

There are three overarching benchmarks against which FSPCA Human Food Lead Instructor applicants will be evaluated. They are:

1. Food Safety Instructor Experience
2. Education
3. Work Experience

The benchmarks are equally weighted and the specific criteria for each benchmark are detailed below.

Food Safety Instructor Experience

Applicants must identify specific food safety courses/programs in which they have participated **in an instructor role**. The review committee will determine relevance of the experience and may consider:

- HACCP instruction experience
- Combinations of different food/ food safety courses
- Academic teaching experience

Education

This requirement can be satisfied with a degree or degrees from accredited educational institutions in the relevant competency areas listed below. While it is not necessary to have a formal degree to qualify in this area, applicants without a degree must provide documentation of at least 30 semester hours in one or a combination of the following areas. Documentation can be a list of courses, including course details on your CV, or a copy of your transcripts.

- biological sciences
- food science /technology
- chemistry
- microbiology
- veterinary science
- animal science
- public health
- environmental health
- or related scientific fields that provided knowledge directly related to the human food industry

Work Experience

Applicants must have at least five years of food safety work experience in or with the human food processing industry. Relevant experience may include:

- food processing
- food packaging
- food handling facilities
- corporate food safety function
- food safety consulting or laboratory
- food testing
- food safety auditing
- food safety training and education
- food safety regulatory work (inspections, policy development, compliance work)
- or other related experience