FOOD SAFETY, UCRT

Requirements for Students Matriculating in or before Academic Year 2023-2024. Learn more about University Academic Regulation 3.1 (http://catalog.okstate.edu/university-academic-regulations/#matriculation).

Total Hours: 18

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>FDSC 3123</td>
<td>HACCP in the Food Industry</td>
<td>3</td>
</tr>
<tr>
<td>FDSC 3154</td>
<td>Food Microbiology</td>
<td>4</td>
</tr>
</tbody>
</table>

**Guided Electives**

Select 11 hours from the following:

- FDSC 1133 Fundamentals of Food Science
- FDSC 3133 Plant Sanitation for Food Processing Operations
- FDSC 4113 Internal Audit and Advanced HACCP
- FDSC 4143 Food Safety Modernization Act
- FDSC 4153 Advanced Food Microbiology
- FDSC 4233 Food Safety Audit Schemes
- FDSC 4253 Pre-Harvest Food Safety
- FDSC 4910 Food Industry Internship

Total Hours 18

**Academic Requirements:**

- Student must maintain a grade-point-average of 2.0 over all courses applicable to this certificate.