

# FOOD SAFETY & QUALITY

**THE NATION'S FIRST BACHELOR'S DEGREE PROGRAM OF ITS KIND**

Lakeland's food safety and quality program blends best business practices with the science of biology and chemistry to prepare students for careers in food manufacturing. Graduates will be well-rounded manufacturing professionals equipped to advance in the production of food, while also possessing finance, management philosophy and other skills needed to lead people to their potential. Unlike a food science degree, which prepares students for food research and development, Lakeland's food safety and quality program focuses on the safe production of food.



## PREMIER FOOD PARTNERS

- Johnsonville Sausage, LLC
- Sargento Foods Inc.
- Masters Gallery Foods
- Old Wisconsin Sausage Co.
- Fred Usinger, Inc.
- Klement's Sausage Co.
- Miesfeld's Market Inc.
- SSL Industries

Johnsonville is excited to partner with Lakeland to create a **unique degree** in the food industry combining science, technology and business acumen to enhance food safety and production throughout the entire industry. This will be a **great opportunity** for many in the years to come as they look for **exciting and rewarding** careers.

*Michael Stayer-Suprick*  
President, Johnsonville Sausage – International Business Group



**LAKELAND**  
UNIVERSITY

# FOOD SAFETY & QUALITY

## Major Requirements (52-66 semester hours)

BIO 111 - Life Sciences I (4 semester hours)

BIO 330 - Microbiology (4 semester hours)

BUS 330 - Management Principles

BUS 380 - Human Resource Management

BUS 492 - Organizational Leadership

CHM 131 - Principles of Chemistry I (4 semester hours)

CHM 132 - Principles of Chemistry II (4 semester hours)

COM 211 - Interpersonal Communication

ECN 230 - Principles of Microeconomics

FSQ 420 - Analysis and Design (WI)

MAT 220 - Probability and Statistics

MKT 350 - Marketing Principles

Completion of one of the following emphases:

### Cooperative Education Emphasis (26 semester hours)

EXP 100 - Professional Protocol (1 semester hour)

EXP 300 - Experiential Learning Seminar (1 semester hour)

*Completed two times for a total of 2 semester hours. Co-requisite with either FSQ 390 or FSQ 400*

FSQ 200 - Food Safety and Quality Practices

Twenty (20) semester hours from any combination of the following experiential learning options:

*FSQ 390 - Cooperative Education Experience—Food Safety & Quality (1-12 semester hours)*

*FSQ 400 - Internship: Food Safety & Quality (1-9 semester hours)*












### Student Designed Emphasis (12 semester hours)

Students may propose a twelve (12) semester-hour emphasis in an area of academic interest that complements their major in the J. Garland Schilcutt School of Business and Entrepreneurship. Students may fulfill the concentration requirement by completing current courses offered by the J. Garland Schilcutt School of Business and Entrepreneurship, courses offered in other Schools or internship experiences that are relevant to the area of interest. This concentration plan must be approved in advance by the student's academic advisor and the Dean of the J. Garland Schilcutt School of Business and Entrepreneurship. Cooperative Education courses may not be used to satisfy the requirements of this concentration.

## The co-op model

Cooperative education is an exciting new way to earn a Lakeland degree, earn valuable professional experience and control the cost of college. Lakeland is the only school in the Midwest fully offering cooperative education.

## How co-op works

YEAR	FALL	SPRING	SUMMER
1			
2			
3			
4			GRADUATE IN MAY

### Key:



Co-op



Classes



Co-op and  
Classes



Summer  
Work

**TO LEARN MORE** contact us at  
[admissions@lakeland.edu](mailto:admissions@lakeland.edu)



**LAKELAND**  
UNIVERSITY