

Washington State University's School of Food Science's Center for Advanced Food Technology is pleased to announce an online Certificate of Proficiency in Seafood Science beginning April 10, 2019. Patterned after the very successful SFS Certificate of Proficiency in Food Science, the Certificate of Proficiency in Seafood Science provides six courses, each providing its own certificate of completion, that are designed to provide the basics related to seafood science, production, processing, safety and marketing. This includes all marine, freshwater organisms, whether they are sourced from wild fisheries or aquacultured, and is not limited to just fish. It is designed for individuals that may not have a formal education in food science or seafood, but work in the seafood/fisheries/aquaculture sectors.

The courses are entirely online, each 7 weeks in length with weekly live sessions using Zoom audio/video communications. The live sessions are recorded and are posted to a web site and will be available 24/7 for those unable to participate in the live sessions. Other arrangements can be made for individuals that do not have internet accessibility. Two courses will be taught each session and each course is repeated twice a year to facilitate access to individuals that may have only seasonal availability for studies. Students may also complete the class in more than one course period without penalty. A student may enter the program with any class and complete the program in as short a period as six months.

## Courses

**[SFS 111: Seafood Science, Production and Harvesting](#)** - An introduction to seafood science and the utilization of aquatic organisms including fish meal and associated by-products. This includes an introduction to the US and International Harvest Fisheries as well as Aquaculture/Mariculture activities.

**[SFS 112: Seafood Microbiology and Chemistry](#)** - An introduction to beneficial and harmful microorganisms related to seafood as well as the basic chemistry of seafood and the application of beneficial chemicals as preservatives. Seafood vessel and plant sanitation are also presented.

**[SFS 113: Seafood Protection Plans](#)** - Presents Seafood Safety Programs including Seafood Hazard Analysis and Critical Control Plans (HACCP), US Food and Drug Administration (FDA) Guidance for Seafood HACCP, as well as the Food Safety Controls Alliance (FSPCA) FDA approved training related to Human Foods Preventive Control Qualified Individual (PCQI). Individuals completing this course will meet the requirements for both Seafood HACCP and PCQI qualifications and will be capable of developing and implementing comprehensive Food Safety Plans.

**[SFS 114: Seafood Quality and Auditing](#)** - Present the aspects of seafood quality along the value chain and the role of seafood science in accomplishing desired levels of seafood quality including approaches used for determining and measuring seafood quality using physical and chemical testing methods.

**[SFS 115: Seafood Processing and Costing](#)** - Provides descriptions of unit operations, common processing systems, equipment used to include automated systems and applications of robotic technology, as well as the current trends in processing and product development. This will also include introductions to various methods and technologies associated with seafood preservation including drying, curing, canning and refrigeration.

**[SFS 116: Seafood Marketing](#)** - Provide a basic understanding of the fundamentals of seafood marketing, including defining seafood marketing, the basics of marketing in general, understanding seafood customer needs and perceptions, approaches to marketing and selling, international marketing, and case studies.

**For full course descriptions or to register click the course name above and we look forward to having you join us to earn your Certificate of Proficiency in Seafood Science.**