

## AMSA FOOD SAFETY & SCIENCE CERTIFICATION

### Aligned Programs of Study:

- Culinary Arts
- Food Science

### Description

This certification verifies an individual's possession of in-depth knowledge of food safety procedures and standards in the food industry. The certification includes concepts such as chemical properties and processes, food handling and storage, foodborne illnesses, and principles of Hazard Analysis and Critical Control Points (HACCP) are assessed.

### Certification Information

Test Owner

[American Meat Science Association](#)

Testing Sites/Centers

Certification exams are offered online through [iCEV Multimedia](#).

### Preparing to offer the certification

Exam Details

The 100 question certification exam is comprised of randomized assessment items. Exam questions are in the format of multiple-choice, sort order, diagramming, matching, labeling, and other question types meant to fully evaluate an individual's competency of the industry standards. The certification exam should be proctored within a controlled environment. The proctor of the exam must review and verify all exam procedures and provide electronic documentation through the exam platform.

Materials and Resources

Links are available at the [American Meat Science Association](#).

### Vendors with Data Sharing MOU with TDOE

<b>Materials, resources, and other information located at <a href="http://www.icevonline.com/industry-certifications/amsa-food-safety-science">www.icevonline.com/industry-certifications/amsa-food-safety-science</a>.</b>	
Vendor	Contact Information
iCEV Multimedia, Inc	<a href="http://www.icevonline.com/contact-us">www.icevonline.com/contact-us</a> (800) 922-9965