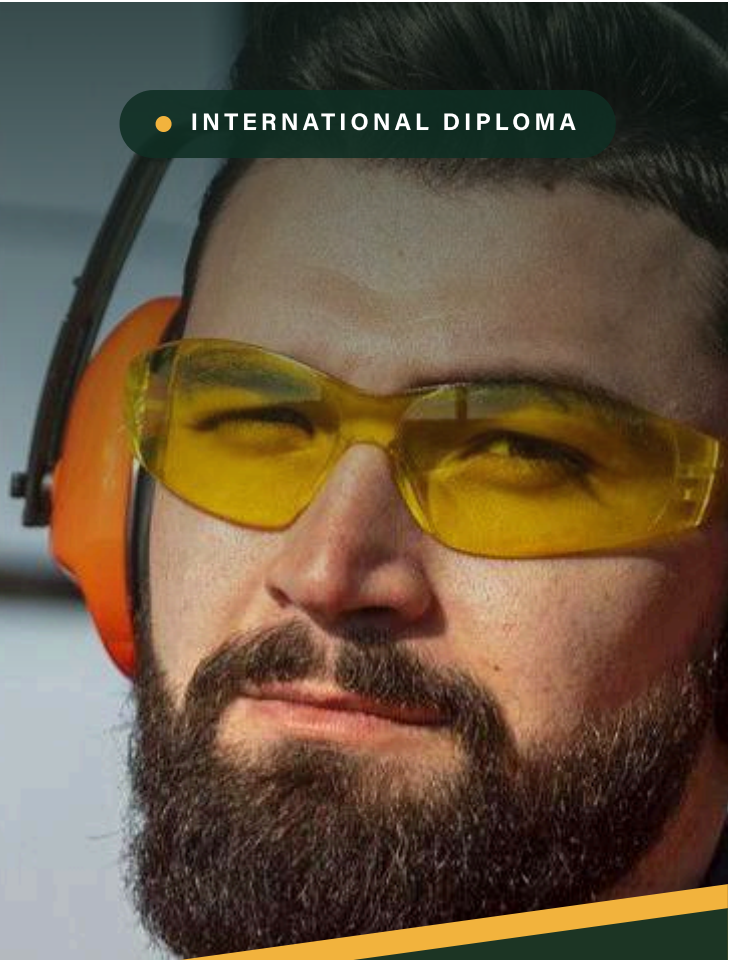




AMERICAN INSTITUTE
OF SAFETY PROFESSIONALS

INTERNATIONAL DIPLOMA



COURSE CODE • 1012

INTERNATIONAL DIPLOMA IN FOOD SAFETY AND TECHNOLOGY

A senior-level diploma in food safety governance and technology. Master FSMA, Codex and GFSI schemes, food microbiology and toxicology, HACCP and preventive controls, processing, sanitation and emerging food technologies.

Level 7 (equivalence)

6 core units

Assignment-based, no written examinations

480

Hours (TQT)

180

Guided learning hours

6

Core units

100%

Assignment-based

DIPLOMA OVERVIEW

Lead food safety programs that protect public health, maintain compliance and support global trade.

The International Diploma in Food Safety and Technology develops senior-level competence in food safety governance, regulatory compliance, risk-based food safety systems and modern food technologies, preparing professionals to manage food safety across complex, global supply chains.

It integrates U.S. frameworks such as the Food Safety Modernization Act (FSMA) and USDA FSIS with HACCP, ISO 22000, Codex Alimentarius and GFSI-benchmarked schemes (BRCGS, SQF, FSSC 22000, IFS), and covers preventive controls, microbiology, processing technologies, sanitation, hygienic design and sustainability.

GRADUATE CAPABILITIES



Preventive controls

Apply FSMA preventive controls and HACCP principles across food systems



Hazard science

Evaluate microbiological, chemical and allergenic hazards with scientific risk assessment



Systems

Design food safety management systems aligned with U.S. and international requirements



Technology

Integrate processing and preservation technologies with safety and quality



Sanitation

Lead sanitation, hygienic design and environmental monitoring programs



Compliance

Manage inspections, audits and compliance verification

WHO IT'S FOR

Food safety managers

HACCP coordinators and PCQIs

QA/QC directors

Food technologists

Regulatory affairs professionals

Supply chain safety managers

For food safety and quality leaders in production, processing, distribution and retail, including those managing FSMA, FSIS, BRCGS, SQF or FSSC 22000 compliance.

AT A GLANCE

480 hrs

Total qualification time

180 hrs

Guided learning

300 hrs

Self-study and research



SIX CORE UNITS

Six units move from regulatory frameworks and food science through HACCP and processing technology to sanitation, facility design and innovation.

480

Hours (TQT)

6

Core units

100%

Assignment-based

Each unit: 80 hours total qualification time (30 guided learning + 50 self-study).

UNIT	UNIT TITLE AND CONTENT	HOURS
1012/101	Governance, Regulatory Frameworks, and Global Food Safety Systems FDA under FSMA and USDA FSIS; Codex Alimentarius, the WTO SPS Agreement and EU General Food Law; GFSI-benchmarked schemes (BRCGS, SQF, FSSC 22000, IFS) and how they interact in international trade.	80 30 GLH
1012/102	Food Microbiology, Contaminants, and Toxicology Salmonella, E. coli O157:H7, Listeria, C. botulinum and emerging pathogens; pesticide residues, heavy metals, mycotoxins, acrylamide and allergens; dose-response, ADIs and MRLs.	80 30 GLH
1012/103	HACCP, Risk Assessment, and Preventive Controls The seven HACCP principles; FSMA Preventive Controls for Human Food (21 CFR 117) and PCQI requirements; biological, chemical, physical and radiological hazard assessment; food safety plan documentation.	80 30 GLH
1012/104	Food Processing Technologies and Preservation Systems Pasteurisation, sterilization, retorting and UHT with D-, z- and F-values; high-pressure processing, pulsed electric fields, UV-C and cold plasma; MAP, water activity, pH and hurdle technology; process validation.	80 30 GLH
1012/105	Sanitation, Facility Design, and Environmental Monitoring Zoning and material flow; cleaning and disinfection validation, SSOPs and biofilm control; Listeria and environmental monitoring programs; hygienic design to 3-A and EHEDG.	80 30 GLH
1012/106	Innovation, Sustainability, and Emerging Food Technologies Nanotechnology, blockchain traceability, AI and real-time sensors; plant-based, cultivated, insect and fermentation proteins; food waste, circular economy and the UN SDGs; climate resilience.	80 30 GLH

DELIVERY MODEL

Structured, assignment-based study built for working professionals, with guided independent study, applied research and workplace-relevant analysis instead of fixed lecture schedules.



Online eLearning

Delivered through the AISP Student Dashboard (LMS)



480 Hours

180 guided learning + 300 self-study



Self-Paced

Study around your work; most learners complete in 6–12 months



Lifetime Access

Your learning resources remain in your Student Dashboard after completion



Language: Instruction and assessment are in English. Professional written English is required.



Tutor support: Qualified tutors with industry and academic expertise provide academic guidance, clarify technical and regulatory expectations and give constructive feedback throughout. A designated assessor supports you at every stage.

REGULATORY AND INDUSTRY ALIGNMENT

- ✓ FDA Food Safety Modernization Act (FSMA) preventive controls
- ✓ HACCP principles and Codex Alimentarius guidance
- ✓ ISO 22000 food safety management system concepts
- ✓ FDA Current Good Manufacturing Practices (cGMPs)
- ✓ GFSI-benchmarked third-party audit and traceability expectations

YOUR PATH TO THE DIPLOMA

1

Enroll online

Register and access all six units through your Student Dashboard.

2

Study and submit

Work through each unit and submit a formative and a summative assignment for assessment.

3

Earn your diploma

Pass all six units to receive your diploma certificate, transcript and wallet card.



ASSESSED ON WHAT YOU CAN DO

This diploma is assessed entirely through assignment, with no written examinations. Assignments apply food safety science, regulatory requirements and risk-based systems to realistic production and supply-chain scenarios.

12

Assignments (2 per unit)

26–33k

Words in total

0

Written exams

Pass / Fail

Assessment outcome



Formative (each unit)

800–1,000 words: a technical discussion paper, white paper or guidance document, with developmental feedback from your assessor.



Summative (each unit)

3,500–4,500 words: a professional report that applies structured risk and audit tools to a realistic food safety scenario and sets out a phased implementation plan.



Standards & integrity

Submitted through the student portal and graded by a qualified assessor against a published marking rubric. Work must be properly referenced and is checked for similarity; plagiarism, collusion or contract cheating can lead to disqualification. All assessment decisions are subject to internal quality assurance.



ENTRY REQUIREMENTS

- ✓ Food industry experience is strongly recommended.
- ✓ HACCP or PCQI training is an excellent foundation.
- ✓ No academic degree is required; a food science or microbiology background is helpful.

Professional written English is required, as instruction and assessment are in English.

WHO SHOULD ENROLL

- › Food safety managers and directors
- › HACCP coordinators and PCQIs seeking diploma-level study
- › QA/QC directors and food technologists moving into food safety leadership
- › Regulatory affairs professionals and food safety consultants
- › Supply chain safety managers (supplier verification, imports, FSVP)

WHAT YOU RECEIVE

Sample documents shown ·
personal details redacted



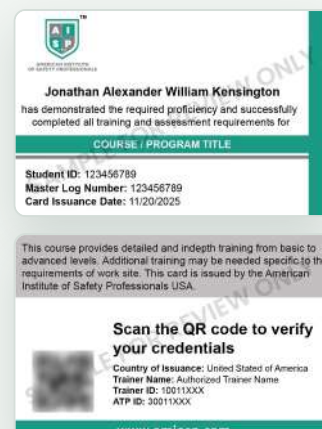
Diploma Certificate

The International Diploma in Food Safety and Technology, issued by American Institute of Safety Professionals LLC, USA, as a digital certificate (PDF) with QR verification. The hardbound option also includes a printed copy, posted to you.



Official Student Transcript

A formal record of all six units completed and the hours achieved.



Wallet Card

A professional wallet card to carry proof of your diploma on the job.

All three documents are verifiable by employers at [amiosp.com/student-verifications](https://www.amiosp.com/student-verifications).

WHERE THIS DIPLOMA FITS

The food sector diploma in the AISP portfolio. It pairs naturally with the Advanced Toxicology diploma (1017) for food contaminant risk, and with the Occupational Health and Safety Management diploma (1003).

DIPLOMA FEES

Refer to website for prices



Digital
(PDF)

Hardbound + Digital

Courier charges for hardbound copies are quoted separately before dispatch.

Payment assistance
accounts@amiosp.com

THE AISP ADVANTAGE WHY CHOOSE US?



Employer-verifiable worldwide

Every diploma carries a Master Log Number and QR code for instant online verification.



Built for working professionals

Fully online and self-paced, with no exams to sit and no time away from work.



Industry-relevant content

Grounded in FSMA, Codex and GFSI schemes, with food science and processing technology built in.



Expert-developed and quality assured

Developed by subject specialists and governed by internal quality assurance for consistent, fair assessment.



Trusted by employers

A credential employers can check in seconds and recognize for its depth.

WHERE THIS DIPLOMA CAN TAKE YOU

The diploma supports progression into senior food safety and quality leadership roles, including:

- Food Safety Director / VP Quality and Food Safety
- Regulatory Affairs Director (food safety)
- Corporate Food Safety Manager
- HACCP / PCQI Program Director
- GFSI Lead Auditor
- Principal Food Safety Consultant

U.S. labor statistics do not publish a single category for food safety management. For reference, the figures below show earnings for occupational health and safety specialists, a related occupation. They are not an indication of earnings after this diploma.

📍 UNITED STATES DATA ONLY

\$93,860

Mean annual wage

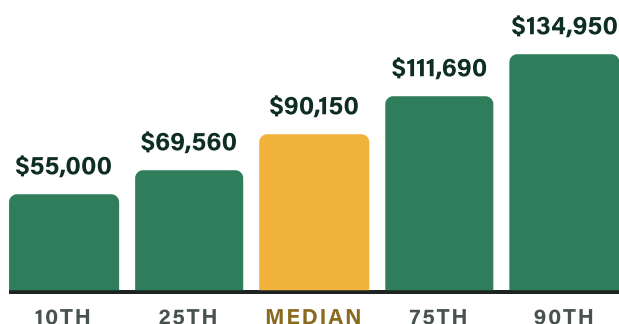
\$90,150

Median annual wage

140,610

Employed nationwide

ANNUAL WAGE RANGE



TOP-PAYING INDUSTRIES

Oil and gas extraction	\$120,700
Scientific R&D services	\$118,800
Aerospace products mfg.	\$118,560
Electric power generation & distribution	\$117,990
Chemical manufacturing*	\$106,400

* Chemical manufacturing: NAICS 3251, 3252, 3253 and 3259 only.

Source: U.S. Bureau of Labor Statistics, Occupational Employment and Wage Statistics, May 2025 (SOC 19-5011, Occupational Health and Safety Specialists). United States only; excludes self-employed workers. Earnings vary by experience, location and employer; no salary is guaranteed.

FREQUENTLY ASKED QUESTIONS

Quick answers about the diploma, how it is assessed and what you receive.



STILL HAVE QUESTIONS?

GENERAL
info@amiosp.com

PAYMENTS
accounts@amiosp.com

CALL
+1 (689) 286-3561



ABOUT THE DIPLOMA

Q01

Who is this diploma for?

Food safety managers, HACCP coordinators, PCQIs, QA directors, food technologists, regulatory professionals and supply chain safety managers.

Q02

Does it cover FSMA and HACCP?

Yes. Unit 3 covers the seven HACCP principles and FSMA Preventive Controls for Human Food (21 CFR 117), including PCQI requirements.

Q03

Is this a university degree?

No. It is a professional qualification awarded by the American Institute of Safety Professionals. It does not confer statutory authority, professional licensure or regulatory approval.



STUDY & ASSESSMENT

Q04

How is the diploma delivered?

Fully online through the AISP Student Dashboard (LMS), self-paced, with tutor guidance and a designated assessor.

Q05

How is it assessed?

Through two written assignments per unit (12 in total), graded Pass / Fail against a marking rubric. There are no written examinations.

Q06

How long does it take?

480 hours of total qualification time. Most learners complete the diploma in 6–12 months while working.



ENTRY & AWARD

Q07

Do I need a degree to enroll?

No. Food industry experience is strongly recommended, and HACCP or PCQI training is an excellent foundation.

Q08

What do I receive?

A diploma certificate, an official transcript and a wallet card, all verifiable at amiosp.com/student-verifications.

Q09

How much does the diploma cost?

Digital and hardbound options are available. See current prices on the [diploma page](#).



AMERICAN INSTITUTE
OF SAFETY PROFESSIONALS

ENROLL TODAY

ADVANCE YOUR PROFESSIONAL STANDING

Lead food safety from farm to fork, with the science, systems and technology to back your decisions. Enroll online and begin through your AISP Student Dashboard.

ENROLL AT [AMIOSP.COM](https://amiosp.com) →

CONTACT US

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Payments: accounts@amiosp.com

American Institute of Safety Professionals LLC (Company Reg. No. 15202418). This diploma is an educational and professional qualification. It does not confer statutory authority, professional licensure or regulatory approval. Responsibility for regulatory compliance and legal duties remains with employers, regulators and designated duty holders.

[WWW.AMIOSP.COM](https://www.amiosp.com)



QUALITY ASSURANCE & ACADEMIC INTEGRITY

All delivery and assessment are governed by an internal quality assurance framework that protects academic standards, ensures consistent assessment decisions and maintains the integrity of the qualification.

