TWO YEARS TO CAREER

FOOD SAFETY

FIND YOUR PATH.



The program is designed to provide educational courses for students to develop a better understanding of food safety, its importance, and those who enforce it. In addition, the courses are designed to increase awareness of food safety hazards, learn how to control those hazards, create and implement preventive controls, standard operating procedures (SOPs), and understand personal hygiene, safe food handling, and the flow of food from the field to the consumer. The program aims to deliver food safety education to those within the vast local food and agriculture industry so that they may remain in compliance with federal and state food safety regulations, which protects public health.



www.venturacollege.edu/apply-and-enroll/apply-for-admission

REGISTER FOR COURSES:

www.venturacollege.edu/apply-and-enroll/registration



Faculty Lead: Dorothy Farias (805) 289-6570 dfarias@vcccd.edu www.venturacollege.edu/food-safety



REQUIRED COURSES FOR A.S. DEGREE IN FOOD SAFETY

(Recommended Schedule)

SEMESTER 1	(Fall)	UNITS
AG V31	Food Safety - HACCP (Hazard Analysis and Critical Control Point) Training & Certification	1
AG V32	Produce Safety Rule (PSR) Training	1
AG V36	Introduction to Food Safety & Agricultural Practices for Food Safety	3
IAG V01 OR	Agriculture & Society: Agriculture as the Foundation for Modern Civilization	3
AG V12]	Agriculture Economics	3
GE AREA B1	(Student Choice)	3
SEMESTER 2	(Spring)	UNITS
AG V33	Food Safety Foreign Supplier Verification (FSVP) Program Training	1
AG V35	Food Safety Management Practices: Field & Facility	1
AG V38 GE AREA C1	Agricultural Laws & Regulations for Food Safety (Student Choice)	3 3
ENG VO1A	English Composition	4
SEMESTER 3	(Fall)	UNITS
AG V34	Human Food Preventive Controls Qualified Individual (PCQI) Training	2
AG V35	Animal Food Preventive Controls Qualified Individual (PCQI) Training	2
AG V06	Introduction to Plant Science (with Laboratory)	3
GE AREA C2	(Student Choice)	3-4
SEMESTER 4	(Spring)	UNITS
MICR V39	Introduction to Food Microbiology	2
[ESMR V11 OR	Introduction to Soil Science	3
CHEM V20]	Elementary Chemistry	4
MATH V44	Elementary Statistics	3
GE AREA E2	(Student Choice)	1



WORK-BASED EXPERIENCES

Ventura College offers students the opportunity to apply their skills while still in college, gain on-the-job experience, and "try out" a career before graduation through internships or work-based learning experiences.

Courses are \$46 per unit.

Required GE Units	37-39
Double-Counted Units	13-14
*At least 60 degree-applicable units are required to e	arn A.S. Degree

Ventura College participates in an array of federal and state financial aid programs including the Ventura College (VC) Promise, grants, loans and work-study. Contact the Financial Aid Office at (805) 289-6369 or vcfinancialaid@vcccd.edu.

TOTAL

48-50

The Ventura College Foundation provides additional scholarships and textbook lending support. Contact the Ventura College Foundation at (805) 289-6461 or vcfoundation@vcccd.edu / vcgiving.org for more information.