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