

**SUMMER
2024**



ACBS 355: Food Processing and Food Safety Preventive Controls

DESCRIPTION OF THE COURSE:

We introduce students with the equipment, process flow charts, quality assurance measures, shelf-life considerations, and food safety system designs for a range of human food and/or animal feed manufacturing processes.

OPTIONAL: For those students who wish to obtain the certificate issued by the Food Safety Preventive Controls Alliance (FSPCA), there will be weekly meetings for a period of 4 hours. These meetings will be online via Zoom, the students will show a form of ID for identification purposes, and they will keep their cameras on at all times while the meeting is in session. The students are responsible of covering the cost of the certificate (\$60)- This price is subject to change.

COURSE PRE-REQUISITE

Prerequisite: Chem 152 – General Chemistry II. This course is also designed to address the topics of microbiology, nutrition, and pre- and post-harvest production of food from animal and produce sources. Regardless, completion of one or more of the following basic courses may be helpful (e.g., MIC 205A – General Microbiology, MIC 285R -- Principles of Microbiology, and NSC 101 – Intro to Human Nutrition).

COURSE MODALITY

This course is 100% online, asynchronous and it lasts for 5 weeks (July 8 to August 7, 2024)

- Course 100% online
- Asynchronous- work at your own pace
- Everything managed through D2L

Course Modules:

- Food Processes and their impact on food
- Design of preventive controls for food safety systems
- Data support for food safety systems

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