

Food Safety and Protection (Graduate Certificate)

NUFDSPGRCT

Are you ready to make a significant impact on the food safety industry? Enroll in our specialized certificate program designed to empower you with the latest knowledge and skills in food safety and protection.

Program description

Degree awarded: Certificate Food Safety and Protection (certificate)

The online food safety graduate certificate is designed for working professionals and graduate students interested in food policy as it relates to the safety and quality of foods.

The curriculum is aligned with local, state and national health and safety initiatives and also integrates the regulatory focus of the Food and Drug Administration. The program focuses on the downstream evaluation of the production, processing and preparation of food and food products. Students learn to assess food safety hazards, such as waterborne and food pathogen outbreaks. They also learn about food manufacturing and processing, quality systems, foodborne illnesses, and policies and regulations.

Edson College of Nursing and Health Innovation recommends that students have a course in chemistry and biology completed before enrolling in the certificate.

The program aligns with the content on the Certified Professional Food Manager certification exam from the National Environmental Health Association and helps prepare students to take the NEHA exam. To successfully acquire professional certifications and credentials, and even to be eligible to test for these, students may need prior work experience, additional coursework, fieldwork and background checks. Students should refer to the NEHA website for general information. www.neha.org

At a glance

- **College/School:** [Edson College of Nursing and Health Innovation](#)

- **Location:** [Online](#)

Degree requirements

15 credit hours

Required Core (12 credit hours)

HCR 543 Food Safety and Protection (3)

HCR 544 Assessing Food Safety and Developing Policy Procedures and Training (3)

HCR 558 Technical Writing for the Regulatory Professional (3)

SFS 560 Tools and Tactics for Food Policy Change (3) or HCR 550 Quality Assurance and Safety in Food and Dietary Supplements (3)

Other Requirements (3 credit hours)

HCR 563 Fundamentals of Regulatory Affairs (3) or

HCR 584 Internship (3)

Admission requirements

Applicants must fulfill the requirements of both the Graduate College and the Edson College of Nursing and Health Innovation.

Applicants are eligible to apply to the program if they have earned a bachelor's or master's degree in a science-based or related field from a regionally accredited institution.

Applicants must have a minimum cumulative GPA of 3.00 (scale is 4.00 = "A") in the last 60 hours of their first bachelor's degree program or a minimum cumulative GPA of 3.00 (scale is 4.00 = "A") in an applicable master's degree program.

Applicants are required to submit:

1. graduate admission application and application fee
2. official transcripts
3. two letters of recommendation
4. professional resume
5. written statement
6. proof of English proficiency

Additional Application Information

An applicant whose native language is not English must provide [proof of English proficiency](#) regardless of their current residency.

Tuition information

When it comes to paying for higher education, everyone's situation is different. Students can learn about [ASU tuition and financial aid](#) options to find out which will work best for them.

Attend online

ASU Online

ASU offers this program in an online format with multiple enrollment sessions throughout the year. Applicants may [view the program's ASU Online page](#) for program descriptions and to request more information.

Career opportunities

Graduates with a food safety certificate bring strong analytical, writing and inspection skills to the job market. Many find work within the manufacturing and agricultural industries as food safety, quality control or plant managers; product and public health inspectors; or compliance officers in food manufacturing and processing.

Career examples include:

- border control public health inspector
- facility manager
- federal consumer safety inspector
- food and safety sanitation product inspector
- food manufacturing, process and preparation specialist
- food inspector
- health inspector
- production control food safety inspector

Contact information

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