

IFSS Framework Food Protection Professionals Curriculum Framework

		Integrated Food Safety System (IFSS) Food Protection Professionals Curriculum Framework																																																			
		Level 1 Professional Certificate										Level 2 Professional Certificate																																									
Leadership	Advocacy	L1	Communication Management	L2	Communication Skills	L3	Compliance	L4	Emergency Response	L5	Human Resource Management	L6	IFSS	L7	Laws & Regulations	L8	Leadership Skills	L9	Legislative Affairs	L10	Mediation	L11	Organizational Design	L12	Program Resources	L13	Risk Management	L14	Strategic Planning	L15																							
		L1		L2		L3		L4		L5		L6		L7		L8		L9		L10		L11		L12		L13		L14		L15																							
Technical Specialist [Program Specific]	Dairy - on farm Program	T26	Egg (shell) Program	T27	Fish & Seafood Program	T28	Produce Program	T29	Shellfish Growing Areas Program	T30	USDA APHIS	T31	Animal Food Program	T32	Dairy Processing Program	T33	Meat & Poultry (USDA FSIS)	T34	Manufactured Food Program	T35	Shellfish Plant Program	T36	Retail Food Program	T37	Retail Food Program	T38	Retail Food Program	T39	Retail Food Program																								
		T26		T27		T28		T29		T30		T31		T32		T33		T34		T35		T36		T37		T38		T39																									
Technical Specialist [Expert]	Audit	T1	Communication Skills	T2	Critical Thinking	T3	Emergency Response	T4	Food Defense Vulnerability Assessment	T5	IFSS	T6	Leadership Skills	T7	Legal Proceedings Preparation	T8	Management Skills	T9	Policy Development	T10	Professional Development Planning	T11	Program Evaluation	T12	Project Management	T13	Reference Materials	T14	Report Evaluation	T15	Risk Analysis	T16	Supervision Skills	T17	Research Design [Elective]	T18	Statistical Analysis [Elective]	T19															
		T1		T2		T3		T4		T5		T6		T7		T8		T9		T10		T11		T12		T13		T14		T15		T16		T17		T18		T19															
Advanced [Program Specific]	Dairy - on farm Program	A34	Egg (shell) Program	A35	Fish & Seafood Program	A36	Produce Program	A37	Shellfish Growing Areas Program	A38	Shellfish Patrol Program	A39	USDA APHIS	A40	Animal Food Program	A41	Dairy Processing Program (USDA FSIS)	A42	Meat & Poultry (USDA FSIS)	A43	Manufactured Food Program	A44	Shellfish Plant Program	A45	Department of Defense (DoD)	A46	Interstate Travel Program (FDA)	A47	National Marine Fisheries Service (NOAA)	A48	Vessel Sanitation Program (VSP)	A49	Retail Food Program	A50	Retail Food Program	A51	Retail Food Program																
		A34		A35		A36		A37		A38		A39		A40		A41		A42		A43		A44		A45		A46		A47		A48		A49		A50		A51																	
Advanced	Communication Skills	A1	Emergency Response	A2	Enforcement	A3	Evidence	A4	Food / Feed Defense	A5	Imports	A6	IFSS	A7	Inspections	A8	Inspector Skills [Elective]	A9	Investigative Skills	A10	Laboratories	A11	Leadership Skills	A12	Outbreak Investigation	A13	Product Disposition	A14	Risk Analysis	A15	Sampling	A16	Transportation	A17																			
		A1		A2		A3		A4		A5		A6		A7		A8		A9		A10		A11		A12		A13		A14		A15		A16		A17																			
Basic [Program Specific]	Dairy - on farm Program	B42	Egg (shell) Program	B43	Produce Program	B44	Shellfish Growing Areas Program	B45	USDA APHIS	B46	Animal Food Program	B47	Dairy Processing Program	B48	Game	B49	Meat & Poultry (USDA FSIS)	B50	Manufactured Food Program	B51	Shellfish Plant Program	B52	Retail Food Program	B53	Retail Food Program	B54	Retail Food Program	B55	Retail Food Program	B56	Retail Food Program	B57	Retail Food Program	B58	Retail Food Program	B59	Retail Food Program																
		B42		B43		B44		B45		B46		B47		B48		B49		B50		B51		B52		B53		B54		B55		B56		B57		B58		B59																	
Basic	Allergens *	B3	Biological Hazards	B4	Biosecurity	B5	Communication Skills	B6	Data & Information Systems	B7	Emergency Response	B8	Environmental Hazards	B9	Food / Feed Defense	B10	HACCP	B11	IFSS	B12	Imports	B13	Inspections, Compliance, & Enforcement	B14	Investigation Principles	B15	Jurisdiction	B16	Labeling	B17	Laws, Regulations, Policies, & Procedures	B18	Personal Safety	B19	Pest Control	B20	Plumbing *	B21	Preventive Controls **	B22	Professionalism	B23	Public Health Principles	B24	Recalls	B25	Sampling	B26	Sanitation Practices	B27	Traceability	B28	Transportation
		B3		B4		B5		B6		B7		B8		B9		B10		B11		B12		B13		B14		B15		B16		B17		B18		B19		B20		B21		B22		B23		B24		B25		B26		B27		B28	
* Not for Animal Food ** Not for Retail		The National Curriculum Standard (NCS) is a food safety professional training standard supported by FDA's cooperative agreement grants [054FD004324-04 and 1U18FD000904-01] to advance the mission of the Partnership for Food Protection's Integrated Food Safety System. An interactive version of the IFSS Food Protection Professional Curriculum Framework can be found at www.ifpti.org/ncs																																																			