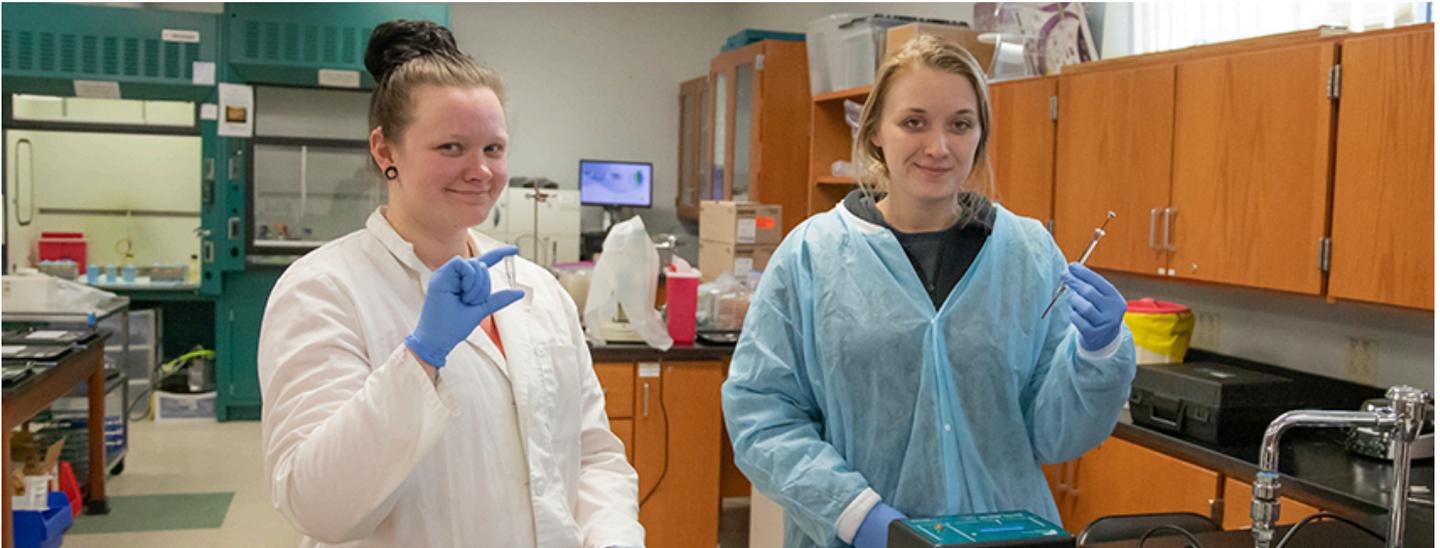


# QUALITY FOOD PRODUCTION



## Short-Term Embedded Technical Diploma

30-506-2

The Quality Food Production diploma is a fully online program designed to prepare students for careers in the food production industry. This program equips learners with the knowledge and skills necessary to evaluate food product manufacturing processes with a focus on safety, accuracy, and regulatory compliance.

Key competencies include the development of comprehensive food safety plans and a thorough understanding of both state and federal food regulations. Upon completion, students will earn industry-recognized certifications in HACCP (Hazard Analysis and Critical Control Points), PCQI (Preventive Controls Qualified Individual), and LEAN/Six Sigma methodologies.

Graduates of the program will be well-positioned to enter or advance within roles focused on food quality assurance, bringing with them a strong foundation in evaluating and improving quality systems in food production environments.

Upon successful completion of this program, students will be able to:

- Explain the roles and regulatory functions of key federal agencies, including the USDA and FDA, within the context of food production.
- Develop a compliant Food Safety Plan using HACCP and PCQI methodologies aligned with FSMA requirements.
- Apply core quality assurance tools—such as Six Sigma, 5 Whys, and Root Cause Analysis—to evaluate and improve food production processes.
- Conduct internal audits to assess food safety and quality system effectiveness.
- Analyze environmental conditions that contribute to microbial growth.

Students completing this program may be employed as:

- Line Production Leader
- Quality Assurance Technician
- Quality Control Technician
- Production Supervisor

Semester 1		Credits
196-158	Essentials of Quality: Quality Data Assessment	1
506-114	Introduction to the USDA and FDA	2
<b>Credits</b>		<b>3</b>
Semester 2		
506-105	Quality Concepts in Laboratories	3
196-157	Essentials of Quality: Quality Management Basics	1
506-115	Food Production Regulations / HACCP, GFSI, FSMA	2
196-159	Essentials of Quality: Lean Tools	1
<b>Credits</b>		<b>7</b>
<b>Total Credits</b>		<b>10</b>