FOOD SAFETY REGULATION, MASTER OF SCIENCE

MS in Food Safety Regulation
advanced.jhu.edu/foodsafety (http://www.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 will provide students with the knowledge required for companies and organizations that grow, process, distribute, or sell foods and beverages while complying with federal and state regulatory statutes for the production, distribution, and commercialization of food products.

On completion of the Master of Science in Food Safety Regulation, students will be able to do the following:

- Demonstrate a mastery of technical and critical thinking skills in food safety regulation submissions and statutes.
- Design, develop, and implement food safety regulatory submissions.
- Analyze and evaluate food safety regulatory statutes, regulations, guidance documents, and submissions.

The curriculum offers hands-on, real-life food safety regulatory experience through case studies and other assignments. Students will research, evaluate, and present scientifically and legally justifiable positions on case studies from different perspectives of advanced regulatory topics.

The Master of Science in Food Safety Regulation program offers all courses conveniently online. Most of the highly interactive coursework consists of courses taught by professionals in the field of food safety, from the FDA, and the food industry.

Admissions Criteria for all Advanced Academic Programs (https://e-catalogue.jhu.edu/arts-sciences/advanced-academic-programs/enrollment-services/admission/)

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 410.303 Foundations of 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>
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<tr>
<td>AS.410.700</td>
<td>Food Labeling and Packaging Regulations</td>
<td>4</td>
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<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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Electives
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