

# Regulatory Science (Food Safety), MS

NURGSCFSMS

Are you ready to dive into the dynamic field of regulations and food safety? Through this program's global perspective and solutions, you'll learn about current food safety regulations and compliance, and gain knowledge and insight that will enable you to contribute to a safer and more secure food supply.

## Program description

### **Degree awarded: MS Regulatory Science (Food Safety)**

The MS program in regulatory science with a concentration in food safety is an online program that covers contamination concerns and regulations throughout the food supply chain, from growing to distributing to selling. Courses analyze food safety regulations from local, state and federal agencies, including the U.S. Food and Drug Administration. Students also gain an understanding of the ethical and legal challenges of food safety and regulation.

Food safety regulation is a science focused on the safe handling, distribution, selling and preparation of food. Various aspects of food safety are covered, including inspections, hazard analysis, safe food practices and the handling of food emergencies. Students learn how to identify food safety issues through the use of videos and simulations and to write reports on their findings. Applied learning experiences directly relate to the type of food safety problems that most frequently occur in the preparation, storage and processing of food.

Edson College of Nursing and Health Innovation highly recommends, but does not require, introductory chemistry (3 credits + 1 credit lab) and introductory biology (3 credits).

## At a glance

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

## Degree requirements

33 credit hours including the required applied project course (HCR 593)

### **Required Core (18 credit hours)**

HCR 553 Quality Assurance and Clinical Research (3)

HCR 561 Responsible Conduct of Clinical Research (3)

HCR 563 Fundamentals of Regulatory Affairs (3)

HCR 576 Drug Discovery, Development and Regulations (3)

HCR 577 Global Regulatory Affairs (3)

HCR 578 Legal Aspects of Clinical Research (3)

### **Concentration (12 credit hours)**

HCR 543 Food Safety and Protection (3)

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

HCR 550 Quality Assurance and Safety in Food and Dietary Supplements (3)

HCR 558 Technical Writing for the Regulatory Professional (3)

### **Culminating Experience (3 credit hours)**

HCR 593 Applied Project (3)

### **Additional Curriculum Information**

The culminating experience is an applied project course that includes a project based on a food topic studied during the degree program. Students choose a scientific, technical or regulatory project that includes a research protocol or professional presentation to industry professionals.

## 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 science or a 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 from the program are in high demand for a variety of jobs in food safety and regulatory science. In particular, they are prepared for local, state and federal regulatory careers in agencies such as the FDA, the U.S. Department of Agriculture, and state and county health departments, as well as food manufacturers.

Professionals in the food safety industry conduct site inspections, assess food safety hazards, develop preventive food safety procedures, create food safety policies and more, depending on the position. No matter the job, the goal in food safety and regulation positions is always to protect the consumer.

Regulatory science and food safety careers include:

- environmental health specialist
- facility manager
- food inspector
- food-safe chemical supplier
- quality assurance manager
- quality control manager
- registered sanitarian
- regulatory investigator

## **Professional licensure**

ASU programs that may lead to professional licensure or certification are intended to prepare students for potential licensure or certification in Arizona. Completion of an ASU program may not meet educational requirements for licensure or certification in another state. For more information, students should visit the [ASU professional licensure](#) webpage.

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 to even be eligible to test for these, students may need prior work experience, additional coursework, fieldwork and background checks. Students should refer to the National Environmental Health Association ([www.neha.org](http://www.neha.org)) for information.

## Contact information

[Edson College of Nursing and Health Innovation](#) | MERCC 250  
[regulatoryscience@asu.edu](mailto:regulatoryscience@asu.edu) | 602-496-0937