



**KENTUCKY STATE
UNIVERSITY**

CERTIFICATE IN FOOD SAFETY

The Certificate in Food Safety is an undergraduate, career-focused educational opportunity that focuses on meeting food safety standards and how to implement these best practices in a variety of environments. Employees of careers in food safety are responsible for overseeing the processing, packaging and preparation of food in accordance with standards. Typical employers include food production companies, federal organizations such as the U.S. Department of Agriculture's Food Safety and Inspection Service, local and state health departments, and other regulatory agencies. The U.S. Bureau of Labor Statistics estimates that employment of agricultural and food science technicians is projected to grow 5% to 7% by 2024.

All of these 12 hours are required:

FNU 104: Fundamentals of Nutrition
AFE 425: Organic Agriculture
AFE 455: Food Safety and Microbiology
AFE 465: Food Systems

Students must receive a "C" in these courses.