

FOOD SAFETY CERTIFICATE

NOW OFFERED IN SUMMER!

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.
All courses can be completed during the summer session.**

Lower Division

MIC 205A:
General Microbiology
(In-person and Online)
Summer Session 1

Upper Division Elective

ACBS 355:
Intro. to Food Processing
& Food Safety Preventive
Controls (Online)
Summer Session 2

Upper Division: 2 Courses

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

Summer Session 1

ACBS 380R:
Food Safety & Microbiology
(Online)

Summer Session 2

Additional Course (1-3 units)

ACBS 494: Practicum in Food Safety

Experience or engagement must be Food Safety Related.

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