After Graduation

Students who complete the Food Safety curriculum in the Biology Program at TROY can look forward to many career opportunities.

After graduation students can expect to find entry-level positions in local, state, and federal government offices. Many careers are available in the private sector. Students who are interested in graduate school may apply to programs with a focus on research, education, or policy.

For More Information

For additional information about the Food Safety Concentration, facilities, faculty, and course offerings, please contact:

Department of Biological and Environmental Sciences
213 McCall Hall (MSCX)
Troy, AL 36082
334/670-33401
foodsafety@troy.edu

Background:
Micrograph of Clostridium botulinum bacteria, which produce the deadly nerve poison, botulinal toxin.
Have you ever wondered:
1. Where does our produce come from?
2. How safe are the meat products we consume?
3. How old is the milk that you buy from your local grocery?
4. What do restaurant scores "really" mean?
5. How are organic foods different from "regular" foods?
6. How do pesticides effect the foods that we eat?
7. What effect does hormone consumption have on humans?
8. What is the proper temperature for cooking chicken?
9. Is it safe to cook foods in crock pots and microwaves?
10. How safe are those leftovers?
11. Do I really want to eat at a buffet?

Introduction
In response to increasing reports of food borne illnesses and food recalls, state and federal laws and regulations have become more stringent. Because of increasingly stringent food safety regulations, food retailers must have in-house personnel who are trained and certified in food safety. In addition, regulatory agencies at the municipal, state, and federal levels enforce laws and regulations.

Overview
Students will receive a Bachelor’s degree in the Biology Program while completing a wide variety of courses designed to:
1. Impart the skills and knowledge for entry into food safety fields.
2. Understand the ethical responsibilities to the food safety profession and society.
3. Gain the academic background for additional training and acceptance into graduate school.
4. Understand the needs of the food retail business, government regulators and society.

Career Opportunities
1. Food Safety Inspector at state and federal levels
2. Quality Control Inspector
3. Food Microbiologist
4. Food Scientist
5. Hospitality Manager/Owner
6. Regulation writers and reviewers
7. Risk managers

Food Safety Concentration Required Courses
- Food Microbiology*
- Toxicology*
- Food Laws and Regulations
- Biochemistry*
- Restaurant Management
- Human Nutrition

Electives
Select 11 hours from the following courses:
- Immunology*
- Parasitology*
- Microbial Ecology*
- Cell Biology*
- Molecular Biology*
- Instrumental Analysis*
- Hospitality Management
- Food and Beverage Service Internship

(* Courses require completion of a lecture and lab)