

# FOOD SAFETY AND QUALITY ASSURANCE (FSQA)

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## **FSQA\*6000 Food Safety and Quality Assurance Seminar Fall Only [0.50]**

Provides experiential training in forms of communication that are likely to be required in professional or academic careers in food science and technology.

**Restriction(s):** Restricted to Food Safety and Quality Assurance hybrid delivery students.

**Department(s):** Department of Food Science

**Location(s):** Guelph

## **FSQA\*6100 Food Law and Policy Fall Only [0.50]**

The fundamentals of food policy development and Canadian and international food law are learned and practiced through online presentations, independent study and online interactions with other students and industry professionals.

**Offering(s):** Offered through Distance Education format only.

**Department(s):** Department of Food Science

**Location(s):** Guelph

## **FSQA\*6150 Food Quality Assurance Management Winter Only [0.50]**

Examination and review of principles and concept of quality assurance and their application to consumer products and services. Topics include applied aspects of total-quality management principles.

**Offering(s):** Offered through Distance Education format only.

**Department(s):** Department of Food Science

**Location(s):** Guelph

## **FSQA\*6200 Food Safety Systems Management Winter Only [0.50]**

Food safety systems are studied in four modules. (1) A brief review of plant hygiene and HACCP principles. Students with insufficient background will do supplemental study in these areas; (2) HACCP implementation and verification; (3) HACCP-based food safety programs in Canada; and (4) International Food Safety Management Systems.

**Offering(s):** Offered through Distance Education format only.

**Department(s):** Department of Food Science

**Location(s):** Guelph

## **FSQA\*6300 Leadership in Food Safety Fall Only [0.50]**

This course prepares students for food safety leadership roles in the global food industry by developing core problem-solving, management, and communication competencies. Students are exposed to industry based and governmental based food safety leadership initiatives at both the regional and international levels.

**Offering(s):** Offered through Distance Education format only.

**Department(s):** Department of Food Science

**Location(s):** Guelph

## **FSQA\*6400 Workplace Project in Food Safety Winter and Summer Reg Required [1.00]**

A major project of relevance to a host employer related to food safety and quality assurance, which includes the preparation of a written and an oral presentation to the graduate faculty.

**Offering(s):** Offered through Distance Education format only.

**Department(s):** Department of Food Science

**Location(s):** Guelph

## **FSQA\*6500 Food Safety and Quality Assurance Research Project Summer, Fall, and Winter [1.00]**

An original research project related to food safety and quality assurance which includes the preparation of a written report suitable for publication and an oral presentation of the findings to the graduate faculty.

**Department(s):** Department of Food Science

**Location(s):** Guelph

## **FSQA\*6600 Principles of Food Safety and Quality Assurance Fall Only [0.50]**

An integrated approach to factors affecting food safety and quality including microbial and chemical contamination is provided. Major food-borne disease outbreaks are studied as examples. Modern methods of quality management to minimize contamination of processed foods is discussed.

**Offering(s):** Offered through Distance Education format only.

**Department(s):** Department of Food Science

**Location(s):** Guelph