

University of Florida

Academic Affairs

Academic Colleges

College of Agricultural & Life Sciences

Certificates

Food Safety

**Food Safety Graduate Certificate Mission**

The Graduate Certificate in Food Safety provides food safety education and continuing education certification to food industry professionals in alignment with the mission and goals of the college and university to serve the nation's and state's critical needs by contributing to a well-qualified and broadly diverse citizenry, leadership and workforce.

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**2014-15 SLO 1: Skills**

Describe and apply the principles, food sources and survival capabilities of pathogenic and spoilage organisms.

**SLO Area (select one):** Skills (Grad)

**Assessment Method**

SLO 1 is assessed through course-related exams and a term project in Food Safety, Sanitation and Microbiology (FOS6217).

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**2014-15 SLO 2: Knowledge**

Identify and discuss the organizations and laws involved in the regulation of domestic food safety.

**SLO Area (select one):** Knowledge (Grad)

**Assessment Method**

SLO 2 is assessed through course-related exams in Food Regulations (FOS 6736).

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**2014-15 SLO 3: Skills**

Conduct a review of food products and their associated processes using food safety systems.

**SLO Area (select one):** Skills (Grad)

**Assessment Method**

SLO 3 is assessed through course-related exams and a term paper in Food Safety Systems (FOS6216).

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**2014-15 SLO 4: Knowledge**

Identify the differences between chemical, physical and microbiological sources of contamination and how to identify critical control points and implement chemical, physical and biological decontaminants.

**SLO Area (select one):** Knowledge (Grad)

**Assessment Method**

SLO 4 is assessed through course-related exams and term projects in FOS 6216 and FOS 6217.

**Food Safety Graduate Certificate AAP Detail****Start:** 7/1/2014**End:** 6/30/2015**Progress:** Ongoing**Providing Department:** Food Safety**Responsible Roles:** Dean (Turner, R)**Research (Graduate and Professional AAPs only)****Assessment Timeline (Graduate and Professional AAPs only)**

Food Safety                      College of Agricultural and Life Sciences

Courses SLOs	Exams in FOS6217	Term Project in FOS6217	Exams in FOS6736	Exams in FOS6216	Term Project in FOS6216
#1	X	X			
#2			X		
#3				X	X
#4	X	X		X	X

**Curriculum Map (UG AAPs only)****Assessment Cycle (All AAPs)**

Food Safety

College of Agricultural and Life Sciences

Analysis and Interpretation:

May – June annually

Improvement Actions:

Completed by August 1 of each year

Dissemination:

Completed by September 1 of each year

SLOs	Year 14-15	15-16	16-17	17-18
#1				X
#2		X		
#3			X	
#4			X	

**Methods and Procedures (UG and Certificate AAPs) & SLO Assessment Matrix (UG AAPs only)**

SLO 1 is assessed through course-related exams and a term project in Food Safety, Sanitation and Microbiology (FOS6217)

SLO 2 is assessed through course-related exams in Food Regulations (FOS 6736)

SLO 3 is assessed through course-related exams and a term paper in Food Safety Systems (FOS6216)

SLO 4 is assessed through course-related exams and term projects in FOS 6216 and FOS 6217

All assessment data are collected by direct assessments, which include but are not limited to quizzes, examinations, term projects, case studies, and simulations.

**SLO Assessment Rubric (All AAPs)**

Performance Assessment Rubric example: Food Safety Systems HACCP Assignment

Student Name:		Class:	FOS6216	Date:	
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Criteria	Outstanding (5)	Competent (4)	Adequate (3)	Needs Improvement (2)
Paper Clarity (15%)	Paper is clear and concise, with good organization.	Paper is well organized, but isn't entirely clear in the points it intends to describe.	Paper is somewhat clear, but should be reworded or restructured. Some points aren't well established.	Points are not clear and paper organization is limited.
Supporting Evidence (15%)	Paper offers support to all points made. Citations are completely applicable and reference the literature appropriately.	Paper offers several examples to points made. Citations are somewhat applicable and reference the literature appropriately.	Paper offers some description of points made, but may not be entirely clear in their argument or does not adequately support current knowledge.	Paper offers minimal points made, is not clear, and does not support current knowledge.
Paper Organization (15%)	Paper is well organized with an informative introduction, provides understandable transition through sections and concludes well.	Paper is fairly organized, with an introduction, transition through sections, and understandable, with relevant conclusions.	Paper is somewhat organized, contains an introduction, transition through sections is lacking, and isn't very understandable. Conclusions are not understandable.	Paper is not organized, contains no or limited sections, and makes little or no sense in the conclusions.
Grammar / Mechanics (15%)	Sentence structure, grammar, spelling, punctuation, and word choice correct and convincing. No misspellings.	Sentence structure, grammar, spelling, punctuation, and word choice are correct, with minimal misspellings.	Paper showed several instances of poor sentence structure, grammar, punctuation, and word choices or misspellings.	Substantial improvement to sentence structure, grammar, spelling, punctuation, and/or word choices, which requires substantial corrections.
Citations / Work Cited (15%)	Paper has no citation or work cited errors and is in the assigned format.	Paper has 1-2 citation or work cited errors and is not in the assigned format.	Paper has several citations or work cited errors and is not in the assigned format.	Paper has no citations or work cited.
Analysis / Interpretation (25%)	Paper has a clear analysis and interpretation of the topic.	Paper contains an analytical point of view and interpretation of the topic, although not entirely clear.	Paper somewhat contains an analytical point of view and interpretation of the topic, without much clarity.	Paper does not contain an analytical point of view and interpretation of the topic, with no clarity.

#### Measurement Tools (Graduate and Professional AAPs Only)

##### Assessment Oversight (All AAPs)

Name	Department Affiliation	Email Address	Phone Number
George Baker, Certificate Coordinator	Food Science and Human Nutrition	glba@ufl.edu	352-392-1991, ext 218

Academic Assessment Plan Entry Complete: