

Think of us as your Career Compass

Let **MICHIGAN STATE UNIVERSITY**
help chart your course.

100% Online!



**Perfect for Working Professionals
From Anywhere, Anytime
Flexible & Adaptable**



**Online Graduate Level Education
for Food Safety Professionals**



Online Master of Science in Food Safety
foodsafety.msu.edu



The Public Health and Safety Organization
www.nsf.org

Our program

- Founded in 2002
- Fully online
- 30 credit degree
- Ten 3-credit courses
- Asynchronous design
- Students have five years to complete the degree
- Takes 3 years, on average



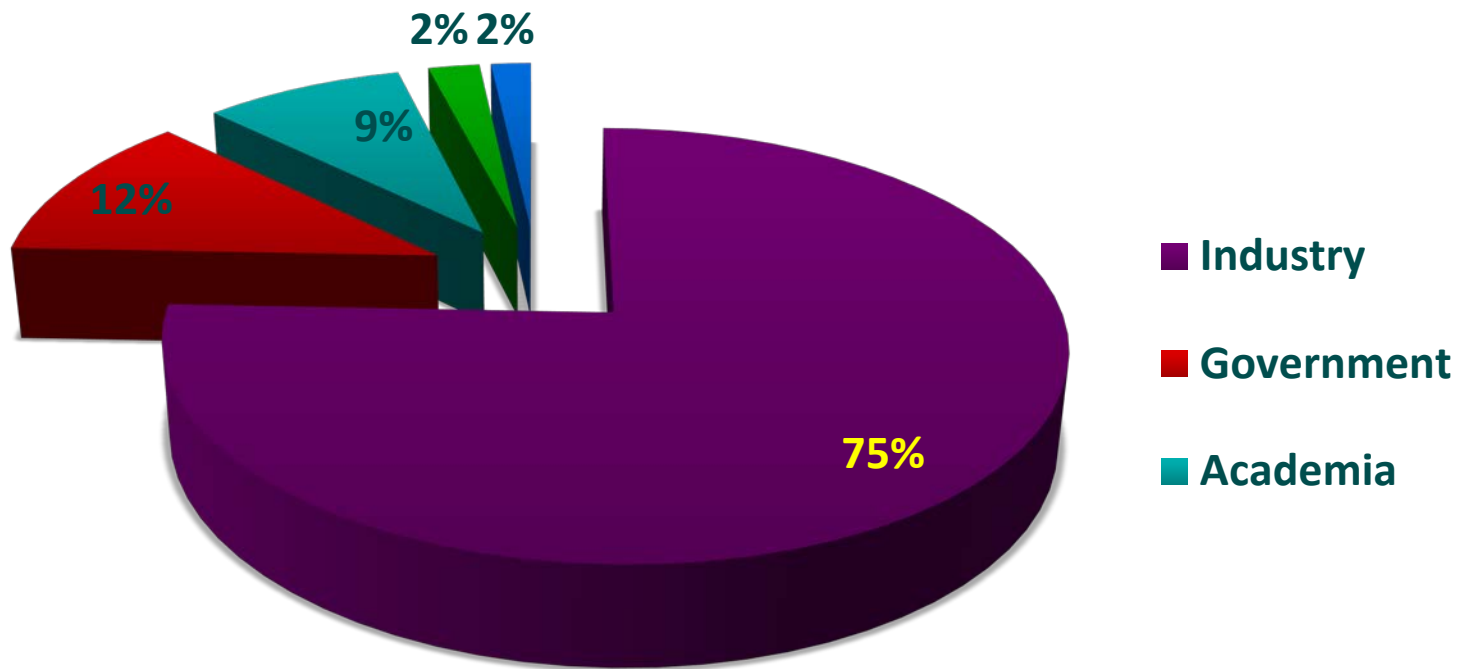
A few of our Spring 2015 grads

Our students are typically...

- Mid-career
- Mid-30s
- Mostly full-time professionals
- Located in 42 states and 23 countries
- 434 alumni & current students



Employment Type



Student Employers

Top 10 Employers

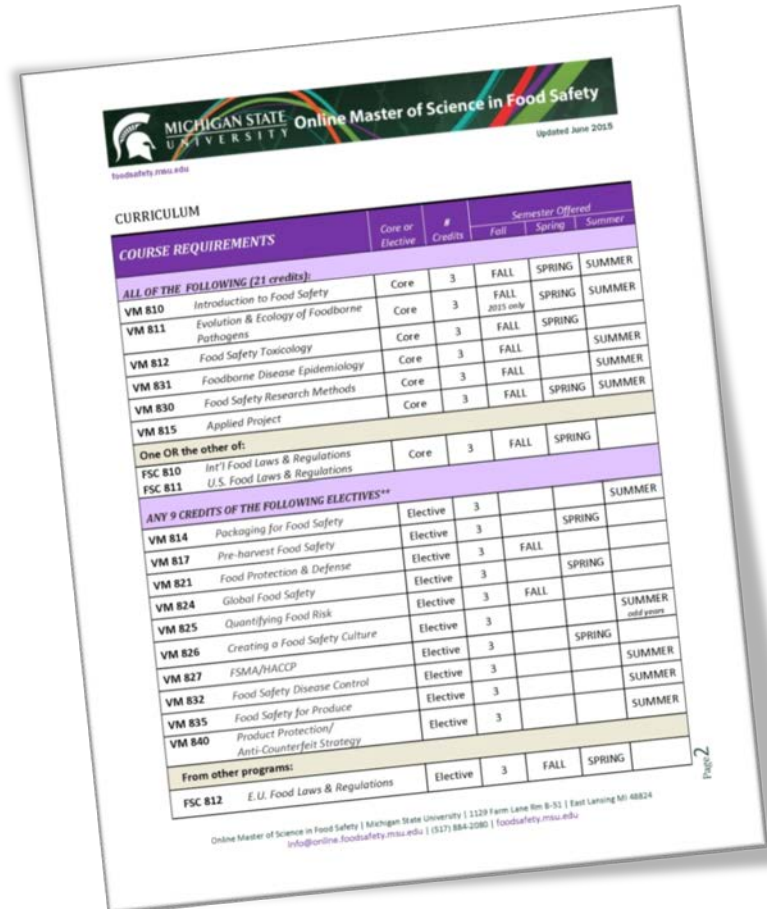
• Kellogg's	13
• USDA	12
• Cargill	10
• Nestle	9
• MSU	7
• US Army	7
• FDA	7
• Hershey	6
• Covance	5
• General Mills	5

Sample of Other Employers

• Blue Bunny	• Paramount Farms
• Bob Evans Farms	• Dawn Foods
• Boston Beer Co.	• Del Monte
• Chelsea Milling	• Dole Fresh
• Chiquita	• Domino's
• ConAgra Foods DuPont	• Pepperidge Farms
• Fannie Mae	• Pinnacle Foods
• H.J. Heinz	• POM Wonderful
• Hillshire Brands	• Sara Lee
• Hilmar Cheese	• Signature Brands
• Jack in the Box	• Silliker
• Land O' Lakes	• Starbucks
• Mead Johnson	• Taco Bell
• Meijer	• Topps/Bazooka
• Niagara Fruit Snack	• Wrigley

Curriculum

1. Intro to Food Safety
2. Foodborne Pathogens
3. Toxicology
4. Epidemiology
5. Research Methods
6. Applied Project
7. U.S. or International Food Law
8. Elective
9. Elective
10. Elective



CURRICULUM

COURSE REQUIREMENTS	Core or Elective	# Credits	Semester Offered		
			Fall	Spring	Summer
ALL OF THE FOLLOWING (21 credits):					
VM 810 Introduction to Food Safety	Core	3	FALL	SPRING	SUMMER
VM 811 Evolution & Ecology of Foodborne Pathogens	Core	3	FALL 2013 only	SPRING	SUMMER
VM 812 Food Safety Toxicology	Core	3	FALL	SPRING	SUMMER
VM 831 Foodborne Disease Epidemiology	Core	3	FALL		SUMMER
VM 830 Food Safety Research Methods	Core	3	FALL	SPRING	SUMMER
VM 815 Applied Project	Core	3	FALL	SPRING	
One OR the other of:					
FSC 810 Int'l Food Laws & Regulations	Core	3	FALL	SPRING	
FSC 811 U.S. Food Laws & Regulations	Core	3	FALL	SPRING	
ANY 9 CREDITS OF THE FOLLOWING ELECTIVES**					
VM 814 Packaging for Food Safety	Elective	3		SPRING	
VM 817 Pre-harvest Food Safety	Elective	3	FALL		
VM 821 Food Protection & Defense	Elective	3		SPRING	
VM 824 Global Food Safety	Elective	3	FALL		SUMMER odd years
VM 825 Quantifying Food Risk	Elective	3			
VM 826 Creating a Food Safety Culture	Elective	3		SPRING	
VM 827 FSMA/HACCP	Elective	3			SUMMER
VM 832 Food Safety Disease Control	Elective	3			SUMMER
VM 835 Food Safety for Produce	Elective	3			SUMMER
VM 840 Product Protection/ Anti-Counterfeit Strategy	Elective	3			SUMMER
From other programs:					
FSC 812 E.U. Food Laws & Regulations	Elective	3	FALL	SPRING	

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"This program has changed my entire life and has created a whole new world for me. I am glad that I am finished but also soooooo sorry too!"

Jennifer Chin, Alumna



"The greatest advantages to the professional masters program are being able to take one course per semester, allowing sufficient time for career, school and family, and the availability of adjusting my study schedule each week to fit career and family events."

Ted Gatesy, Alumnus

Questions?

Contact Scott Haskell at:

haskel14@msu.edu
(517) 884-2081



Honorable Mention:
Fully Online Course
Award of Excellence

