

OCCUPATIONAL CERTIFICATE (CERT) AWC ADVISEMENT CHECK SHEET

FOOD SCIENCE AND SAFETY

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| Student Name | ID # | Advisor | Major Code: CERT.FSS Credits: 16 | | | | | |
| This certificate is designed to provide a student with an understanding of microbial growth, production practices, and prevention and eradication methods. | | | | | | | | |
| Required Major Courses (16 Credits) | | | | | Cr | Gr | Sem | Notes |
| AGS 200 | Food Safety Practices and Management | | | 4 | | | | |
| AGS 220 | Food Safety in Facilities | | | 4 | | | | |
| PLS 100 | Plant Science | | | 4 | | | | |
| PLS 290 | Vegetable Crop Production | | | 4 | | | | |

For more information about AWC's graduation rates, the median debt of students who completed this program, and other important information click on the following link:

http://emsicareercoach.com/gainful_employment.php?institution=104160&name=Agriculture%2C%20Occupational