

# Food Safety (Minor)

The Food Safety Minor is available to graduate students who successfully complete 10 (M.S.) or 12 (Ph.D.) credit hours in selected courses and conduct their graduate research in food safety or related fields. The main purpose of the minor is to train students on food safety principles, regulations, and practices that are required to keep our food supply safe and protect consumers from potential hazards in foods.

With a minor in food safety, graduates will be in a stronger position to apply for government jobs in federal, state, or local agencies that are actively involved in ensuring the safety of the food supply in the U.S. In addition, students will have a competitive advantage if they choose to apply for academic or food industry positions.

Food safety is a crucial area within the food production system and for professionals working in the food production continuum. Graduates having a strong background in food safety provided by this minor will be well-positioned to work for any institution that is involved in the safety of the food supply. Note that at least one member of the student's graduate committee must be a member of the food safety graduate faculty.

## More Information

Food Safety Graduate Minor Webpage (<https://cals.ncsu.edu/food-bioprocessing-and-nutrition-sciences/students/minors-certificates/#:~:text=The%20Food%20Safety%20Minor%20is,food%20safety%20or%20related%20fields>)

## Master's Minor Requirements

Code	Title	Hours	Counts towards
<b>Required Courses</b>		<b>7</b>	

FSA 580	Professional Development and Ethics in Food Safety		
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Select 6 credits from the list below

FSA 520	Pre-Harvest Food Safety		
FSA 530	Post-Harvest Food Safety		
FSA 540	Food Safety and Public Health		

<b>Electives</b>		<b>3</b>	
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Select three credits from the list below

ANS 811	Safety and Ethics in Animal Science		
COM 538	Risk Communication		
FM 580	Feed and Ingredient Quality Assurance		
FSA 520	Pre-Harvest Food Safety		
FSA 530	Post-Harvest Food Safety		
FSA 540	Food Safety and Public Health		

FS 505	Food Microbiology		
FS 506	Food Microbiology Lab		
FS 516	Quality Control in Food and Bioprocessing		
FS 535	Food Safety Management Systems		
FS 553	Food Laws and Regulations		
FS 558	Food Toxicology		
GPH 404	Epidemiology and Statistics in Global Public Health		
<b>Total Hours</b>		<b>10</b>	

## PhD Minor Requirements

Code	Title	Hours	Counts towards
<b>Required Courses</b>		<b>7</b>	
FSA 580	Professional Development and Ethics in Food Safety		

Select 6 credits from the list below

FSA 520	Pre-Harvest Food Safety		
FSA 530	Post-Harvest Food Safety		
FSA 540	Food Safety and Public Health		

<b>Electives</b>		<b>5</b>	
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Take 5 credits from the elective list below

ANS 811	Safety and Ethics in Animal Science		
COM 538	Risk Communication		
FM 580	Feed and Ingredient Quality Assurance		
FS 505	Food Microbiology		
FS 506	Food Microbiology Lab		
FS 516	Quality Control in Food and Bioprocessing		
FS 535	Food Safety Management Systems		
FS 553	Food Laws and Regulations		

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FS 558	Food Toxicology
FSA 520	Pre-Harvest Food Safety
FSA 530	Post-Harvest Food Safety
FSA 540	Food Safety and Public Health
GPH 404	Epidemiology and Statistics in Global Public Health
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<b>Total Hours</b>	<b>12</b>