



American Meat Science Association

FOOD SAFETY & SCIENCE CERTIFICATION



The American Meat Science Association (AMSA) Food Safety & Science Certification verifies individuals possess an in-depth knowledge of food safety procedures and standards necessary to thrive in the food industry.

CERTIFICATION EXAM

The certification exam, tested for on the iCEV platform, consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:



20%

Food Chemistry
Principles



15%

Food Handling, Packaging
& Storage Procedures



15%

Food Safety &
Sanitation Methods



50%

Hazard Analysis Critical Control
Point (HACCP) Systems

MEETING THE INDUSTRY NEED

- ✓ Assesses Competencies Based on Weighted Industry-Valued & Industry-Accepted Standards
- ✓ Validates Knowledge & Skills
- ✓ Allows Employers to Identify & Connect with Skilled Candidates
- ✓ Jump-Starts Individuals' Careers

INDUSTRY STANDARDS BREAKDOWN

Food Chemistry Principles

Chemical Properties of Food
Chemical Changes Related to Cooking & Food Processing
Food Production Processes (fermentation, leavening, retrogradation, syneresis, gelatinization, gelation, pickling)

Food Handling, Packaging & Storage Procedures

Sanitary Food Handling Practices
Food Packaging Regulations
Cold Food Storage Methods
Food Additives
Food Preservation Techniques (irradiation, dehydration, canning, pasteurization, freezing)
Food Packaging & Labeling Guidelines

Food Safety & Sanitation Methods

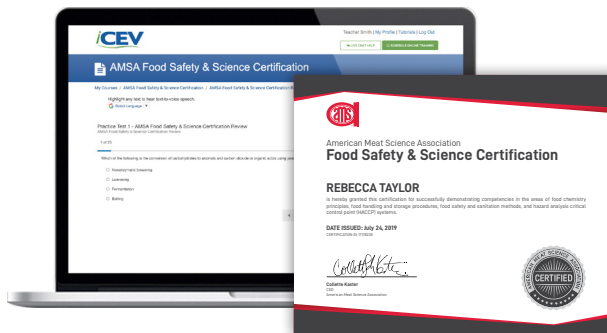
Workplace Safety Procedures
Food Industry Inspections
Foodborne Illness Prevention Strategies
Sanitation Procedures
Sanitation Laws & Regulations

Hazard Analysis Critical Control Point (HACCP) Systems

Hazards in Food Processing
Hazard Analysis Process
Critical Control Points Identification
Establishing Critical Limits
Monitoring of Critical Limits
Methods for Taking Corrective Actions
Establishing Verification Procedures
Recordkeeping Procedures

EXAMPLE ASSESSMENT QUESTIONS

- Which of the following bacteria can grow at refrigeration temperatures and the USDA has a ZERO TOLERANCE policy for it in Ready to Eat Foods?
 - A** Salmonella
 - B** Listeria monocytogenes
 - C** Campylobacter
 - D** Staphylococcus
- A gallon of milk expired and has soured because the milk enzyme lactase turned the milk protein lactose into lactic acid. Which of the following types of spoilage could have occurred?
 - A** Microbial growth
 - B** Putrefaction
 - C** Rancidity
 - D** Fermentation
- An employee is wearing rings while stirring a vat of soup. If the ring fell into the soup, which type of hazard would it be considered?
 - A** Biological
 - B** Chemical
 - C** Physical
 - D** Emotional



TESTING PLATFORM

The American Meat Science Association utilizes iCEV as the testing platform for this certification.

iCEV fulfills the following responsibilities:

- Provides secure testing technology for certification exams
- Regulates testing environments
- Works with secondary and post-secondary academic institutions, workforce development associations and the public at large to offer certification options for career advancement
- Provides certification verification to employers for potential job applicants

Schedule a Demo & Get a Free Trial

Schedule a demo today to discuss:

- The wide range of subjects iCEV brings to life
- Abundant resources available for learner engagement and education
- Solutions to teaching challenges with iCEV support
- How you'll be supported by the iCEV team

After your demo, try iCEV with a **FREE 30-day unlimited access trial** to our full library, offering innovative career & technical education curriculum accessible anytime, anywhere.



Contact Us: Contact iCEV's dedicated support team by phone, email or fax.

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ABOUT THE 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. Their passion is to help meat science professionals achieve previously unimaginable levels of performance and reach even higher goals. They accomplish this by fostering a learning community of meat scientists, industry partners, outside thought leaders and other stakeholders who embrace this vision. Its members conduct basic and applied research and education programs in muscle growth and development, meat quality, food safety, processing technology and consumer and marketing issues relevant to the international meat industry.

"Our partnership with iCEV is a strategic part of the American Meat Science Association's efforts to recruit and equip the next generation of meat scientists. Our member scientists have worked closely with CEV to ensure high quality, accurate, science-based training materials for the food safety certification."

Deidrea Mabry, M.S.
Chief Operating Officer
American Meat Science Association