



For Immediate Release

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CEV Multimedia and American Meat Science Association Partner on New Certification

Food Safety & Science Certification educates students on key concepts of the food industry

LUBBOCK, Texas (Dec. 2, 2015) – As organizations develop and change food safety and sanitation regulations, individuals with deep knowledge and understanding of food safety are needed to implement these new standards and processes. To maintain a high set of safety standards and meet the rising demand for professionals with food safety training, [CEV Multimedia](#) has partnered with the American Meat Science Association (AMSA) on a certification that helps high school students prepare for college and a career in the food industry.

The Food Safety & Science Certification provides students with an in-depth knowledge of food industry standards and procedures to ensure food safety for consumers. The certification addresses major concepts such as the principles of HACCP, food sanitation procedures, food handling and storage guidelines and basic food microbiology. To earn the certification, students complete 18 modules and take a 100-question final exam.

“Our partnership with CEV Multimedia is a strategic part of the American Meat Science Association’s efforts to recruit and equip the next-generation of meat scientists,” said Thomas Powell, Ph.D., CAE, Executive Director of AMSA. “Our member scientists have worked closely with CEV Multimedia to ensure high quality, accurate, science-based training materials for the food safety certification.”

Career and Technical Education (CTE) instructors and students can access valuable information and certifications through iCEV, an online platform offering practical interactive learning with professional demonstrations to prepare students for postsecondary education in high-demand and highly skilled careers. Educators can quickly monitor, track and engage students directly through the platforms many interactive lessons.

“Whether it be preparing a meal for your family or handling food on a production line, food safety and science expertise is invaluable as the industry and its standards continue to grow and change,” said Dusty Moore, iCEV president. “The lessons and materials available in this certification provide an invaluable knowledge for those students pursuing a program of study or career interest in the food industry.”

For more information on the Food Safety & Science certification program, please visit www.icevonline.com/foodsafety.

About CEV Multimedia

With 30 years of experience, CEV specializes in providing quality Career & Technical Education (CTE) curriculum and education resources for several major subject areas: Agricultural Science and Technology, Family & Consumer Sciences, Business Education, Marketing Education, Trade and

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Industrial Education and Career Exploration. CEV received the U.S Chamber of Commerce's Blue Ribbon Small Business Award in 2012 and has been honored numerous times for its excellence in content creation and exemplary business practices. In 2012, CEV introduced iCEV, an online platform revolutionizing the way CEV produces and delivers educational content. iCEV is the most comprehensive online resource for CTE educators and students. With iCEV's learning-on-demand capabilities, video clips stream instantly to any device with Internet capabilities. Through iCEV, students can earn industry-backed certifications across multiple areas of CTE that prepare them for college and beyond. For more information, visit www.icevonline.com.

About American Meat Science Association

The American Meat Science Association is a broad-reaching organization of individuals that discovers, develops, and disseminates its collective meat science knowledge to provide leadership, education, and professional development. Our passion is to help meat science professionals achieve previously unimaginable levels of performance and reach even higher goals. We accomplish this by fostering a learning community of meat scientists, industry partners, outside thought leaders and other stakeholders who embrace this vision.

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