

# 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](http://foodsafety.msu.edu)



**The Public Health and Safety Organization**  
[www.nsf.org](http://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



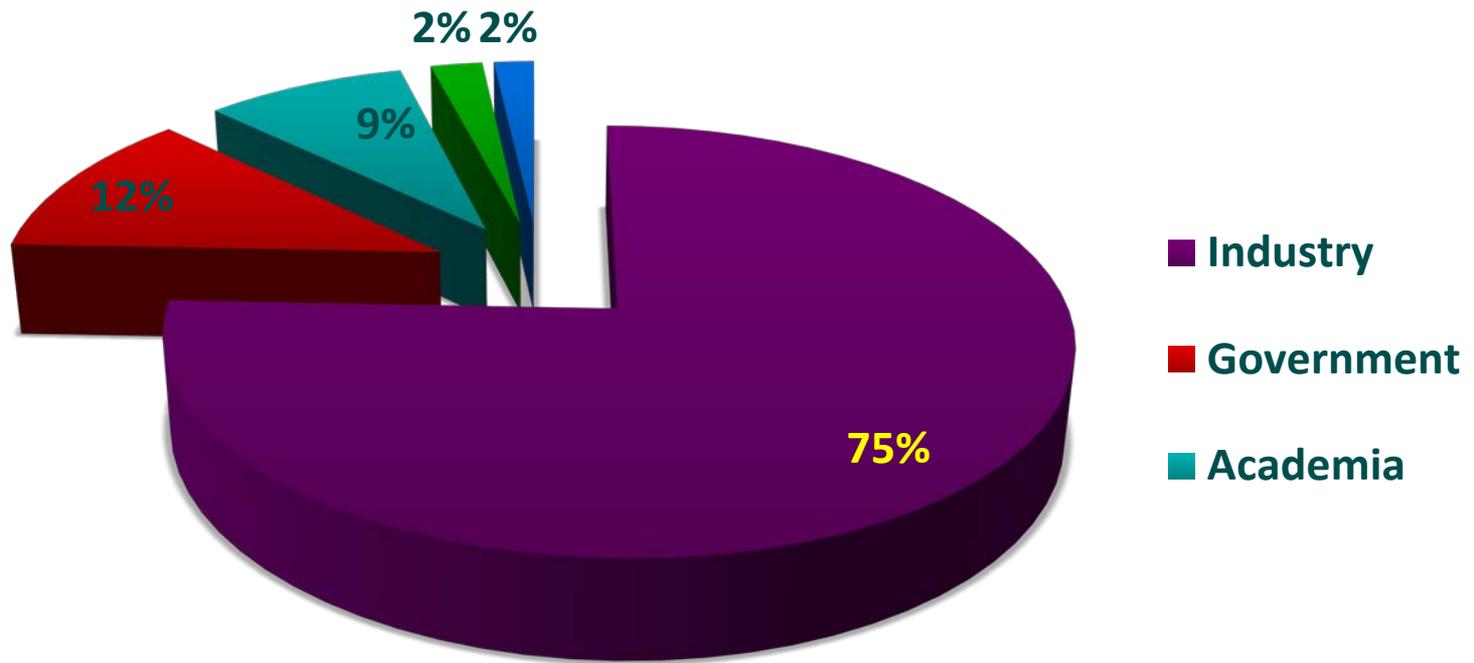
*A few of our Spring 2015 grads*

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

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Updated June 2015  
foodsafety.msu.edu

**CURRICULUM**

COURSE REQUIREMENTS	Core or Elective	# Credits	Semester Offered		
			Fall	Spring	Summer
<b>ALL OF THE FOLLOWING (21 credits):</b>					
VM 810 Introduction to Food Safety	Core	3	FALL	SPRING	SUMMER
VM 811 Evolution & Ecology of Foodborne Pathogens	Core	3	FALL 2015 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					
<b>One OR the other of:</b>					
FSC 810 Int'l Food Laws & Regulations	Core	3	FALL	SPRING	
FSC 811 U.S. Food Laws & Regulations					
<b>ANY 9 CREDITS OF THE FOLLOWING ELECTIVES**</b>					
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		
VM 825 Quantifying Food Risk	Elective	3			SUMMER odd years
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			
<b>From other programs:</b>					
FSC 812 E.U. Food Laws & Regulations	Elective	3	FALL	SPRING	

Online Master of Science in Food Safety | Michigan State University | 1120 Fern Lane, Rm B-31 | East Lansing MI 48824  
info@online.foodsafety.msu.edu | (517) 884-2080 | foodsafety.msu.edu

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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](mailto:haskel14@msu.edu)

(517) 884-2081



Honorable Mention:  
Fully Online Course  
Award of Excellence

