

# FOOD SAFETY CERTIFICATE

The mission of the Certificate program is 1) to provide students with a solid foundation in the science that keeps our food safe, and 2) to encourage a culture of Food Safety and life-long learning for students and food safety professionals seeking to advance their knowledge to make our food supply safer than ever. The coursework includes mentoring, professional certificate(s), as well as written and oral evaluations.

**This certificate requires 13 total units. Up to 6 units can double dip with major or minor courses.**

## Required Lower Division: 1 Course (3-4 units)

**MIC 205A:**  
General Microbiology  
(In-person and Online)

**MIC 285R:**  
Principles of Microbiology  
(in-person)

Spring Semester Only

**MIC 204:**  
Microbes and Society  
(Online)

Fall Semester Only

## Required Upper Division: 2 Courses (6 units)

**ACBS 380R:**  
Food Safety & Microbiology  
(Online)

Fall Semester Only

**ACBS 437:**  
Food Safety Laws & Legal Policies  
(Online)

Fall Semester Only

## Additional Course: 1 Course (1-3 units)

**ACBS 494: Practicum (1-3 units) in Food Safety**  
OR other options include **ACBS 399/499: Independent Study,**  
**ACBS 492: Directed Research, ACBS 493: Internship,**  
or **ACBS 491: Preceptorship**

Experience or engagement must be Food Safety Related.

## Upper Division Elective: 1 Course (3 units)

**ACBS 320:**  
Principles of Dairy Produce  
Processing & Safety  
(Online)

Fall Semester Only

**ACBS 355:**  
Intro. to Food Processing  
& Food Safety Preventive  
Controls  
(Online)

Fall Semester Only

**ACBS 377:**  
Food Toxicology  
(Online)

Spring Semester Only

**ACBS 420:**  
Meat Animal Composition  
(In-person)

Spring Semester Only

**MIC 430:**  
Food Microbiology and  
Biotechnology  
(In-person)

Spring Semester Only

**ACBS 471:**  
Risk Assessment,  
Management, and  
Communication  
(Online)

Spring Semester Only