FOOD SAFETY REGULATION, 
MASTER OF SCIENCE

MS in Food Safety Regulation
advanced.jhu.edu/foodsafety

The Master of Science in Food Safety Regulation is designed to provide students with an understanding of the legal and regulatory complexities of food production, labeling, and distribution. The program helps prepare students to assist companies and organizations that grow, process, distribute, or sell foods and beverages to maintain compliance with federal and state regulatory statutes for the production, distribution, and commercialization of food products.

This 10-course degree program can be completed part- or full-time either online or through a combination of on-site and online courses. The curriculum offers hands-on, real-life food safety regulatory experience through case studies and other assignments taught by professionals in the field of food safety.

Admissions Criteria for all Advanced Academic Programs
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Program Specific Requirements
In addition to the materials and credentials required for all programs, the Master of Science in Food Safety Regulation requires:

• One semester of biochemistry at the undergraduate or graduate level
• One semester of organic chemistry at the undergraduate or graduate level, or AS.410.302 Bio-Organic Chemistry (available to students admitted provisionally only)
• An undergraduate degree in the life sciences or engineering from a four-year college with at least a 3.0 on a 4.0 scale. Meeting the minimum GPA requirement does not guarantee admission.
• If a candidate does not have the necessary science prerequisites but meets all the other requirements, this candidate may be admitted provisionally. A provisional student is required to take AS.410.303 Foundations in Bioscience.

The Admissions Committee reserves the right to request additional information from applicants, if needed, to assess their candidacy for admission.

Program Requirements

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>AS.410.674</td>
<td>Food Microbiology</td>
<td>4</td>
</tr>
<tr>
<td>AS.410.686</td>
<td>Regulation of Good Food Production Practices</td>
<td>4</td>
</tr>
<tr>
<td>AS.410.700</td>
<td>Food Labeling and Packaging Regulations</td>
<td>4</td>
</tr>
<tr>
<td>AS.410.701</td>
<td>Intro to Food Safety Regulation</td>
<td>4</td>
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<tr>
<td>AS.410.716</td>
<td>Food Toxicology</td>
<td>4</td>
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<tr>
<td>AS.410.717</td>
<td>Risk Assessment and Management</td>
<td>4</td>
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<tr>
<td>AS.410.718</td>
<td>Food Safety Audits and Surveillance</td>
<td>4</td>
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Select three electives. The three electives can be chosen from any of the Center for Biotechnology Education program courses for which a student has met the prerequisites.

Total Credits 40

• Interpret existing food regulations from the FDA and USDA
• Apply existing food regulations to real-world scenarios
• Assess risk based on known/ anticipated assumptions
• Distinguish the methods to detect, quantify, and control microbial growth
• Analyze the requirements of Good Manufacturing Practices regulations in the United States
• Demonstrate ability to communicate scientifically both orally and in writing.
• Demonstrate the ability to collaborate in a diverse group to achieve an objective