

Food Safety & Quality Management (Certificate)

To see more about what you will learn in this program, visit the Learning Outcomes website (<https://apps.oirp.ncsu.edu/pgas/>)!

The University Certificate in Food Safety & Quality Management provides individuals an opportunity to learn basic food safety, quality control, and operations management concepts that are useful throughout the food manufacturing supply chain. It is available to non-degree seeking students and both undergraduate and graduate students at NC State University.

Program Coordinators

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Admissions Requirements

- Non-degree seeking and continuing education students: Must demonstrate current or previous enrollment in a 2-year or 4-year degree program at an accredited college or university and provide proof of a 2.5 GPA or higher; OR have received an Associate Degree, Bachelor of Science or Bachelor of Arts Degree.
- NC State students: Must have a GPA of 2.5 or higher.

Registration Information

Contact the Program Coordinator.

Academic Structure

Term Effective: 8/2017

Plan Code: 11FSQMCTU/32FSQMCTU

CIP Code: 01.1001

Description: Undergraduate Certificate in Food Safety & Quality Management

Offered: Depending on the combination of courses that are selected, the format of this program can either be entirely Distance Education format or a combination of Distance Education (<https://online-distance.ncsu.edu/program/university-certificate-in-plant-pests-pathogens-and-people/>) and face-to-face.

Plan Requirements

Code	Title	Hours	Counts towards
Required Courses			
FS 250	Basics of Food Safety & Quality	3	
FS 435/535	Food Safety Management Systems	3	

FS 416	Quality Control in Food and Bioprocessing ¹	3
Elective Courses		
Select one of the following:		3
BUS 370	Operations and Supply Chain Management ²	
ENT 207	Insects and Human Disease	
FS 421	Food Preservation	
PO 425	Feed Manufacturing Technology	
FM 480	Feed Quality Assurance & Formulation	
HS 462	Postharvest Physiology	
ISE 352	Fundamentals of Human-Machine Systems Design	
PSY 307	Industrial and Organizational Psychology	

Total Hours **12**

- ¹ There is a pre-requisite of ST 311 Introduction to Statistics for FS 416 Quality Control in Food and Bioprocessing. This pre-requisite may be satisfied by an equivalent course from other institutions by requesting approval from the certificate program director.
- ² Per previous conversations with the Poole College of Management, this course will only be offered to Food Safety & Quality Management Certificate students in the summer session.