



# FOOD SAFETY & SCIENCE CERTIFICATION

According to the U.S. Bureau of Labor Statistics, the food safety field is expected to grow at a rate of 27 percent over the next decade.<sup>10</sup> In 2016 alone, more than 21 million people were employed in food safety, fraud and security jobs, which accounted for over 11 percent of total U.S. employment.<sup>11</sup>



## MEETING THE INDUSTRY NEED

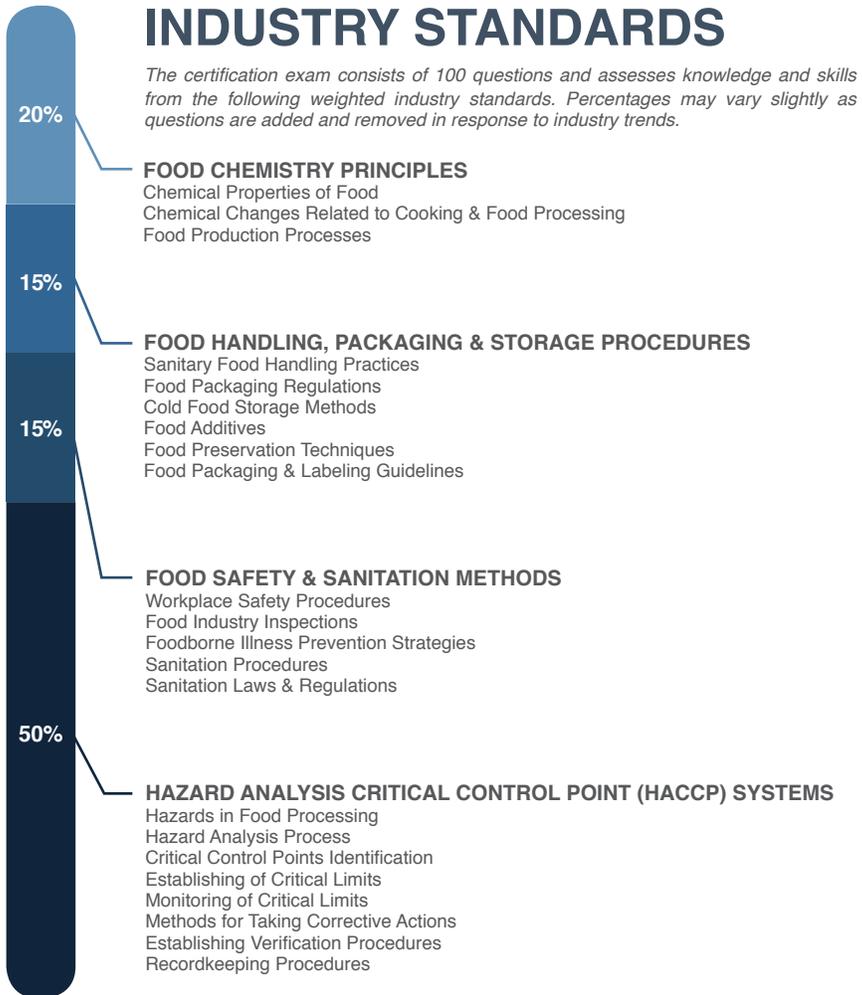
The American Meat Science Association (AMSA) Food Safety & Science Certification verifies individuals possess an **in-depth knowledge of food safety procedures and standards** necessary to thrive in the food industry.

The certification **assesses industry-valued and industry-recognized standards produced by AMSA**, an internationally-known organization with a membership of more than 2,000 meat scientists. AMSA represents major university research institutions and prominent meat processing companies, such as Tyson Foods, Cargill and Maple Leaf Foods.

The certification **validates the expertise and skills needed to enter meat and food industries**. Those who earn the certification are more qualified and prepared to begin a variety of food handling, food storage and food safety careers. Additionally, the certification allows employers to identify and connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals' careers.

## INDUSTRY STANDARDS

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards. Percentages may vary slightly as questions are added and removed in response to industry trends.



## 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. 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.