Keeping our food safe.
Food safety specialists preserve our food supply by assuring that it is wholesome, sound, and safe. They use their knowledge of food protection principles, food science, bacteriology, microbiology, and Hazard Analysis Critical Control Point (HACCP) theory. They understand and apply federal, state, and local laws, rules, and regulations governing food protection. They can work independently and are good observers who can think on their feet. They also are adept at working with others to solve problems.

Food safety specialists work for food services, hotels, resorts, restaurants, and government agencies. They conduct inspections and investigations of food products, and of storage and preparation facilities. They consult with the food industry and potential new businesses, and they train local health department food protection personnel.

To be a food safety specialist you should earn a bachelor’s degree in food science. You will take courses such as bacteriology, biology, business, chemistry, epidemiology, food technology, management, mathematics, microbiology, physics, and statistics, as well as classes in food science. You will need to understand HACCP theory and how to apply it. You also must understand federal, state, and local laws, rules, and regulations that govern food protection.

In high school, be sure to develop a strong background in math and science. Take mathematics, biology, chemistry, physics, and computer science. Communications courses are also important.