



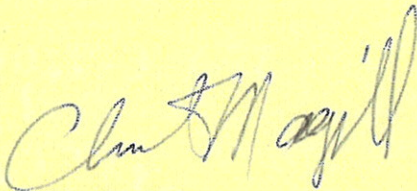
PI-232

# THE FACULTY SENATE

January 20, 2009

## MEMORANDUM

**TO:** Dr. Elsa Murano, President

**FROM:** Clint Magill, Speaker 

**SUBJECT:** Approval of Graduate Council Item **(FS.26.73)**

At its regular meeting on January 12, 2009 the Faculty Senate approved the following curriculum item from the Graduate Council. The Faculty Senate submits it for your approval. Attached is a copy of the material sent to our Senators.

**Special Consideration - December 4, 2008**  
**College of Agriculture and Life Sciences**  
 Department of Animal Science  
 Proposal for a Graduate Certificate in Food Safety

Thank you for your time and consideration. Please inform me of your action on this matter.

### Attachment

cc: Jeffrey S. Vitter  
 Karan Watson  
 Paul Meyer  
 Sandra Williams  
 Robert Webb  
 David Reed  
 Mark Hussey

Approved:

4/17/09

Dr. Elsa Murano, President

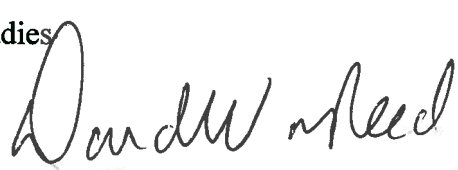
Date


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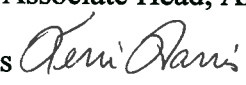
November 24, 2008

**MEMORANDUM**

TO: Dr. Robert Webb  
Office of Graduate Studies

THROUGH: Dr. David Reed   
Graduate Council

THROUGH: Dr. Ronnie L. Edwards   
Professor and Associate Head, Animal Science Department

FROM: Kerri B. Harris   
Director, Center for Food Safety  
Associate Professor, Department of Animal Science

SUBJECT: Graduate Certificate in Food Safety

*Approved by  
College GIC  
David Reed*

This memo serves as our request to add a graduate certificate entitled “Food Safety” to the official university graduate catalog.

Establishment of the “Graduate Certificate in Food Safety” is being developed to serve graduate students across the University, but primarily those with degrees in Animal Science or Food Science. However, all graduate students at Texas A&M University would be eligible to complete the certificate requirements. Completion of the certification program will ensure that these students have the basic skill set required by many employers and will help give these students a competitive advantage.

The certificate program includes existing courses, and does not require the development of new courses, and it does not require additional resources. Careers in the food industry are extremely competitive, and this certificate would provide these students an opportunity to distinguish themselves from other students by demonstrating this area of specialization. The same courses can be taken without a certificate; however, the certificate is an added benefit and will allow Texas A&M to provide a much needed recognition in this knowledge area.

**Texas A&M University  
Department Request for a New Certificate Program  
Graduate \*\*\*\* Professional**

1. This certificate request is submitted by the Department of Animal Science.

2. Complete Title of Certificate Graduate Certificate in Food Safety.

3. **Paragraph for catalog:**

The Graduate Certificate in Food Safety is designed for graduate students interested in food microbiology, HACCP, sanitation, regulatory affairs, and quality control or assurance. The core courses provide advanced educational needs to ensure students are prepared to meet the demands of careers in these specialized areas. This program requires 12 semester hours of designated courses. Inquires should be directed to the Department of Animal Science.

4. Is the certificate in a disciplinary area where Texas A&M University already offers degrees? Yes  No   
If no, TAMU may not have the authority from the state to offer such a certificate. Please consult with the Provost's Office.

5. How many hours are in the certificate ? 12 If 15 or less, approval beyond the President is generally not needed. If the certificate is 16-29 hours and in a discipline where the University already offers a degree, notification of the Coordinating Board and Board of Regents is required. If the certificate is over 15 hours and in an area where Texas A&M University doesn't already offer degrees, state approval may be needed.

6. Is the certificate potentially going to be offered as a stand-alone certificate program to students at other locations than the Texas A&M University Campus? Yes  No   
Answer yes, if the program is offered in Texas, out of state, or out of country. If yes, then after the President approves the certificate, the Provost's Office needs to notify the Board of Regents, the Coordinating Board, and the Southern Association of Colleges and Schools. *If SACS is not notified, the students taking the certificate as a stand-alone program may not qualify for Federal financial aid.* TAMU is also required to notify SACS of any specific location to which a certificate program is offered to multiple students. If you are offering a certificate program to a location Texas, the state also requires us to notify potentially affect institutions, which have competing programs, ahead of time.

7. Is the certificate program going to be available through Distance Education?  
Yes  No  If yes, then again, SACS will need to be notified.

Approval recommended by:

<u><i>Annice F. Burrows</i></u>	<u>11/24/08</u>	<u><i>David W. Reed</i></u>	<u>12/3/08</u>
Head of Department	Date	Chair, College Review Committee	Date
<u><i>Jimmy J. Keeton</i></u>	<u>11/25/2008</u>	<u><i>David W. Reed</i></u>	<u>12/4/08</u>
Head of Department (if cross-listed course)	Date	Dean of College	Date

Submitted to Coordinating Board by: \_\_\_\_\_ Dean, Office of Graduate Studies \_\_\_\_\_ Date

\_\_\_\_\_ Date \_\_\_\_\_ Effective Date

The following paragraph could be included in the graduate catalog:

The **Graduate Certificate in Food Safety** is designed for graduate students interested in food microbiology, HACCP, sanitation, regulatory affairs, and quality control or assurance. The core courses provide advanced educational needs to ensure students are prepared to meet the demands of careers in these specialized areas. This program requires 12 semester hours of designated courses. Inquires should be directed to the Department of Animal Science.

The Graduate Certificate in Food Safety will be a 12-credit program consisting of four of any of the following courses:

Course	Title	Credit hours
ANSC/FSTC 657	Hazard Analysis and Critical Control Point (HACCP) System: <i>Examination of the Hazard Analysis and Critical Control Point (HACCP) principles specifically related to meat and poultry; microbiological and process overviews; good manufacturing practices (GMP) and standard operating procedures (SOP) development; team-building and implementation into industry operations.</i>	3
DASC/FSTC 606	Microbiology of Foods: <i>Nature and function of beneficial and defect-producing bacteria in foods; food-borne illness, effects of processing, storage and distribution; techniques for isolation and identification from foods.</i>	3
ANSC 637	Food Safety: Policy, Regulations, and Issues: <i>The course is designed to explore the complexities of the regulations governing the production of foods of animal origin in the United States, and the requirements for countries importing products into the United States. Federal, state and local agencies and requirements will be addressed</i>	3
ANSC/FSTC 697	Applied Microbiology for Foods of Animal Origin: Processing, Sanitation and Sanitary Design: <i>Application of basic food microbiology knowledge and principles to food production processes and products; sources of microbiological contamination and their impact on food safety and spoilage; application of sanitary design and validation; testing and auditing to monitor and trouble-shoot the process.</i>	3
VIBS 615	Food Hygiene: <i>The clinical description, pathogenesis, diagnosis, source, epidemiology and prevention of food borne</i>	3

	<i>diseases caused by biological, chemical and natural hazards.</i>	
VIBS 618	Food Toxicology: <i>The study of food additives, chemical and microbial contaminants, and naturally occurring toxins associated with foods.</i>	3
VIBS 619	Food Toxicology II. <i>Public health implications of toxic factors in foods, their source, nature, occurrence and distributions; emphasis on mycotoxins including their isolation, detection, identification and toxicology; study of state-of-the-art food safety research techniques.</i>	3

Please let me know what else we may need to provide to start the process of getting this graduate certificate program established.

**From:** "Leon Russell" <LRUSSELL@cvm.tamu.edu>  
**To:** "Ronnie L Edwards" <r-edwards@neo.tamu.edu>, "Gary Acuff" <gacuff@tamu.e...>  
**CC:** "Suzie Brynildsen" <SBrynildsen@vprmail.tamu.edu>  
**Date:** Friday, December 05, 2008 3:13 PM  
**Subject:** Re: Food Safety Certificate  
**Attachments:** Food Safety Certificate.pdf

\*\* High Priority \*\*

Dr. Kerri B. Harris

Dear Kerri:

I agree and support the attached "Graduate Certificate in Food Safety".

Sincerely,

Leon Russell,  
Professor

>>> "Kerri B. Harris" <kharris@tamu.edu> 12/5/2008 2:57 PM >>>  
Dr. Russell,  
Attached please find the revised request for a Graduate Certificate in Food Safety. I added the three course that we discussed.  
Please respond to all if this revision meets your approval.  
Thank you,  
Kerri

**From:** "Evelyn Castiglioni" <ECASTIGLIONI@cvm.tamu.edu>  
**To:** "Leon Russell" <LRUSSELL@cvm.tamu.edu>, "Skip Landis" <SLandis@cvm.tamu....>  
**CC:** "Suzie Brynildsen" <SBrynildsen@vprmail.tamu.edu>  
**Date:** Friday, December 05, 2008 3:23 PM  
**Subject:** Re: Food Safety Certificate

I also support the revised document that Dr. Russell attached. It includes additional courses.

>>> Leon Russell 12/5/2008 3:10 PM >>>  
Dr. Kerri B. Harris

Dear Kerri:

I agree and support the attached "Graduate Certificate in Food Safety".

Sincerely,

Leon Russell,  
Professor

>>> "Kerri B. Harris" <kharris@tamu.edu> 12/5/2008 2:57 PM >>>  
Dr. Russell,  
Attached please find the revised request for a Graduate Certificate in Food Safety. I added the three course that we discussed.  
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Thank you,  
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