

New Equipment Justification:

N/A

New/Remodeled Facilities:

N/A

New/Remodeled Facilities Justification:

N/A

Library Acquisitions:

HACCP A Systematic Approach to Food Safety., 5th edition, Barach, J.T., and Harman, M.M. Grocery Manufacturers Association, 2015.
Food Microbiology An Introduction, 4th edition, Matthews, K.R., Kniel, K.E., and Monteville, T.J.. ASM Press, 2017.
Principles of Meat Science, Aberle, Forrest, Gerard & Mills Kendall/Hunt 5th 2012.
Agribusiness Management, Barnard, Freddie, Akridge, Jay, Dooley, Frank, Foltz, John, Yeager, Elizabeth, 5th edition, 2016.

Library Acquisitions Justification:

These books have all been ordered for the LRC in Tulare.

Next Curriculum Review Date:

12/01/2026

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.

Employer or Joint Apprenticeship Committee (JAC) Sponsor:

N/A

Compliance:**Based on Model Curriculum (if applicable):**

N/A

Licensing or Accreditation Standards:

Curriculum for AGMT 201 has been approved through the International HACCP Alliance.

Student Selection and Fees:

N/A



Attachments:

LMI and/or Employer Survey

COE Report Food Safety and Quality Control Central Valley.pdf
Food Science LMI.pdf
Food Science LMI 2020.pdf
Food Safety LMI, 2022.pdf
CofA - Food Safety Mgmt - LMI.pdf

Local Advisory Committee Members

Advisory Members.docx
2020 COS AnimalDairyVet Science Advisory Committee.xlsx
Ag Business Advisory Members Spring 2019.docx
ASCI Advisory Committee Members 2021-2022.pdf
Ag Business Advisory Members.docx

Local Advisory Committee Meeting Minutes

3-20-2018 Advisory Committee Meeting Minutes.docx
Spring 2020 COS Animal Science Advisory Committee Meeting Minutes.docx
3-20-2019 Minutes.docx
11-2-2022 Minutes.docx
ASCI Advisory Committee Minutes 2021-2022.pdf
11-6-2023 Minutes.docx
Animal Science Food Safety Curriculum Change Minutes.docx

Regional Consortium Approval Meeting Minutes

Regional CTE - Browse - Certificate of Achievement in Food Safety Management.pdf

Database

Effective Catalog

2025-2026

Proposal Type

Substantial

Curriculum Committee Approval Date:

04/03/2024

Academic Senate Approval Date:

04/10/2024

District Governing Board Approval Date:

05/13/2024

CIP Code:

011002 - Food Technology and Processing.

Banner Program Code:

CT-FOODMGMT

Gainful Employment:

No

Justification/Rationale:

Changing this from a Skill Certificate to a Certificate of Achievement. This was a 12-unit certificate and will now become an 18-unit certificate with the addition of Agriculture Economics and Work Experience. This will allow students to have better understanding of the impact of food safety on the supply chain, as well as additional hands-on experience through the addition of work experience.

Key: 172