



**LAKELAND**  
UNIVERSITY

# FOOD SAFETY & QUALITY



# THE NATION'S FIRST BACHELOR'S DEGREE PROGRAM OF ITS KIND.

“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, Chief Executive Officer, Johnsonville, LLC*



## PREMIER PARTNERS



Lakeland's **Food Safety & Quality program** blends the sciences of Biology and Chemistry with best business practices to prepare students for careers in food processing. 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, **our Food Safety & Quality program focuses on the safe production of food.** Through our award-winning Cooperative Education program, students in the program will learn from food industry leaders by working and earning credit both in Lakeland's classrooms and at local employers.

**Upon graduation, students will have a variety of professional areas to choose from for this in-demand field, such as:** production, operations, auditing, compliance, microbiology, lab science, supply chain, food security, regulatory, legal, etc.

## MAJOR REQUIREMENTS

(56 semester hours)

**Students who have successfully completed a B.S. in Food Safety & Quality from Lakeland University should be able to:**

- Solve problems systematically.
- Communicate effectively orally and in writing.
- Perform effectively in teams.
- Demonstrate leadership qualities.
- Perform hazard analysis based on biological, chemical, and statistical knowledge.
- Engage professionally within the food industry.

### All of the following courses:

BUS 330 - Management Principles  
BUS 492 - Organizational Leadership  
COM 211 - Interpersonal Communication  
ECN 230 - Principles of Microeconomics  
FSQ 200 - Food Safety & Quality Practices  
FSQ 233 - Analytical Testing Practices  
FSQ 420 - Analysis and Design (WI)  
MAT 220 - Probability and Statistics  
MKT 350 - Marketing Principles

### One of the following:

BIO 330 - Microbiology (4 semester hours) \*  
BIOC 200 - Industrial Microbiology (4 semester hours)

### One of the following:

BIOC 100 - General, Organic and Biochemistry (4 semester hours)  
CHM 131 - General Chemistry I (4 semester hours) \*

### Completion of at least one of the following emphases:

Cooperative Education, Food Science, Management, Student Designed and System Analysis. *Visit online at [Lakeland.edu/FSQ](http://Lakeland.edu/FSQ) for full details about emphasis course requirements.*

To learn more visit  
[LAKELAND.EDU/FSQ](http://LAKELAND.EDU/FSQ)

\* = lab course at LU's main campus

# WHY LAKELAND?

- ▶ **Cooperative Education** Lakeland University understands the importance of experiential learning, and that's why we have integrated coursework into the program that can be completed in the workplace — allowing you to earn academic credit toward your degree on the job.



- ▶ **Flexible Formats**
- **Onsite:** In class one night per week.
  - **Online:** Participate weekly when it works best for you.
  - **LIVE Online:** Attend live classes, virtually, from anywhere one night per week.



- ▶ **Corporate Partnerships** Up to 20% tuition discount for courses taken via our William R. Kellett School for employees of our corporate partners, and their immediate family members.



- ▶ **Personalized admission and academic advising.**

GETSTARTED@LAKELAND.EDU ■ LAKELAND.EDU/FSQ