

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.

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 program requires an undergraduate degree in the life sciences or engineering with a grade point average of at least a 3.0 on a 4.0 scale. Other requirements:

- **Resume**
- **Statement of Purpose:** In 500 words, discuss why you wish to pursue the MS in Food Safety Regulation degree. Focus on your long-term goals and how this academic program will complement these goals. Discuss the strengths of your academic and professional background, as well as any additional comments that will assist in evaluating your application materials.
- **Prerequisite courses:**
 - One semester of organic chemistry
 - One semester of biochemistry

Program Requirements

Students take 10 courses to complete the degree—seven core required courses and three electives. The three electives will be chosen from the Center for Biotechnology Education courses (https://e-catalogue.jhu.edu/course-descriptions/_biotechnology/).

Code	Title	Credits
Core Courses - Required:		
AS.410.674	Food Microbiology	4
AS.410.686	Regulation of Good Food Production Practices	4
AS.410.700	Food Labeling and Packaging Regulations	4
AS.410.701	Intro to Food Safety Regulation	4

AS.410.716	Food Toxicology	4
AS.410.717	Risk Assessment and Management	4
AS.410.718	Food Safety Audits and Surveillance	4
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