

# Food Safety Classes at Cornell

This listing includes classes with food safety relevant content students at Cornell interested in food safety should consider taking:

## **FOOD SCIENCE**

[FDSC 1101](#) Science and Technology of Foods

[FDSC 3940](#) Applied and Food Microbiology (also BIOMI 3940)

[FDSC 3950](#) Food Microbiology Lab

[FDSC 3960](#) Food Safety Assurance

## **NUTRITIONAL SCIENCES**

NS 1150 Nutrition Health and Society

NS 2470 Food for Contemporary Living

NS 4880 Applied Dietetics in Food Service Systems

NS 4510 Epidemiology and Health of Human Communities

## **TOXICOLOGY**

TOX 3700 Pesticides, the Environment and Human Health

NTRES 6070 Ecotoxicology

TOX 6100 Introduction to Chemical and Environmental Toxicology

TOX 6110 Molecular Toxicology

## **VETERINARY MICROBIOLOGY**

VETMI 4040 Pathogenic Bacteriology and Mycology

VETMI 431 Medical Parasitology

VETMI 409 Principles of Virology

## **PLANT PATHOLOGY**

Courses in plant pathology are in particularly recommended for students that are interested in safety of plant-based food production systems (e.g., produce food safety).

PLPA301 Plant Diseases and Disease Management

PLPA 309 Fungi

PLPA 419 Agricultural Application of Plant Disease Concepts

PLPA 462.1 Molecular Plant-Pathogen Interaction I and II

PLPA 462.2 Plant Biotechnology

PLPA 739 Advanced Mycology

## **RISK ASSESSMENT AND RISK ANALYSIS**

CEE 597 Risk Analysis and Management

COMM 486 Risk Communication

## **EPIDEMIOLOGY/VETERINARY MEDICINE**

VETPMD 664 Introduction to Epidemiology (Graduate)

VETPMD 665 Study Designs (Graduate)

VETPMD 666 Advanced Methods in Epidemiology (Graduate)