FOOD SAFETY REGULATION, MASTER OF SCIENCE

MS in Food Safety Regulation (https://advanced.jhu.edu/academics/graduate/ms-food-safety-regulation/)

The Master of Science in Food Safety Regulation program 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. 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.

This 10-course degree program can be completed part- or full-time, either online or through a combination of onsite and online courses.

Please note that this entry is for currently enrolled students only. The MS in Food Safety Regulation is not currently accepting new students.

Admissions Criteria for All Advanced Academic Programs (https://e-catalogue.jhu.edu/arts-sciences/advanced-academic-programs/Admission/#admissionrequirementstext)

Please note that this entry is for currently enrolled students only. The MS in Food Safety Regulation is not currently accepting new students.

Program Requirements

Students in the MS in Food Safety Regulation program must complete 10 courses:

- Seven core required courses
- Three electives chosen from the Center for Biotechnology Education courses (https://e-catalogue.jhu.edu/course-descriptions/_biotechnology/)

Code	Title	Credits
Core Courses - Required:		**28**
AS.410.674	Food Microbiology	
AS.410.686	Regulation of Good Food Production Practices	
AS.410.700	Food Labeling and Packaging Regulations	
AS.410.701	Introduction to Regulatory Affairs-Food, Cosmetics, Drugs, Tobacco	
AS.410.717	Risk Assessment and Management	
AS.410.676	Food And Drug Law	
AS.410.718	Food Safety Audits and Surveillance	
Electives (three required)		**12**
Total Credits		**40**

Learning Outcomes

Graduates of this program will be equipped to:

- 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