Regulatory Science (Food Safety), MS
NURGSCFSMS

Program Description

Degree Awarded: MS Regulatory Science (Food Safety)
The food safety master's online program covers contamination concerns and regulations throughout the food supply chain from growing to distributing to selling. Courses analyze food safety regulations from local, state and federal agencies, including the U.S. Food and Drug Administration. Students also gain an understanding of the ethical and legal challenges of food safety and regulation.

The food science master's degree explores all aspects of food safety including inspections, hazard analysis, safe food practices and the handling of food emergencies. Students learn how to identify food safety issues through the use of videos and simulations and write reports on their findings. The applied learning in the degree directly relates to the type of food safety problems that most frequently occur in the preparation, storage and processing of food.

This food safety master's degree is also unique in that it aligns with the content on the Certified Professional Food Manager certification exam from the National Environmental Health Association. While the degree doesn't result in certification, the program helps prepare students to take the NEHA exam.

At a Glance

- **College/School:** [Edson College of Nursing and Health Innovation](#)
- **Location:** [online](#)

Degree Requirements

33 credit hours including an applied project (HCR 593)
Required Core (18 credit hours)
HCR 553 Quality Assurance and Clinical Research (3)
HCR 561 Responsible Conduct of Clinical Research (3)
HCR 563 Fundamentals of Regulatory Affairs (3)
HCR 576 Drug Discovery, Development and Regulations (3)
HCR 577 Global Regulatory Affairs (3)
HCR 578 Legal Aspects of Clinical Research (3)

Concentration (12 credit hours)
HCR 543 Food Safety and Protection (3)
HCR 544 Assessing Food Safety and Developing Policy Procedures and Training (3)
HCR 550 Quality Assurance and Safety in Food and Dietary Supplements (3)
HCR 558 Technical Writing for the Regulatory Professional (3)

Culminating Experience (3 credit hours)
HCR 593 Applied Project (3)

Additional Curriculum Information
The culminating experience is an applied project course that includes a project based on a food topic studied during the degree program. Students choose a scientific, technical or regulatory project that includes a research protocol or professional presentation to industry professionals.

Admission Requirements
Applicants must fulfill the requirements of both the Graduate College and the Edson College of Nursing and Health Innovation.

Applicants are eligible to apply to the program if they have earned a bachelor's or master's science-based or related field degree from a regionally accredited institution.

Applicants must have a minimum cumulative GPA of 3.00 (scale is 4.00 = "A") in the last 60 hours of their first bachelor's degree program, or applicants must have a minimum cumulative GPA of 3.00 (scale is 4.00 = "A") in an applicable master's degree program.

Applicants are required to submit:

1. graduate admission application and application fee
2. official transcripts
3. three letters of recommendation
4. professional resume
5. written statement
6. proof of English proficiency
**Additional Application information**
An applicant whose native language is not English must provide proof of English proficiency regardless of current residency.

**Attend Online**
ASU offers this program in an online format with multiple enrollment sessions throughout the year. Applicants may view the program description and request more information here.

**Career Opportunities**
Graduates from the food safety master's degree are well suited for a variety of jobs in food safety and regulatory science. In particular, the program prepares students for local, state and federal regulatory careers in agencies such as the FDA, the U.S. Department of Agriculture, state and county health departments, and food manufacturers.

Food safety regulation is a science focused on the safe handling, distribution, selling and preparation of food. Professionals in the food safety industry conduct site inspections, assess food safety hazards, develop preventative food safety procedures, create food safety policies and more depending on the position. No matter the job, the goal in food safety and regulation positions is always to protect the consumer.

Regulatory science and food safety careers include but are not limited to:

- environmental health specialist
- facility manager
- food inspector
- food-safe chemical supplier
- quality assurance manager
- quality control manager
- registered sanitarian
- regulatory investigator

**Contact Information**
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