

SDSU does not require a minor in this field.

3. If you do not have a minor in this field, you may be able to earn one related to your university minor.
Plan 2014-2020:

SDSU (M.S. and Ph.D.) – Food Science

The Food Technology Certificate supports the following Strategic Plan 2017-2022 Goal 1: *Desirement as a result of formerly the state of being is it unambiguously and wholly possible to study for the Board of Regents and study in areas and disciplines in the liberal arts and sciences and engineering, health economics, nursing and pharmacy, and other* Board of Regents

The proposed certificate supports the following Strategic Plan 2017-2022

Goal 1 – Student Success

- Increase total graduate degrees awarded.

Goal 2 – Academic Quality and Performance

- Continue to approve new graduate programs.
- Grow the number of students participating in
- Develop and grow high quality and diverse students and market demands

Goal 3 – Research and Economic Development

- Increase the number of graduates from

In addition, this graduate certificate is designed to offer a student-centered approach to the attainment of a high quality education that will be a distinct and high quality demand.

4. **Plan for a graduate certificate program that will be a distinct and high quality demand.**
workforce
not limited to
Regional system dashboards are. Please see any sources

The graduate certificate is designed to meet a significant and growing demand for a credential. Given the strong interest in food processing and development with the type of training provided by this certificate program. Individuals may be in care of public health and regulatory development, food safety, regulatory or food law. It is expected that by 2030

¹ <https://www.sdsu.edu>

be expected to feed 9 billion people while ensuring proper nutrition and food security, and that we must overcome. Food systems and food systems are not only important in our modern, highly demanding world, but also in our demand. Over the past 50 years, the agricultural and food systems have evolved, and the methods and techniques continue to evolve.

5. Who is the intended audience for this certificate? List the majors/degree programs from which students may stack to this certificate.

The University anticipates students enrolling in this certificate and those already employed (new or returning) in the food industry. This certificate stacks to the M.S. in Food Science and Human Nutrition, M.S. in Food Safety and Quality Assurance, and M.S. in Food Systems and Quality Assurance. This certificate stacks to the M.S. in Food Science and Human Nutrition, M.S. in Food Safety and Quality Assurance, and M.S. in Food Systems and Quality Assurance. This certificate stacks to the M.S. in Food Science and Human Nutrition, M.S. in Food Safety and Quality Assurance, and M.S. in Food Systems and Quality Assurance. This certificate stacks to the M.S. in Food Science and Human Nutrition, M.S. in Food Safety and Quality Assurance, and M.S. in Food Systems and Quality Assurance.

6. Certificate Design

A. Is the certificate designed as a stand-alone certificate or as a stack of certificates? If it is a stack of certificates, list the areas of high value that are addressed through this certificate?

The graduate certificate is designed to be earned as a stand-alone certificate or as a stack of certificates. It is designed to be earned as a stand-alone certificate or as a stack of certificates. It is designed to be earned as a stand-alone certificate or as a stack of certificates. It is designed to be earned as a stand-alone certificate or as a stack of certificates.

B. Is the certificate a value-added credential? If so, list the majors/degree programs from which students may stack to this certificate.

Yes. The certificate is designed to be earned as a stand-alone certificate or as a stack of certificates. It is designed to be earned as a stand-alone certificate or as a stack of certificates. It is designed to be earned as a stand-alone certificate or as a stack of certificates. It is designed to be earned as a stand-alone certificate or as a stack of certificates.

C. Is the certificate a stack of credentials (i.e., associate-level, bachelor-level, master-level, etc.)? If so, list the program(s) to which the certificate stacks and the number of credits that can be applied to each program.

² Feeding the Future 2010. For Food Technology. <http://www.fda.gov/oc/ohrt/feeding-the-future-2010-report.pdf>

³ Bureau of Labor Statistics, at <https://www.bls.gov/news.release/tech.ch1.pdf>, June 26, 2013.

Yes. The Food Technology Certificate may be a standalone program or the credits may be transferred to a science master's program.

7. List the courses required for completion of the certificate. If courses are proposed for this certificate, please list them on this form).

Prefix	Number	Course Title	Prerequisites for Course	Credits	New
DS	722	Advanced Dairy & Food	None		
OR		Microbiology (3- cr.)			
DS	731	Laboratory Techniques in Dairy Science (3- cr.)	None		
FS	500	Food Chemistry and Technology	None		
FS	500L	Food Chemistry and Technology Lab	None		
FS	551	New Food Product Development	None		
FS	551L	New Food Product Development Lab	None		
Subtotal:				12	

8. Student Outcomes and Demonstration of Individual Achievements

Board Policy 2:25 requires that the program demonstrate student outcomes.

A. What specific learning outcomes will all students demonstrate in this program?

- Students in the Food Technology program will demonstrate:
- Understanding of advanced Food Technology methods
 - Expertise in basic Food Chemistry
 - Expertise in principles of product development

B. Complete the table below to list specific learning outcomes and competencies for the program that address the student outcomes.

Individual Student Outcomes	Program Courses that Address the Outcomes			
	DS 722	DS 731	FS 500/500L	FS 551/551L
Develop an understanding of advanced Food Technology methods	X	X		
Develop expertise in basic Food Chemistry			X	
Develop expertise in principles of product development				X

9. Delivery Location

Note: The accreditation requires that the program be delivered at any off-campus location (e.g., YC&S Falls, Capital University Center, South Falls).

A. Complete the following:
 deliver the entire program on campus, at any off-campus location (e.g., YC&S Falls, Capital University Center, South Falls);
 deliver the entire program through distance technology (e.g., an online program);

	Yes/No			
Or				
Off Campus				
	Yes/No			
Distance Delivery (online/off-campus delivery methods)	No	01/20/2020	01/20/2020	01/20/2020
Does your insur have an offer online?				

B. Complete the following
 delivery method
 (e.g., as an online
 delivery method)

	Yes/No			
Distance Delivery (online/off-campus delivery methods)	No			