



American Meat Science Association

March 13, 2018

To Whom It May Concern:

The core purpose of the American Meat Science Association (AMSA) is to foster community and professional development among individuals who create and apply science to efficiently provide safe and high-quality meat. Because of this purpose, we created the Food Safety and Science Certification which proves an understanding of food safety procedures required to operate in any facet of food production or processing. We developed this certification because we saw a need for all workers in the meat science industry to understand and practice proper food safety procedures and standards.

The Food Safety and Science Certification demonstrates individuals have a broad understanding of food safety procedures and standards in the food industry. In addition, concepts such as chemical properties and processes, food handling and storage, foodborne illnesses, and principles of HACCP are addressed. The certification was developed by AMSA member meat scientists who are experts in the field of food safety.

There are many opportunities in the food industry for people who have expertise in food safety and meat science. This certification process can open up a wide range of career options in one of the most basic and far reaching sectors in our society. We believe those who earn this certification will have a solid foundation they can build upon in college or apply directly in the workforce.

Sincerely,

Collette Kaster, CEO

American Meat Science Association



P.O. Box 341833 • Los Angeles, CA • 90034 • Phone/Fax: 888-746-5662

May 18, 2018

To Whom It May Concern:

I am writing this letter in support of the Food Safety and Science Certification endorsed by the American Meat Science Association (AMSA).

I have been working in the food industry since I was 18 before I had any knowledge of food safety. Following a Bachelor degree in Food Science, a Master's degree in Meat Processing and a Ph.D. in Meat Microbiology I am well versed in the importance of the manufacturing of safe food products. Today I am a founding partner in Allied Food Safety a Food Safety and Regulatory Consulting firm. I have worked with International Quick Service Restaurants throughout the supply chain with focus on Food Safety, Quality, Governmental Regulations and meeting customer specifications/expectations. As a food safety professional, I work with all segments of the food processing industry and am keenly aware of the need for trained individuals. The food industry is desperate for young people that have some knowledge of Food Safety and the science of food manufacturing. This area has many opportunities for young people who are interested in pursuing further education in Food Science, Animal Agriculture and the Culinary industries. Additionally, this background knowledge, and certification as evidence of this knowledge, will be immediately useful to young people entering the workforce following high school. As an employer and in my work with food service, restaurant and food manufactures, companies are on a continuous search for youth with an interest in the industries of food.

Students who earn this certification have demonstrated that they have a mastery of concepts vital to succeeding in the food safety industry. As my career has been built on the implementation of HACCP as a Food Safety tool and negotiating the Federal and State Food Safety regulation I can attest to the students demonstrated knowledge in these areas will be an asset to the careers.

It is imperative for the continued task of safely feeding the world that skilled workers are interested and available to be part of the food industry. A student that has earned certification in Food Safety and Science program are more qualified for employment in the food industry than a candidate without the certification and is more likely to be hired and

achieve success in the food industry. I personally had the opportunity to review and comment on this valuable certification on behalf of the American Meat Science Association and truly believe it will help prepare students for future success. This Food Safety and Science Certification program should be widely adopted to offer students this invaluable opportunity to further open career opportunities in the Food Industry.

Sincerely,



Lynn Graves Delmore, Ph.D

Partner

Allied Food Safety

805.458.2499



May 17, 2020

To whom it may concern,

I am writing this letter in support of the American Meat Science Association (AMSA) Food Safety & Science .

I am responsible for developing the enterprise strategy for Sustainability. I collaborate with enterprise leaders of Food Safety, Environmental Services, Animal Wellbeing, Workplace Safety and Corporate Social Responsibility to develop strategic goals that will prepare our business for the future. We have more than 117,000 Tyson team members (TM) in 135 plants across the US, with 11 plants and 12,200 TM in Texas.

Students (talent) who earn this certification in food safety and science have demonstrated they have a mastery of concepts vital to succeeding in this industry:

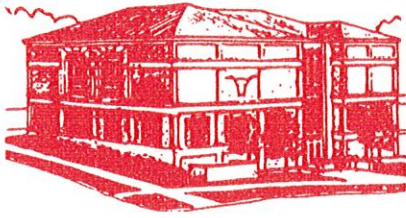
It is imperative we have a pipeline of skilled talent for current and future positions in the industry.

- Finding and retaining talent that enters with the fundamental understanding of food safety and food science is a great opportunity for success.
- Talent that have been exposed to food industry safety standards and practices, and identify causes of foodborne illnesses and methods of prevention is valuable.
- Talent earning this certification would be more prepared and employable than a student without the certification.
- Growing and developing talent to lead this organization in the future is critical to our success and programs like this allow real learn opportunities early in their career.

As one of the largest protein companies in the world, we are constantly looking for talented people who want to grow their career at Tyson Foods. Today, the president of our poultry business was in the FFA, he started at Tyson as a Service Tech on poultry farms and now he is leading the largest poultry company in the world. We appreciate programs that invest and grow people as we collectively raise the world's expectations for how much good food can do.

A handwritten signature in cursive script that reads 'Justin Ransom'.

Justin Ransom, Ph.D. Senior
Director Sustainable Food
Strategy



Alabama Cattlemen's Association

201 South Bainbridge Street • Montgomery, AL 36104 • (334) 265-1867 • www.bamabeef.org

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February 11, 2021

To Whom it May Concern:

I am writing this letter in support of the American Meat Science Association (AMSA) Food Safety & Science Certification.

The Alabama Cattlemen's Association (ACA) is a trade organization representing 10,000 members annually. As the qualified State Beef Council in Alabama, the Beef Checkoff Council within the ACA approves in-state budgets for the National and State Beef Checkoff programs. The ACA has representation on the National Cattlemen's Beef Association (NCBA) Federation of State Beef Councils. Each year, the State Beef Checkoff program develops priority areas to support educational programs that will help enhance the skills of people who impact the beef and cattle industry.

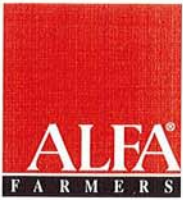
The cattle and beef industries are diverse fields that encompasses everything from animal handling and care to meat processing, packaging and preparation. Because less than two percent of Americans are actively involved in production agriculture, there is a lack of skilled workers who have a working knowledge of our industry. Not only does this shrink the pool of qualified workers for our members, but it has also impacted our ability as an association to identify applicants with a strong background in the field. Recognizing the AMSA Food Safety & Science Certification on an applicant's resume indicates they have sought to become an expert in the field and have the knowledge and skills necessary to represent the interests of Alabama's cattlemen.

The AMSA Food Safety & Science Certification creates employees and producers with the knowledge and skill set vital to succeed in the beef industry, specifically the meat preparation sector. We fully support this certification and plan to utilize it to help promote the beef industry throughout Alabama.

Sincerely,

Erin Beasley
Executive Vice President

Living



JIMMY PARNELL
PRESIDENT

December 14, 2021

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association (AMSA) Food Safety & Science Certification.

My name is Graysen Biensch, and I serve as the Beef Division Director for the Alabama Farmers Federation (AFF). AFF is Alabama's largest farm organization comprised of and representing agricultural and associate members in all 67 Alabama counties. We strive to protect and improve the ability of farmers engaged in production agriculture to provide a reliable supply of food through responsible stewardship of Alabama's resources.

The Alabama Farmers Federation Beef Division represents farmers on a national, state, and local level with committees in every county. Beef farmer members gather and develop policies and program ideas. Those policies are discussed at the state level and may become state and national initiatives of the Federation. The Beef Division also provides opportunities to educate farmers on the latest technology and business practices. The organization also offers meetings with experts on the cattle business including seminars, workshops, and field demonstrations.

Because I have a passion for the state's agriculture industry, I believe it is important to invest in educational opportunities for the next generation of Alabama's workforce. The AMSA Food Safety & Science Certification provides individuals the opportunity to showcase a holistic understanding of the food industry and allows them to play a role in the growing need to provide a safe food supply to an increasing number of people. An individual who earns this certification proves they have expertise and skills such as HACCP systems, sanitation laws and regulations, and food chemistry principles to name a few.

It is our hope that this certification is approved by the State of Alabama, so Career and Technical Education programs can meet the wants, needs, and interests of our students and the overall state workforce. Thank you for your consideration.

Sincerely,

A handwritten signature in black ink, appearing to read "Graysen Biensch", written over a white background.

Graysen Biensch
Beef Division Director
Alabama Farmers Federation





1401 North 24th Street • Phoenix, Arizona 85008 • (602) 273-7163

June 5, 2019

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety & Science Certification.

The Arizona Beef Council (ABC) is a not-for-profit organization created by the State of Arizona on August 11, 1970. The Council has the authority to establish a self-financed program to help develop and maintain state, national, and foreign markets for beef and beef products. The Council is controlled by a Board of Directors appointed by the Governor of Arizona, consisting of nine industry representatives from the cattle grower, cattle feeder, and dairy industries of Arizona. Leaders of the Arizona Cattle Growers' Association (ACGA), the Arizona Cattle Feeders' Association (ACFA), and United Dairymen of Arizona (UDA) many times serve as Council members.

In 1985, with the passage of the Beef Promotion and Research Act (BPRA) and the Beef Promotion and Research Order (BPRO), the Arizona Beef Council was authorized to become a qualified state council (QSBC) to collect the checkoff for the Cattlemens' Beef Promotion and Research Board (CBB). QSBCs must have written procedures that ensure the proper collection of and compliance with the checkoff as prescribed by the BPRA, the BPRO, and the CBB.

The ABC programs are financed primarily by the \$1 per head assessment on sales of Arizona domestic cattle. Revenue is recognized as sales of cattle are reported to the Arizona Department of Agriculture, the ABC, or remitted to the ABC by other states. Assessments collected by the Department are remitted monthly to the Council, less a 5% administration fee. The ABC is required to contribute to the CBB fifty percent of gross fees resulting of sales of cattle. The ABC in-state programs focus on education, nutrition, retail, and food service promotion.

Individuals who earn this certification have demonstrated possession of an in-depth knowledge of food safety procedures and standards necessary to thrive in the food industry. It is imperative we have a pipeline of skilled workers for current and future positions in the industry. This certification is what the food industry is missing.

An individual who has earned the American Meat Science Association Food Safety & Science Certification, issued by a nationally recognized, industry-leading organization, has proven they are more qualified for employment in the meat and food industries than an applicant without the certification. In addition, this certification is extremely valuable to employers like me because it helps connect us to qualified candidates.

Sincerely,

Tiffany Selchow
Director of Social Marketing and Consumer Outreach
Arizona Beef Council

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety & Science Certification.

The Arizona Farm Bureau is Arizona's largest farm and ranch organization with membership that represents production agriculture throughout the state of Arizona. We are "The Voice of Agriculture" in Arizona. Farm Bureau is an independent, non-governmental grassroots organization that analyzes problems and formulates action to achieve educational improvement, economic opportunity, and social advancement and thereby to promote the national well-being. As our industry continues to face new and ongoing challenges, Farm Bureau will be there to help face those challenges. One of those challenges: the availability of skilled labor.

Individuals who earn this certification have demonstrated possession of an in-depth knowledge of food safety procedures and standards necessary to thrive in the food industry.

It is imperative we have a pipeline of skilled workers for current and future positions in the industry. Arizona's agricultural community represents \$23.3 billion of Arizona's economy. It is vital that we keep the pipeline of skilled workers open so that agriculture can continue to thrive in Arizona.

An individual who has earned the American Meat Science Association Food Safety & Science Certification, issued by a nationally recognized, industry-leading organization, has proven they are more qualified for employment in the meat and food industries than an applicant without the certification. In addition, this certification is extremely valuable to employers within the agricultural community because it helps identify and connect with skilled employees.

We look forward to seeing this Certification making the approved list so that teachers and students can take advantage of the knowledge and skills that it provides.

Sincerely,

Katie Aikins
Director of education
Arizona Farm Bureau

Southwestern Processing, Inc.
2689 E. Combs Road
Queen Creek, AZ 85140
480-987-8700

May 31, 2019

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety & Science Certification.

My name is Mike Miller, I am the owner of Southwestern Processing Inc., A custom slaughter, meat processing and smoked meat production plant in San Tan Valley, Arizona. Our company has been in business in Arizona since 1986.

Students who earn this certification have demonstrated that they have a mastery of concepts vital to succeeding in the food safety industry, including:

- Understanding federal and state food industry safety standards and practices
- Identifying hazards and critical control points in food processing and demonstrating the process of establishing and monitoring critical limits
- Demonstrating HACCP practices and implementation procedures
- Demonstrating the processes of establishing verification, record keeping and documentation procedures for a HACCP program
- Explaining the physical and chemical changes which occur in the cooking and storing of foods and how those changes impact food quality and safety
- Identifying various acids and bases and explaining how they relate to food science
- Understanding and describing the different chemical processes in food science such as fermentation, leavening, retrogradation, syneresis and gelatinization

It is imperative we have a pipeline of skilled workers for current and future positions in the industry. A student that has earned the Food Safety and Science Certification that is endorsed by a nationally recognized association such as the AMSA has proven that they are more qualified for employment in the food industry than a candidate without the certification and is more likely to be employed. In addition, this certification is extremely valuable to employers as it helps connects us to qualified candidates and should be offered at all schools with courses in food science and food processing.

Sincerely,

Mike Miller
Owner

Doodlebugs Daycare
1228 Brookhaven Ct
Springdale, Arkansas 72762
479-927-2235

July 31, 2019

To Whom It May Concern:

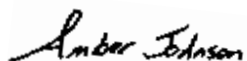
I am writing this letter in support of the American Meat Science Association Food Safety & Science Certification. An individual with this certification has an in-depth knowledge of food safety procedures and standards.

I am currently the Director of Doodlebugs Daycare at Springdale, Arkansas. I have been in the childcare industry for 15 years and there are 22 employees on staff with approximately 100 plus children periodically. Doodlebugs Daycare has been consistently recognized as a front runner in the childcare industry by the Northwest Arkansas Democrat-Gazette "Best of the West" voted on by the public.

Parents depend on us to take care of their children and to provide their utmost well-being at all times. We strive to prevent the spread of germs and to provide a clean environment at our facility. Small children are susceptible to bacteria stemming from foodborne illness. Therefore, it is important that our staff understand the importance of food handling, food storage, food safety and sanitation methods.

Upon reviewing the AMSA Food Safety & Science Certification individuals with this nationally recognized, industry-leading certification will be better qualified and better prepared to work in the childcare industry or any work environment that involves cooking or serving food. The certification addresses the challenges mentioned above and will help connect us to quality candidates for employment.

Sincerely,

A handwritten signature in black ink that reads "Amber Johnson". The signature is written in a cursive, flowing style.

Amber Johnson, Director



First on Any Menu.

To: Whom It May Concern

From: Alan Risley

Date: July 7, 2019

Subject: Food Safety & Science Certification

The American Meat Science Association Food Safety & Science Certification would be a great advantage for any person entering the meat industry, particularly directly out of high school. The competencies covered in the certification are the guiding principles of food safety and hazard control in the meat industry.

An individual with this certification would be a leading candidate for hire as well as promotion to several of our premium position opportunities. The topics covered here require months/years of in-house training and several courses outside the facility to receive the same level of understanding. This Certification would also provide value to existing team members looking to advance.

This certification will add value to our team members at all levels and particularly to the youngest of our team members providing understand of the meat packing environment and opportunities for advancement early in their career.

Alan Risley

*Plant Manager – Pocahontas
Complex*

arisley@pecofoods.com

P: 870.202.7038

C: 870.805.0372



First on Any Menu®



St. Bernards Five Rivers
2801 Medical Center Drive
Pocahontas, AR 72455
Phone: 870.892.6212

July 30, 2019

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association (AMSA) Food Safety & Science Certification. This certification verifies individuals possess an in-depth knowledge of food safety procedures and standards required in the food industry.

St. Bernards Five Rivers Medical Center first opened for business October 23, 1950. The hospital is a 50 bed acute care hospital that serves Randolph County and the surrounding area. St. Bernards Five Rivers Medical Center is the only one in the state of Arkansas to receive gold level quality for excellence in both stroke and heart attack according to Best Hospitals', by U. S. News, 2019 rankings.

There are currently 8 employees in the cafeteria. Due to foodborne illnesses, it is critical to the well-being of our patients that our employees understand the importance of food handling, food storage and food safety.

An individual with this certification issued by a nationally recognized, industry-leading organization has demonstrated that they have a mastery of concepts vital to succeeding in the food safety industry. As the Human Resource Director, this certification will provide employers like me the opportunity to connect with qualified candidates seeking employment at Five Rivers.

Sincerely,

A handwritten signature in black ink, appearing to read "Susan Lynxwiler".

Susan Lynxwiler

HR Director/Payroll

870-892-6212 or 870-892-6057

Website: www.fiveriversmc.com

Facebook: www.facebook.com/fiveriversmc

May 17, 2018

To Whom It May Concern:

I am writing this letter in support of the Food Safety and Science Certification endorsed by the American Meat Science Association.

I am a graduate of Texas Tech University where my studies included Animal Science with Meat Science emphasis for undergrad and Meat Science/Food Safety Emphasis in Graduate School; I competed on Meat Judging teams in High School, Junior College, Senior College, Internationally (Australia ICMJ) and I am Currently a Technical Sales Representative for Birko Corporation.

Students who earn this certification have demonstrated that they have a mastery of concepts vital to succeeding in the food safety industry, including:

- Identifying hazards and critical control points in food processing and demonstrating the process of establishing and monitoring critical limits
- Demonstrating HACCP practices and implementation procedures
- Demonstrating the processes of establishing verification, recordkeeping and documentation procedures for a HACCP program
- Identifying various acids and bases and explaining how they relate to food science

Students who have certifications such as the Food Safety and Science Certification from well-known and nationally recognized associations such as AMSA are proven to be better qualified and prepared for real world positions and will require less adjustment and training when transitioning into a related position. This certification is very valuable to employers as it shows demonstrated knowledge of Food Safety and Processes. Demonstrated knowledge is extremely valuable when considering candidates for employment and will make the transition into the position less stressful which is beneficial for the candidate and employer.

Respectfully,



your partner in food safety

Blaine Corliss

Technical Sales Representative

C 720.601.8581

TF 800.525.0476 | P 303.289.1090 | F 303.289.1190

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May 18, 2020

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety and Science Certification. Having spent my career in Food Safety and education, I know the importance of providing students not only with this knowledge, but also the importance of providing a certification program like this one to students to help prepare them for college as well as real-world scenarios. I have been a Professor in Food Safety & Meat Quality at Colorado State University since 1995 and have encountered many people and situations in which the knowledge and skills necessary to support an ever-changing and fast-paced industry, would benefit greatly from a Food Safety and Science Certification program such as this one. Students who earn this certification demonstrate mastery of concepts vital to succeeding in these areas.

It is imperative to have individuals with certified achievements. Those who have earned the Food Safety and Science Certification that is endorsed by a nationally recognized association such as AMSA will be able to transfer credits for basic animal science courses and reduce tuition fees for the equivalent course. In addition to this financial savings for students, it is also vital that we have a continuing line of skilled workers for current and future positions in the industry.

Sincerely,

Keith E. Belk

Professor & Head
Department of Animal Sciences, Campus 1171
Colorado State University
Fort Collins, CO 80523-1171
Office: (970) 491-5826
Cell: (970) 222-3181
Email: Keith.Belk@ColoState.edu



ANIMAL SCIENCES

COLORADO STATE UNIVERSITY

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May 18, 2018

To Whom It May Concern:

I am writing this letter in support of the Food Safety and Science Certification endorsed by AMSA. As department chair at Texas Tech University from 1996-2011, I was exposed to hundreds of students who were not prepared for college. Having certification programs available for several areas will really benefit future students. Students who earn this certification demonstrate mastery of concepts vital to succeeding in these areas.

It is imperative to have students with certified achievements. A high school diploma is often not enough. A student who has earned the Food Safety and Science Certification that is endorsed by a nationally recognized association such as AMSA will be able to transfer credits for basic animal science courses and reduce tuition fees for the equivalent course. At CSU, this will save \$6,000 in tuition and fees. In addition, this certification is extremely valuable to employers as it helps verify qualifications of candidates for summer employment and internships. With so many Texas students studying out of state, this certification will have huge economic impact on students attending universities who are out-of-state.

Sincerely,

Kevin Pond
Professor and Department Head



MEYER
NATURAL FOODS

September 16, 2019

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety & Science Certification, American Meat Science Association Meat Evaluation Certification and the American Meat Science Association Culinary Meat Selection and Cookery Certification.

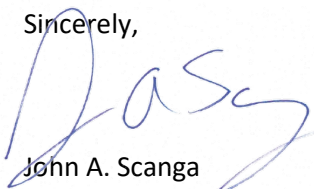
Meyer Natural Foods is dedicated to being the world's premier provider of premium protein-based natural foods. We offer wholesome, innovative, value-conscious product solutions for consumers while adhering to the highest standards of ethical conduct. We partner with the most progressive farmers, ranchers, producers, processors, and customers to provide these solutions.

Individuals who earn this certification have demonstrated possession of knowledge and skills vital to succeeding in the protein, meat and culinary career fields.

It is imperative we have a pipeline of skilled workers for current and future positions involving the production, selection, preparation and safety of meat. Competition for talented individuals with the basic knowledge of meat animal anatomy, grading, segregation and nomenclature and basic food safety principles such as HACCP is fierce and the addition of more job seekers with these skills increases their value to the food and meat industry and also provides a more expansive network of potential employees for the industry. Certificate programs such as these are not only valuable for the student in providing a clear path of study and an introduction into an industry, but also are valuable to the industry as a mechanism for identifying future employees with a base set of skills and knowledge.

An individual who has earned one or all American Meat Science Association Certifications, issued by a nationally recognized, industry-leading organization, has proven they are more qualified for employment in the food service and protein production industries than an applicant without the certification. In addition, this certification is extremely valuable to companies like ours because it helps connect us to qualified candidates.

Sincerely,



John A. Scanga
VP of Quality Assurance





Florida Cattlemen's Association

May 14, 2020

P.O. Box 421929 / 800 Shakerag Rd.
Kissimmee, Florida 34742-1929
Email: Jim@FloridaCattlemen.org

Telephone: (407) 846-6221
Fax: (407) 933-8209
Website: FloridaCattlemen.org

Dear Florida Department of Education:

Please accept this letter as testimony regarding the American Meat Science Association Food Safety and Science Certification.

While we are not members of the American Meat Science Association, we respect the association and appreciate all it does for the industry in regards to advocacy, education, and research. We are especially grateful that it has provided an opportunity for people of all ages to prove their skillsets and knowledge in food safety and science.

The Florida Cattlemen's Association is a membership organization that was established in 1934 and represents one of Florida's oldest industries, cattle ranching. Our organization has 5000 ranching families with cattle grazing on approximately 6 million acres. We work to maintain a business climate in which beef producers can find profitability while being responsible environmental stewards caring for private property that has been in their families for many generations.

Annually Florida produces 750,000 feeder calves that are shipped out West to other states for further growing and finishing and come back to Florida as boxed beef.

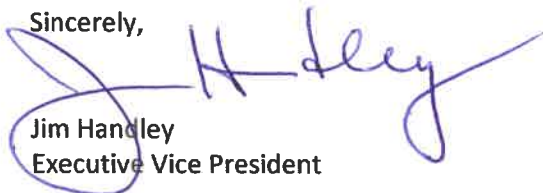
Our industry is providing the raw ingredient for the meat processing business and ultimately the consumers to enjoy tasty, safe and nutritious protein.

Our entire production system is based on sound science, animal health well-being is paramount in the production units and must be followed if we are going to be sustainable into the future. Food safety and best management practices are the foundation of our industry and must advance and continue to be developed if we are going to feed a growing world population.

It is difficult to find skilled employees in this field. The value that someone knowledgeable in food chemistry principles; food handling; packaging and storage procedures; food safety and sanitation methods; and HACCP brings to our facility is irreplaceable. And, we trust and value AMSA's expertise and know that anyone the organization certifies is up to date with industry trends.

We sincerely hope the Florida Department of Education supports the Florida Department of Agriculture and Consumer Services in their pursuit to make this certification available on the CAPE Industry Certification List. Unfortunately, when certifications are not on the CAPE list, less people are likely to receive the certification, thus making it harder for folks like us to find those highly qualified, certified employees. For the sake of employers like us, and the future of the Florida economy, please consider how valuable this certification is to the industry.

Sincerely,



Jim Handley
Executive Vice President

President
MATT PEARCE, Okeechobee

President-Elect
GENE LOLLIS, Lake Placid

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Executive Vice President
JIM HANDLEY, Kissimmee



March 13, 2020

Florida Department of Education:

Geier's Sausage Kitchen is a family owned meat market that has been around for four generations. We started in 1929 in Germany and then moved to the United States in 1961. I am a proud great-granddaughter to carry on the tradition. We make over 120 different products and are willing to take on any recipe to please consumers. This has caused us to have seven HACCP plans. We currently have 17 employees but are hoping to hire soon as we are working on expanding the company. Food safety and science are important not only for the consumer, but also the producers. The world is constantly evolving and we need to keep up with transitions. We go through two GMP audits a year and they are becoming more thorough with each one.

Even though we are a smaller size agriculture company, we hire the same quality of employees as the top companies. Hiring a person who already has knowledge on food safety and/ or food science is incredibly important. With this knowledge, they can bring new ideas and updated information. When a potential employee comes to us with the American Meat Science Association (AMSA) Food Safety & Science Certification, they are showing a greater initiative than their peers. At Geier's Sausage Kitchen we always want to hire employees who are willing to go the extra mile at work, or in this case, prepare for work. These are the types of employees who naturally become leaders in the company. Hiring someone with the passion of food safety and science will positively impact your company and may be a leading cause in increase production and growth.

If every employee entered the industry with this foundational knowledge base, it would completely change the industry in the very best way. I am excited to think of the ways this could help with our company efficiency, much less how this could help food production on a global scale.

I am grateful for AMSA's efforts to give all people – including those in high school – the opportunity to prove their interest and commit to a meaningful career in a great industry. If this certification was used by more high schools in across the state, Florida could rest assured about a safe food supply.

Respectfully,

A handwritten signature in black ink that reads "Sierra Chadwick".

Sierra Chadwick
Geier's Sausage Kitchen
2131 Whitfield Park Drive
Sarasota, FL 34243



February, 4th, 2020

To whom it may concern:

I am writing this letter in exceptional support of the American Meat Science Association Food Safety & Science Certification.

I am currently an Associate Professor at the University of Florida in the Department of Animal Sciences where my duties include undergraduate teaching and coordinating food safety trainings for meat and poultry processors within the state. I work to provide educational programs in meat and livestock evaluation to youth, niche marketing strategies to livestock producers and meat processors, and meat quality training to Florida's extensive food service industry. Also, over 50,000 consumers worldwide have taken UF's consumer meat education class, "The Meat We Eat," as a Massive Open Online Course via the Coursera platform.

Individuals who earn recognition in this suite of certifications have demonstrated knowledge and skills vital to succeeding in fields related to the food industry. The concepts of systematic safe food production and risk mitigation are pivotal to any manufacturing industry.

It is imperative we have a pipeline of skilled workers for current and future positions in the industry. Someone who understands basic concepts of GMPs, sanitation, and product quality is invaluable. Students completing this certification will certainly be more employable.

An individual who earns the Food Safety & Science Certification issued by a nationally recognized, industry-leading organization, has proven they are more qualified for employment in the meat industry than an applicant without the certification. In addition, this certification is extremely valuable to employers because it helps them to connect to qualified candidates.

Please contact me if you have additional questions. Thank you.

Sincerely,

A handwritten signature in black ink that reads 'Chad Carr'.

C. Chad Carr, PhD.
Associate Professor
Extension Meat Specialist
University of Florida



4689 SOUTH 400 WEST
P.O. BOX 480
HUNTINGBURG, IN 47542-0480

TELEPHONE 812 683-4200
FAX 812 683-4226

12/5/2019

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety & Science Certification.

Farbest Foods, Inc. is one of the nation's largest turkey companies. We are a family owned business that has been in operation for three decades. We grow turkey poult from one day old to twenty weeks, either in our own hubs or with any of the 200 family farms that grow for Farbest Foods. We have two processing facilities in Southern Indiana that process the turkeys. We ship high quality turkey meat around the world. Farbest Foods, employs approximately 1400 employees in a wide variety of careers. Many in food safety roles, animal science roles and veterinary roles.

Individuals who earn this certification have demonstrated possession of an in-depth knowledge of food safety procedures and standards necessary to thrive in the food industry. Getting candidates in our facility that have demonstrated knowledge of HACCP and Food Safety and Sanitation methods is very important to us.

It is imperative we have a pipeline of skilled workers for current and future positions in the industry.

An individual who has earned the American Meat Science Association Food Safety & Science Certification, would have a leg up and be ready to hit the ground running in our organization. We see many applicants interested but not many with the specific qualifications and requirement that we are looking for. This certification is extremely valuable to employers like me because it helps connect us to qualified candidates. We fully support the addition of this certification and think it will help us fill the skills gap in this area.

Sincerely,

Brittney Kirwer

Director of Corporate Human Resources
Farbest Foods, Inc

December 9, 2019

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety & Science Certification.

As Indiana's largest general farm organization, we represent the agriculture industry throughout the state of Indiana. Our mission is to promote agriculture through public education, member engagement and by advocating for agricultural and rural needs. Indiana Farm Bureau is an independent voluntary organization representing members and uniting them for the purpose of analyzing problems and formulating action.

Students who earn this certification have demonstrated mastery of concepts vital to succeeding in the agricultural industry. These concepts include the ability to understand food chemistry, food safety and sanitation methods as well as hazard analysis critical control point (HACCP) systems.

Agriculture is a vital component of Indiana's economic health. It is imperative for the agriculture industry to have a pipeline of knowledgeable, confident and skilled workers for current and future positions. Every 10 jobs directly related to agriculture supports an additional eight jobs in the state. Agriculture supports more than 107,000 Hoosier jobs.

Students who have earned the American Meat Science Association Food Safety & Science Certification have exhibited dedication and prove they are more qualified for employment in the meat and food science industry than an applicant without the certification. In addition, this certification is valuable to students as it provides an opportunity for future learning opportunities.

Sincerely,



Lindi Kocher
Agriculture Education Coordinator
Indiana Farm Bureau

Jennie Hodgen, PhD
Sr Acct Manager
Corporate & Diversified Accounts

Merck Animal Health
US Office DeSoto KS
Home Office 3210W CR 1350N
Roachdale, IN, 46172
USA
T 1.402.540.0861
merck-animal-health.com

Nov 19, 2019:



To Whom It May Concern:

I am writing this letter in support of the AMSA Food Safety & Science Certification.

I am a meat scientist with Merck Animal Health as well as adjunct faculty at West Texas A&M & Purdue. I also have taught food science courses at University of Nebraska and Oklahoma State University. I am a certified food sanitation instructor as well as a past HACCP instructor. Through my role at Merck Animal Health, I evaluate food safety products and thus have worked with the industry leaders across all types of packers, processors, distribution and foodservice and currently serve on the AMSA board of directors. Merck Animal Health has thousands of employees in 150+ countries around the globe and is a leader in vaccine and pharmaceutical products for companion animal and livestock as well as having diagnostic capabilities with the recent acquisition of Antelq.

Individuals who earn this certification have demonstrated possession of an in-depth knowledge of food safety procedures and standards necessary to thrive in the food industry. Through this certification students are assured to understand HACCP, safe food handling practices, and general expectations across the food industry.

It is imperative we have a pipeline of skilled workers for current and future positions in the industry. The USA has one of the safest food supplies in the world, but the turnover within the industry continues to be a top concern from all companies. Having employees who understand what's at stake reduces recalls and food safety risks while improving consumers lives.

This certification is what the food industry needs to fill a gap that is rapidly expanding across Indiana and the US. This information is important for those desiring a job in foodservice, food processing, or at



the plant level- in which they would already have a leg up on others starting at the same time.

An individual who has earned the American Meat Science Association Food Safety & Science Certification, issued by a nationally recognized, industry-leading company, has proven they are more qualified for employment than an applicant without the certification. To fill some of the gaps we have in the food industry, we are fully supportive of these types of robust certificates to allow more qualified individuals into the pipeline that exists in Indiana (and across the USA).

Sincerely,

A handwritten signature in black ink that reads "Jennie Hodgen". The signature is written in a cursive, flowing style.

Jennie Hodgen, PhD
Sr Acct Manager
Merck Animal Health



December 11, 2019

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety & Science Certification.

Since 1995, Orange County Economic Development Partnership has been acting out the mission to improve the quality of life of Orange County Citizens. In my role as the Executive Director, it is my duty to local businesses to improve the availability of a skilled workforce.

Individuals who earn this certification have demonstrated possession of an in-depth knowledge of food safety procedures and standards necessary to thrive in the food industry. The best part of this certification is that it is based on industry-recognized standards.

It is imperative we have a pipeline of skilled workers for current and future positions in the industry. In the case of attracting new business, this certification would should that Orange County has the talent pipeline necessary for the meat and food industries.

This certification is what the food industry in Orange County needs to complete the talent pipeline. For example, one of the high schools in Orange County, Paoli Jr./Sr. High School has a farm-to-school program in which students raise pigs and grow vegetables which supply the cafeteria with pork and a salad bar. This certification would legitimize the skills learned in this program and give students the opportunity to stand out amongst others.

An individual who has earned the American Meat Science Association Food Safety & Science Certification, issued by a nationally recognized, industry-leading organization, has proven they are more qualified for employment in the meat and food industries than an applicant without the certification. In addition, this certification is extremely valuable to economic developers like me because it helps us prove that our community has a sufficient talent pipeline for the meat and food industries.

Sincerely,

A handwritten signature in black ink that reads "Zachary D. Brown".

Executive Director,
Orange County Economic Development Partnership



505 S Maple Street
P.O. Box 128
French Lick, Indiana 47432

"Improve the quality of life of Orange County citizens through activities that stimulate economic development"

December 9th, 2019

Re: American Meat Science Association Food Safety and Science Certification Support Letter

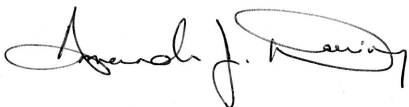
To Whom it May Concern:

I'm writing this letter to enthusiastically support the American Meat Science Association Food Safety and Science Certification program. I'm a Food Microbiologist in the Department of Food Science at Purdue University and teach the Plant Sanitation course to mostly juniors studying Food Science. I also lead our training program to teach fruit and vegetable growers Good Agricultural Practices throughout Indiana. I have worked with many food companies and there is a need for improve food safety standards and knowledge in all areas of the food industry. The Food Safety Modernization Act is an excellent example of how FDA is trying to improve food safety in the U.S. by educating the workforce and applying science based recommendations to the industry to prevent contamination from happening as opposed to responding to an outbreak like we have done in the past. This certification is a needed step to ensure safe and high quality foods are produced by qualified workers and distributed to consumers.

Individuals who earn this certificate will have an in-depth knowledge of food safety that will allow them to excel in the food industry. The food industry as a whole has a shortage of people who are qualified to work in their facilities so this certification will help to mitigate some of those issues. Creating a pipeline of qualified workers is so important to keep our food supply one of the safest in the world and why this certification program is essential.

A person who has a Food Safety and Science certificate from the American Meat Science Association has proven that they are more qualified for employment compared to individuals without the certification. Although our Food Science undergraduates take Food Microbiology and I teach HACCP in my Plant Sanitation course, it is critical to the industry that individuals who apply for jobs have the appropriate food safety knowledge to be successful. Having this certification will ensure that the applicants will be ready to join the workforce and be a part of a team that produces safe foods. I very much support this certification and please contact me if you need any additional information.

Sincerely,



Amanda J. Deering, Ph.D.
Clinical Assistant Professor
Department of Food Science
Purdue University
West Lafayette, IN 47907





December 12, 2019

RE: American Meat Science Association Food Safety & Science Certification

As the LEDO (Local Economic Development Official) for Greencastle and Putnam County, Indiana, my top priorities are new business attraction and existing business retention and expansion. To the latter, we focus mainly on major employers in the manufacturing and distribution sectors (including Agriculture), and workforce is their greatest need.

We work at the local level, regionally and within the state to find creative solutions on how to solve this workforce need of employers; especially engaging our local educators and employers and regional partners at our Workforce Investment Board to aid in these challenges and opportunities.

One known solution is to provide training to our k-16 students who are interested in entering the animal science field and provide them with an opportunity to earn a certification showing their proficiency in this employment sector. We are, therefore, highly supportive of local efforts to provide opportunities to our students interested in meat science and food safety through the American Meat Science Association Food Safety and Science Certification. Because Agriculture is such an integral part of our county's economic health and there is such an ag emphasis in this certification, we feel that this offering to local students would be valuable and highly successful.

Thank you for your consideration of this certification program request, and for your willingness to partner with Putnam County to be a success.

Sincerely,

Kristin Clary, Executive Director



1657 W. Tipton
SEYMOUR, IN 47274
(812) 497-2557
FAX (812) 497-3111
www.goodegg.com

December 10, 2019

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety & Science Certification.

Rose Acre Farms has been family owned and operated since the 1930s, producing shell eggs, specialty eggs and egg products. Today, Rose Acre Farms is the second-largest egg producer in the United States with 17 laying facilities in seven states and over 2,500 employees.

Individuals who earn this certification have demonstrated possession of an in-depth knowledge of food safety procedures and standards necessary to thrive in the food industry. Those who earn the certification are more qualified and prepared to begin working in egg processing, handling and storage and are well equipped to begin careers in egg safety and quality. Additionally, the certification allows us to identify and connect with more skilled candidates, filling gaps in our employment, and having a more robust and well-rounded team of employees.

It is imperative we have a pipeline of skilled workers for current and future positions in the egg production industry. As a large producer, we are continuously searching for young people with an interest and knowledge of food science and safety. The American Meat Science Association Food Safety & Science Certification is what our industry is missing because it allows employers to hire knowledgeable graduates while producing a safer and healthier product for the consumer. We are fully supportive of this certification process to find skilled and driven employees, and to ensure safe, and high quality eggs for our customers.

Sincerely,

Tony Wesner
Chief Operating Officer
Rose Acre Farms



**WORKFORCE
INVESTMENT BOARD**
BUSINESS LED, QUALITY DRIVEN

630 WABASH AVENUE,

December 13, 2019

To Whom It May Concern:

Please accept this recommendation letter for the following four proposed certifications being submitted for your approval:

- Elanco Veterinary Medical Applications Certification;
- Bayer Crop Science Plant Certification;
- Elanco Animal Science Certification; and,
- American Meat Science Association Food Safety and Science Certification.

SUITE 205

As the Executive Director of the Western Indiana Workforce Investment Board, I frequently evaluate credentials which could be of value to local employers. Due to the number of companies and the growing number of jobs in ag-related fields, agriculture is a priority sector of both Indiana and our local region. As secondary and post-secondary institutions continue to grow pathways in the field of agriculture, it is more important than ever to have strong certification programs to help meet the growing demand for workers.

Through the availability of the aforementioned agriculture-related certifications, Hoosiers workers will be provided the skills needed to keep Indiana and our regional economy competitive in today's global economy. Thank you for your consideration in this matter.

Sincerely,

Lisa Lee
Executive Director

TERRE HAUTE, IN 47807

PHONE:(812)238.5616

FAX:(812)238.2466



MEYER
NATURAL FOODS

September 16, 2019

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety & Science Certification, American Meat Science Association Meat Evaluation Certification and the American Meat Science Association Culinary Meat Selection and Cookery Certification.

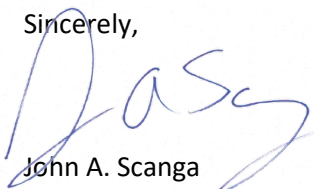
Meyer Natural Foods is dedicated to being the world's premier provider of premium protein-based natural foods. We offer wholesome, innovative, value-conscious product solutions for consumers while adhering to the highest standards of ethical conduct. We partner with the most progressive farmers, ranchers, producers, processors, and customers to provide these solutions.

Individuals who earn this certification have demonstrated possession of knowledge and skills vital to succeeding in the protein, meat and culinary career fields.

It is imperative we have a pipeline of skilled workers for current and future positions involving the production, selection, preparation and safety of meat. Competition for talented individuals with the basic knowledge of meat animal anatomy, grading, segregation and nomenclature and basic food safety principles such as HACCP is fierce and the addition of more job seekers with these skills increases their value to the food and meat industry and also provides a more expansive network of potential employees for the industry. Certificate programs such as these are not only valuable for the student in providing a clear path of study and an introduction into an industry, but also are valuable to the industry as a mechanism for identifying future employees with a base set of skills and knowledge.

An individual who has earned one or all American Meat Science Association Certifications, issued by a nationally recognized, industry-leading organization, has proven they are more qualified for employment in the food service and protein production industries than an applicant without the certification. In addition, this certification is extremely valuable to companies like ours because it helps connect us to qualified candidates.

Sincerely,



John A. Scanga
VP of Quality Assurance



City Wings
28977 Walker South Rd. Suite B
Walker, LA 70785



September 2, 2022

To Whom It May Concern:

Our restaurant is located in Walker, Louisiana. We offer a variety of food that is healthy, and we also offer catering and to-go options. My name is Mazin Mustafa, and I am writing on behalf of City Wings to express our support for the American Meat Science Association (AMSA) Food Safety & Science Certification.

At City Wings, we cook and prepare chicken, shrimp, and catfish. Safety is of the utmost importance in our business. We would love to see students coming out of high school with the AMSA Food Safety & Science Certification. We would also like to encourage them to pursue careers in our field. These principles of chemical properties of food, workplace safety procedures, sanitation procedures, hazards in food processing, food preservation techniques, and food packaging procedures transfer to real-life job skills. All of these will allow students to succeed at any of our restaurants and will allow us to bring our business to the next level.

We are looking forward to the day when we can hire students with this certification and look forward to having them in the future. I truly believe the American Meat Science Association (AMSA) Food Safety & Science Certification can make such a positive difference in Louisiana. I wholly support this certification.

Sincerely,

A handwritten signature in black ink, appearing to read "Mazin Mustafa", with a long, sweeping underline.

Mazin Mustafa

City Wings



August 2, 2022

To Whom it May Concern,

As a meat producer in Louisiana, I see a great need for the American Meat Science Association (AMSA) Food Safety & Science Certification to be approved. My name is Dan Robert, and I am writing on behalf of the Coastal Plains Meat Company in Eunice, Louisiana. At Coastal Plains Meat Company, we select only the highest quality cattle in Louisiana, recognizing local cattlemen in the state, and placing an importance on regionally sourced beef. We want our customers to know the farms, understand the journey, and know the values and sustainability practices that are the heart of the state's beef industry. We believe sustainability begins with a commitment to our future, the future of Louisiana, and the future of the Louisiana beef industry. Our cattle farmers subscribe to providing well-managed pastures and rangeland, where the cattle can graze in a low stress environment. Therefore, we are supporting the AMSA Food Safety & Science Certification.

I believe that the AMSA Food Safety & Science Certification gives individuals the knowledge and skills needed to succeed in the food industry. This certification allows for individuals to grasp and become proficient in industry-recognized standards including sanitary food handling practices, food production processes, foodborne illness prevention strategies, and the hazard analysis process.

Those who earn this certification have proven that they are more qualified and prepared to enter the food science industry through a variety of careers. When hiring, we look for this certification on resumes and applications. A resume or application that states that the individual holds this certification will be moved to the top of the list for an interview or a job. This certification will also provide benefits to the employers. One of these benefits includes employers being able to identify and connect with possible future employees or candidates that are highly skilled. The second is that since the candidate is trained and certified, they will need less initial training when entering the workforce. Both of these benefits allow gaps in the labor market to be filled and the individual to jump-start their career.

We at Coastal Plains Meat Company see a need for skilled workers that fit our values and mission. The American Meat Science Association (AMSA) Food Safety & Science Certification create a pipeline of skillful workers who are well versed in the food science industry. Thank you for your consideration of adding this certification to the approved list for Louisiana. I believe that this certification can provide great benefits to the individuals, employers, and customers across the state.

Sincerely,

A handwritten signature in black ink, appearing to read "Dan Robert", with a stylized flourish at the end.

Dan Robert

Coastal Plains Meat Company



LOUISIANA DEPARTMENT OF AGRICULTURE & FORESTRY
MIKE STRAIN DVM
COMMISSIONER



July 7, 2022

To Whom it May Concern:

I am writing this letter in support of the American Meat Science Association (AMSA) Food Safety and Science Certification, Meat Evaluation Certification, and Culinary Meat Selection and Cookery Certification. Employers in Louisiana are continually looking for applicants that have enhanced knowledge in these areas.

AMSA Certifications Supported:

1. **Food Safety and Science Certification:** Proper training prevents illness and gives consumers peace of mind. By undergoing this type of training, students gain important skills that will help protect themselves and others.
2. **Meat Evaluation Certification:** Students who earn this certification have demonstrated that they have a mastery of concepts vital to succeeding in this industry, which is critical to providing a well-trained workforce.
3. **Culinary Meat Selection and Cookery Certification:** Individuals who earn this certification have demonstrated the knowledge and skills necessary to succeed in culinary careers.

Successful completion of these certifications provides for enhanced awareness of the tools necessary to be productive in these critical fields. This certifying process opens doors to sustainable opportunities for employees and enhances the stability of agriculture-related businesses. I am endorsing these three AMSA certifications without reservation.

Please feel free to contact me if additional information is needed.

Sincerely,

A handwritten signature in black ink, appearing to read "Mike Strain".

Mike Strain, DVM
Commissioner



November 4, 2022

To Whom it May Concern,

Greetings, My Name is Dinah Istre, and I am the Executive director of Louisiana FCCLA. I am writing to encourage the approval of the American Meat Science Association (AMSA) Food Safety & Science Certification. Many of our FCCLA Programs around our state are missing the opportunities to increase our student's awareness and abilities to contribute to both hospitality and tourism and agriculture careers. We believe that the passing of these credentials will allow for more added value to be added to our family and consumer sciences programs and will strengthen Louisiana FCS programs to provide students a pathway to continue their education into post-secondary and additional training programs.

- Advances Louisiana's Economy
- Validates an individual's knowledge of the food science industry
- Gives individuals a competitive advantage when searching for a job
- Creates a pipeline of skilled individuals into the workforce
- Connects employers to earners of the certification
- Relays the individual has credible understanding needed to enter the industry

Louisiana FCCLA is a program that is established to provide students with the necessary skills for character development, creative and critical thinking, interpersonal communication, practical knowledge, and career and technical preparation.

We believe that these certifications will add life to our programs and will allow us to help meet the need of Louisiana's economy and growing workforce needs to ensure that all of our students have the ability to provide and grow through the hospitality and tourism industry.

We believe that the passing of the American Meat Science Association (AMSA) Food Safety & Science Certification is vital and look forward to helping implement it in our classrooms across the state.

Sincerely,

Dinah Istre

Louisiana FCCLA



LOUISIANA

BEEF

INDUSTRY COUNCIL

September 8, 2022

To Whom it May Concern,

Please accept this letter as an endorsement of the American Meat Science Association (AMSA) Food Safety and Science Certification on behalf of the Louisiana Beef Industry Council. My name is Jessica Lange, and I am the Administrative Assistant for the LBIC. As a council comprised of individuals who all seek a common goal to improve the profitability of beef by expanding the market resources and education, it is only natural for us to back a wonderful opportunity like this one.

This certification provides individuals with knowledge and skills in the chemical properties of food, workplace safety regulations, food borne illness prevention strategies, hazards in food processing, establishing verification procedures, food preservation techniques, and food packaging regulations.

Because individuals acquire this understanding through the certification exam, I trust that earners are ready to enter the workforce. Individuals have proven they will be able to succeed in entry-level jobs within the food science industry after earning this certification. Therefore, this certification creates a pipeline of qualified workers into the Louisiana workforce. This certification also provides businesses with the opportunity and availability to find employees who will be hard-working and equipped with current skills. Many businesses reach out to us saying they are having issues finding qualified candidates who are ready for the workforce. The AMSA Food Safety and Science Certification will help us provide businesses with direction when they are struggling to find new employees.

Thank you for taking the time to review this certification for approval in Louisiana. I believe this will greatly benefit our state.

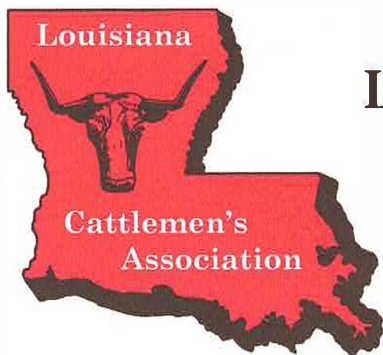
Sincerely,

A handwritten signature in black ink, appearing to read "J. Lange".

Jessica Lange

Administrative Assistant

Louisiana Beef Industry Council



Louisiana Cattlemen's Association

4921 I-10 FRONTAGE ROAD
PORT ALLEN, LOUISIANA 70767-4195
TELEPHONE 225-343-3491 FAX 225-336-0002
www.labeef.org

**EAT
MORE
BEEF**

September 9, 2022

To Whom it May Concern,

Please accept this letter as a testimony of support for the American Meat Science Association (AMSA) Food Safety & Science Certification. My name is Shae Simon, and I am writing on behalf of the Louisiana Cattlemen's Association. Our vision is to educate producers and promote the Louisiana Cattle Industry to increase the demand for beef. The AMSA Food Safety & Science Certification allows us to bring our vision to life because it:

- Boosts the economy in Louisiana
- Validates an individual's understanding of the food safety and science industry
- Gives individuals a competitive advantage in the job search
- Generates a pipeline of skilled workers into the workforce
- Connects employers to earners of the certification
- Relays the individual has credible knowledge needed to enter the industry

There is a constant need for individuals who are qualified and prepared for the workforce. The AMSA Food Safety & Science Certification will help to eliminate this issue and close the gaps in the labor market. This certification shows employers that not only is the individual qualified in the industry, but passionate about it. Even if the individual completes the certification but decides not to enter the industry, they benefit by gaining a base knowledge of the food science industry.

For the reasons above, I wholly support the American Meat Science Association (AMSA) Food Safety & Science Certification. I am ecstatic to see the implementation of this certification since I know it can benefit individuals of all ages.

Sincerely,

Shae Simon
Louisiana Cattlemen's Association

Executive Vice President
Shae' Simon
lcamem@labeef.org
225-428-7163

Marketing & Revenue
Savanah Whittington
info@labeef.org
225-405-4157

Youth Coordinator
Lezlie Midkiff
ljca@labeef.org

AFFILIATED WITH
**National Cattlemen's
Beef Association**





Louisiana Farm Bureau Federation, Inc.

7000 Commerce Circle • Baton Rouge, LA 70809 | P.O. Box 95004 • Baton Rouge, LA 70895-9004
O: (225) 922-6200 | lafarmbureau.org

August 31, 2022

Review Committee,

The Louisiana Farm Bureau Federation (LFBF) supports the American Meat Science Association Food Safety and Science Certification program.

This certification will bring many benefits to the people of Louisiana. For students who earn this certification, it doesn't only provide them the knowledge and understanding of the culinary and meat industries but gives them a leg up when searching for a job. Benefits for employers include the chance to connect with qualified individuals that have earned the AMSA Food Safety and Science Certification. Another benefit is that they will not have to spend as much time on boarding and training new employees since they will already have baseline knowledge under their belt. As for the state of Louisiana as a whole, this certification will help boost the agricultural industry overall since there will be more qualified workers.

LFBF views the American Meat Science Association Food Safety and Science Certification as something that will help businesses, organizations, farmers, ranchers, and strongly supports this certification.

Sincerely,

A handwritten signature in black ink, appearing to read "Jim Harper".

Jim Harper
President

Louisiana Farm Bureau Federation

Jim Harper
President

Marty Wooldridge
1st Vice-President

Scott Wiggers
2nd Vice-President

Richard Fontenot
3rd Vice-President

Michael Melancon
Secretary/Treasurer



October 25, 2022

To Whom it May Concern,

Thank you for taking the time to review the American Meat Science Association (AMSA) Food Safety & Science Certification. I am writing on behalf of the Louisiana Meat Processors Association (LAMPA). LAMPA is a non-profit trade association for the meat industry and interested supporters of the industry. We represent the Louisiana meat industry in regulatory and public issues.

Those who earn the AMSA Food Safety & Science Certification demonstrate that they have a mastery of vital concepts to succeed in the food science industry, including understanding and explaining terms related to the industry such as food chemistry principles, food safety methods, food sanitation methods, and food handling/packaging/storage procedures.

Additionally, this certification gives them an advantage when coming into the workforce. Employers like myself are continuously looking for highly qualified candidates who are driven and passionate about their field. I believe that if a student holds this certification, they have proven they are qualified, driven, and passionate about the food science industry. Employers benefit not only from having highly qualified candidates but also because this certification can directly connect them and potential candidates. Any candidate who has received the AMSA Food Safety & Science Certification moves to the top of my list when selecting for both interviews and jobs.

Overall, I see this certification as a resource that will be extremely beneficial to all individuals of Louisiana. Individuals can use this certification to identify careers they may be interested in entering or even just a passion of theirs. Again, thank you for taking the time to consider and review the American Meat Science Association (AMSA) Food Safety & Science Certification. I hope to see this certification on resumes and applications in the future.

Sincerely,

Jo Ellen Crawford, Executive Director

Louisiana Meat Processors Association

LOUISIANA RICE PRODUCERS' GROUP

Louisiana Rice Growers Association, Louisiana Farm Bureau Rice Advisory Committee, Louisiana Rice Promotion Board, Northeast Louisiana Rice Growers Association, American Rice Growers Association, Louisiana Rice Research Board, Louisiana Rice Political Action Committee, Louisiana Rice Council

September 26, 2022

Dear Louisiana Workforce Investment Council:

The Louisiana Rice Producers Group consists of all facets of the rice industry in our state which is one of the top producers in the United States. Louisiana is the third largest rice-producing state with over 435,000 acres of rice planted in 2021. Economically, rice production contributes upwards of \$308 million to the state economy each year. The rice industry in Louisiana provides thousands of jobs a year to individuals. Our only hope is that individuals will be better prepared to enter the workforce. We believe this betterment can be accomplished through the establishment and implementation of the American Meat Science Association (AMSA) Food Safety & Science Certification. This certification will provide individuals of all ages with the opportunity to advance both their education and skillset in food science techniques needed to improve the Louisiana workforce. The industry standards of this certification are based on ensuring individuals can receive an education that fully encompasses topics within the food science industry. Industry standards and sub-standards include:

- Chemical properties of food
- Food production processes
- Workplace safety regulations
- Sanitation procedures
- Food packaging regulations
- Hazard Analysis Critical Control Point (HACCP) Systems

We believe this certification is beneficial to the food science industry because it allows students to enhance their abilities. Additionally, it creates a route for individuals to become directly involved in the food science workforce. Employers in our association look for individuals who have completed this certification because they know these individuals are the best of the best in the industry. Many of our employers will even consider a higher wage for individuals who have taken the time to obtain the American Meat Science Association (AMSA) Food Safety & Science Certification. Earners of this certification have proved themselves in the industry and are confident in their abilities to succeed in the workforce.

This certification is one that can change the face of the Louisiana food science and agriculture industries. I cannot express how significant of a difference this certification can make for our state's workforce. I wholly support the American Meat Science Association (AMSA) Food Safety & Science Certification. Thank you for taking the time to review this certification.

Sincerely,



Mr. Paul "Jackie" Loewer
Chairman, Louisiana Rice Producers' Group

Pop's Blazin Smokers
22518 LA Highway 42
Livingston, LA 70754
(225) 294-2648



September 26, 2022

To Whom It May Concern:

Pop's Blazin Smokers is locally owned and operated by Mr. Johnny Ziegler and his wife Theresa Ziegler. They both take pride in having the best quality product for their customers and serve as a caterer for many events such as church events, weddings, community events, and much more. We both take pride in providing our customers with an amazing meal and experience by having the best quality meats and products produced for our customers. Today, we are writing to express our support for the American Meat Science Association (AMSA) Food Safety & Science Certification. We believe this certification would be good for Louisiana because it would provide individuals of all ages with the opportunity to learn more about the food science industry. This certification can also make a big difference for the Louisiana workforce. I believe it can bring new workers into the industry and help to give the industry a fresh perspective. I also know this certification allows employers like myself to connect with the earners of this certification. This means I can extend job openings to the people I know who are highly qualified. This will make sure I get the best workers in business, and they are prepared for anything. We also believe that this certification can help to connect the producers and the consumers. The education the American Meat Science (AMSA) Food Safety & Science Certification provides is extensive and can be beneficial for anyone.

All in all, this certification will allow our company and industry to continue to grow and expand our footprint. This certification can bring awareness of everything that goes into bringing our food from farm to plate and all the safety protocols and procedures along the way. We fully support the American Meat Science Association (AMSA) Food Safety & Science Certification.

Sincerely,

A handwritten signature in black ink that reads "Johnny Ziegler". The signature is written in a cursive, flowing style.

Johnny Ziegler
Owner
Pop's Blazin Smokers

JoAnna Fontenot
Podna's Quik Mart, LLC
Carl Hoppe Rd.
Iowa, Louisiana 70647



Louisiana Department of Education:

In an effort to expand the availability of critical educational resources throughout the state of Louisiana, I write to you encouraging the approval and implementation of the American Meat Science Association (AMSA) Food Safety and Science Certification.

My name is JoAnna Fontenot, and I am representing Podna's Quik Mart, a Cajun community convenience store located in Jefferson Davis Parish, Louisiana. We offer a variety of delicious meals and specialty meats.

As a food service provider, we know how important it is to serve safe and fresh food products to our customers. Being educated on food safety principles such as sanitation methods, food handling, packaging and storing procedures is necessary. The AMSA Food Safety and Science Certification should be offered to all individuals interested in furthering their careers in the food and meat industry. Having the chance to get a head start while still in school will in return positively affect Louisiana's communities and improve restaurants and food services statewide.

Thank you for your consideration in allowing teachers to gain access to this wonderful opportunity.

Sincerely,

A handwritten signature in black ink that reads 'JoAnna Fontenot'. The signature is written in a cursive, flowing style.

JoAnna Fontenot

August 17, 2022

To Whom it May Concern,

This letter is intended to endorse the American Meat Science Association (AMSA) Food Safety & Science Certification.

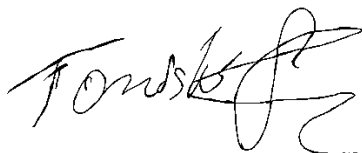
My name is Tommy Stojak, and I am the Owner of Sombreros Mexican Kitchen & Cantina. Located in both Alexandria and Walker, Louisiana, Sombreros is known for its USDA Choice Grade 21-day-aged Braveheart Angus skirt meat. Having a hand in the restaurant industry, I know the importance this certification holds.

I am requesting approval for the AMSA Food Safety & Science Certification to be added to the approved industry-based certification list in Louisiana because I believe it can bring more skilled workers into my business and create a positive impact. The American Meat Science Association is a leading organization in the Meat Science industry. This gives me full confidence that this certification exam is based on relevant and important information. Therefore, earners of the certification will be experts in the food safety industry. Individuals like these are ones that I want to be working with at Sombreros.

The food service industry is one that many people enter. Sometimes, individuals entering the industry are not well versed in food safety. The AMSA Food Safety & Science Certification allows me to quickly identify individuals who are well versed in food safety. Individuals who hold this certification have proven their knowledge in the food science industry. Earners of this certification are more likely to be offered a job or an interview at Sombreros.

Overall, I am endorsing this certification and requesting state approval because I believe it can make a positive impact not only on my business but on others. It can also create a pipeline of skilled and qualified individuals into the food service industry. I look forward to seeing the implementation of the American Meat Science Association (AMSA) Food Safety & Science Certification in Louisiana.

Appreciatively,

A handwritten signature in black ink, appearing to read 'Tommy Stojak', with a stylized flourish at the end.

Tommy Stojak

Owner

Sombreros Mexican Kitchen & Cantina



April 25, 2022

To Whom It May Concern:

My name is Blake Robbins, and I am the owner of Pizza by the Slice, a New York style pizza shop in Brandon Missouri. I love bringing people together and putting a big smile on everyone's face, that is why I am dedicated to making a visit to Pizza by the Slice a great experience. Like most other restaurant owners, I know the importance of food safety and protocols and procedures and how this can affect the community we serve. For this reason, I am writing in support of the American Meat Science Association Food Safety and Science Certification.

The next generation of experts entering the food and restaurant industries will gain invaluable comprehension of food safety and sanitation methods, hazard analysis critical control point systems, food handling, packaging, and storage procedures as well as basic food chemistry principles by earning this certification. Those who earn the American Meat Science Association Food Safety and Science Certification are more qualified and prepared to begin crucial roles in our workforce in order to continue providing a sustainable supply of food to our communities.

I write this letter in full support of the American Meat Science Association Food Safety and Science Certification. Missourians' needs and values align with what this Industry Certification represents; a safe, clean, and efficient food and meat supply. I am hopeful that this Industry Certification will make its way into classrooms across the state so that not only the individuals who earn this certification benefit but the food that fuels our livelihood benefits as well.

Sincerely,

Blake Robbins

CEO/Founder



UltraSource LLC • 1414 West 29th Street • Kansas City, MO 64108-3604 USA • P: 816.360.2041 • F: 816.753.4976

May 23, 2022

To Whom it May Concern,

I am writing in support of the American Meat Science Association (AMSA) Food Safety and Science Certification. My name is Noah Hall, and I am the Director of Kill Floor and Processing Equipment at UltraSource LLC in Kansas City, Missouri.

Our company works to serve the processing and packaging equipment needs of thousands of companies worldwide in the meat and poultry, seafood, produce, dairy, medical, and pharmaceutical industries.

I believe that the AMSA Food Safety and Science Certification gives individuals the knowledge and skills needed to succeed in the meat and food science industry. This certification is based on industry standards that validate the student's knowledge and skills in food chemistry principles, food safety and sanitation methods, food handling, and most importantly, HACCP systems.

Those who earn this certification have proven that they are more qualified and prepared to enter the meat science industry through a variety of careers. This certification will also provide benefits to the employers. One of these benefits includes employers being able to identify and connect with possible future employees or candidates that are highly skilled. The second is that since the candidate is trained and certified, they will need less initial training when entering the workforce. Both of these benefits allow gaps in the labor market to be filled and the individual to jump-start their career.

Thank you for your consideration of adding the American Meat Science Association (AMSA) Food Safety and Science Certification to the approved list of industry certifications for the state of Missouri. I believe that this certification can provide great benefits to the individuals, employers, and customers across the state.

Sincerely,

A handwritten signature in blue ink that reads "Noah Hall".

Noah Hall

Director of Kill Floor and Processing Equipment Sales



Nevada Farm Bureau Federation

2165 Green Vista Dr., Suite 205, Sparks, NV 89431

Phone: (775) 674-4000 or Toll-Free (800) 992-1106

August 16, 2022

To Whom it May Concern,

Nevada Farm Bureau is the largest agricultural organization in Nevada, representing farm and ranch families throughout the state. We are pleased to offer our endorsement for the American Meat Science Association (AMSA) Food Safety & Science Certification.

As a statewide organization that's mission is to be the voice of Nevada's agriculture, we see the importance of this certification. At Nevada Farm Bureau Federation, we work to promote, preserve, protect, and resolve challenges in agriculture through advocacy, education, and leadership. This certification directly lines with our values seeing as it provides proper education in the food safety industry. With industry standards developed by the American Meat Science Association, I can be sure that the AMSA Food Safety & Science Certification is relevant to the food safety industry.

I believe this certification will provide individuals with the skills needed to enter the food safety industry with confidence and succeed. Earners of this certification will be much more qualified than those who do not hold this certification. I would absolutely consider an individual who holds the AMSA Food Safety & Science Certification for an interview or job with Nevada Farm Bureau Federation. I know that earners are dedicated to their work, willing to step outside of their comfort zone, and overall well-rounded individuals. I look for this in all employees and feel confident that earners will have all of these skills.

Agriculture is an extremely technical and wide-ranging industry. Those who have earned the American Meat Science Association (AMSA) Food Safety & Science Certification have demonstrated that they come to you with qualified expertise.

Sincerely,

Doug Busselman

Executive Vice President



August 31, 2020

To Whom it May Concern:

The MEP National Network is a unique public-private partnership that delivers comprehensive, proven solutions to U.S. manufacturers, fueling growth and advancing U.S. manufacturing. Nevada Industry Excellence (NVIE) is a non-profit organization connected through a national network of centers. As a NIST-MEP approved Center, NVIE is the official representative of the MEP National Network in Nevada and serves as the industrial extension program of the Nevada System of Higher Education. Our field staff of 10 have an average of 28 years in industry leadership positions. Our extended staff of third-party experts are as numerous as our needs, well experienced, tested and professional, and help us bring timely and focused services to companies based on their specific needs and goals. Headquartered in Reno, NV, we have additional offices in Las Vegas and Carson City.

As a Food Technologist, Career Industry Professional, Project Manager and Food Industry Services Lead for our organization, I am aware of the need as well as the benefit of education, certifications and experience as advantages to securing employment, high valued positions, and career growth opportunities in the industrial segments of the food processing industries.

I've recently been made aware of the opportunity for securing Nevada state approval for The American Meat Science Association (AMSA) Food Safety & Science Certification which verifies individuals possess an in-depth knowledge of food safety procedures and standards necessary to secure the certification and thrive in the food industry.

From my decades of industry experience, their four-square description of knowledge that one would be required to know prior to testing for this certification is well rounded and a strong foundation that a food industry employer would well appreciate an applicant has achieved. Though the certification comes from the American Meat Science Association, a well-respected professional science-based organization, the certification covers and includes needed science, knowledge and principles greatly important to employment in all food manufacturing segments in addition to meats. Food Chemistry Principles, Food Safety and Sanitation Methods, Food Handling, Packaging & Storage Procedures, Hazard Analysis Critical Control Point (HACCP) Systems, all address the key points so important in this day of change in the food industry's approach to a strong culture of food safety via prevention (FSMA) compared to previous years of a more reactionary approach.

FSMA's demands have also developed Food Safety into one of the most growing employment opportunities in the food processing industry currently and is forecasted to continue at this demand level for some time. This certification would assist in filling the continuing need for our Nevada employers and provide a higher level of value to an employee in possession of it.

Having this as a state approved certification would not only enable those in secondary education to secure a respected level of knowledge, I could foresee it as an opportunity to even benefit those in or searching for a career change or even as an education option or program offering, within the community colleges. I could also foresee employers even sponsoring applicants to take the needed requirements for certification.

Providing Nevada industries with the resources for higher performance.





At NVIE, we engage all manufacturers, in addition to the food industry. Workforce development continues to be one of our most popular segments of employee growth interest in all industries. Workforce has been a tough fill for food manufacturers within the state. We've heard it and witness it repeatedly, especially entry or early entry. Higher level technical and professional positions are nationally filled. That's simply a standard of the industry as the requirements are usually extensive for years of formal education and experience, even to start in some higher positions.

However, entry levels generally are preferred to fill locally, many employers hire the talented employee and will train. Within the food industry, one of our most requested is for entry level food manufacturing education programs. Not culinary or food service levels, but Food Processing & Manufacturing. If this certification were made available and promoted, I feel strongly it would be appreciated for its value and embraced by the food manufacturers across the state.

Though verbal and anecdotal as to surveys at times, we have had employers commit a willingness to increase wages of hires in possession of entry level industry knowledge, experience, and education. Another bonus for the employer/employee and hopefully an additional justification for a state approval for the certification.

I close with a personal embracement of approval for this certification and hope that the state will consider approving as well. The food manufacturing industry has been one of the top job creators across the state in recent years, and I have been and am continually witness to the ongoing and growing needs of the industry across the state. This certification and education that qualifies the individuals to achieve it will help fill a need and a void the food industry employers have been requesting these recent years.

Sincerely,

Martin Potnick, Project Manager
Nevada Industry Excellence
2201 W. College Pkwy.
Carson City, NV 89703





May 18,2018

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety and Science Certification.

My name is Daniel Stanton; I have been a partner of Cafe Venture Company for 10 years. We own 12 Fuddruckers locations in Texas, New Mexico, and Oklahoma, Cafe Venture Catering and Healthy Meals To Go in Lubbock, TX.

There is a lack of workers who truly comprehend the protein aspect of culinary arts. Those who earn this certification have demonstrated that they have a mastery of concepts related to preparing meat in a culinary/restaurant setting, including:

- Understanding federal and state food industry safety standards and practices
- Demonstrating HACCP practices and implementation procedures
- Explaining the physical and chemical changes which occur in the cooking and storing of foods and how those changes impact food quality and safety

It is important that we have workers that are skilled for current and future positions in the industry. An individual that has earned the Food Safety and Science Certification from the American Meat Science Association has proven that they are more qualified for employment in the industry than a candidate without the certification and is more likely to be employed. This certification is very valuable to employers as it helps connects us to qualified candidates and should be offered with courses in food science and food processing.

Sincerely,

A handwritten signature in black ink, appearing to read "Daniel Stanton", written over a horizontal line.

Daniel Stanton



College of Agricultural, Consumer
and Environmental Sciences

Cooperative Extension Service
Department of Extension 4-H Youth Development
MSC 3AE
New Mexico State University
P.O. Box 30003
Las Cruces, NM 88003-8003
575-646-3026, fax: 575-646-3027
state4h@nmsu.edu

March 11, 2022

To Whom it My Concern:

My name is Craig Painter and have been an agriculture educator for the past thirty five years serving as a High School Agriculture Teacher, Extension 4-H Agent and State 4-H Agent for New Mexico 4-H. As I recently retired, I am currently working in the meat industry assisting with a local start-up meat processing facility in southern New Mexico. I have had the opportunity to work with numerous amount of students especially in the area if meat evaluation and livestock selection. I have been fortunate enough to have coached many livestock and meats teams that have participated in the National contests for both FFA and 4-H.

I understand and fully support to need for state certifications in the area of livestock selection and management as well as meat evaluation and processing. As a former educator and now working in the field the need for qualified individuals with the proper background and training is crucial to the agriculture industry. I have been fortunate to have worked with students that have excelled in career develop events (CDE) in FFA and Judging program in 4-H that went on to make a career in the livestock and meat industry. Developing a certification for these areas would only better prepare them to possibly go straight into the industry and have valuable skills to offer employers. Working with a start-up company processing meat on a local level it is difficult to find any entry level employees with the basic food safety knowledge to hit the ground running. A large portion of time is needed to train individuals to become valuable and productive employees. The recent pandemic has taught us the importance of being able to process local foods for our communities.

The importance of state approval for a certification program in the area of food safety, culinary meat selection and cookery, meat evaluation along with a certification in the area of livestock judging is needed to prepare youth for their careers and allow employers to realize the extent of their knowledge base. The proposed certification programs would fill a vital need in our food safety industry by providing certified employees to work in the industry.

Sincerely,

A handwritten signature in cursive script that reads 'Craig Painter'.

Craig Painter
State 4-H Agent, Agriculture & Natural Resources, Retired



May 26, 2022

To whom it may concern:

I am writing to express our company's support for the American Meat Science Association (AMSA) Food Safety and Science Certification here in North Carolina.

Mt. Olive Pickle Company was founded in 1926 in our hometown of Mount Olive, NC, and as the manufacturers of the country's best-selling brand of pickles, peppers and relishes we are proud to continue to be headquartered here. We support education and its role in providing better outcomes for all involved, and we have a clear interest in supporting efforts to improve food handling and safety. We believe the AMSA Food Safety and Science Certification is one way to accomplish this.

The agribusiness industry generally, and Mt. Olive Pickle specifically, needs skilled food production workers. The AMSA Food Safety and Science Certification provides individuals with a clear path for entering the industry, and it creates an opportunity for existing food industry employees to clarify basic information and then expand their knowledge.

Most importantly, it demonstrates to employers proof of career readiness among applicants. The AMSA Food Safety and Science Certification provides a measure of competency, knowledge and skills in a number of critical areas of food safety:

- Hazards in Food Processing
- Food Preservation Techniques
- Sanitary Food Handling Practices
- Food Industry Inspection
- Food Production Processes
- Sanitation Procedures

We recommend the approval of the American Meat Science Association Food Safety and Science Certification in the state of North Carolina. Thank you for your consideration.

Sincerely,

Lynn Williams
Assistant Corporate Secretary /
Public Relations Manager



200 Commerce Street
Smithfield, VA. 23430

May 10, 2022

To Whom it May Concern,

I am writing this letter in strong support of the American Meat Science (AMSA) Food Safety and Science Certification program. As a Talent Acquisition Manager at Smithfield foods, I regularly recruit for individuals who are certified in food safety. Food safety is one of seven pillars in Smithfield's 20-year-old sustainability program. We are proud of our food safety track record and seek certified professionals to support our efforts to continuously improve in this area.

Individuals who earn AMSA Food Safety and Science Certification bring an in-depth knowledge of food safety that allows them to excel in our industry. AMSA's certification program provides a source of professionals qualified to keep our food supply as safe as possible.

At Smithfield Foods, we believe AMSA certification, issued by a nationally recognized association, is an important differentiator for candidates seeking employment with our company. We are fully supportive of the American Meat Science Association Food and Safety Science Certification program.

Sincerely,

Brucker Garcia

Brucker Garcia
Talent Acquisition Manager
Smithfield Foods

February 19, 2021

To Whom It May Concern:

My name is Diana Clark and I am a Meat Scientist at Certified Angus Beef LLC. I am writing this letter in support of the American Meat Science Association (AMSA) Food Safety and Science Certification. The *Certified Angus Beef* brand is the #1 braded beef company in the global beef industry. We were founded in Ohio in 1978 and are headquartered in Wooster. Our mission is simple, to deliver a wonderful eating experience every time.

The AMSA Food Safety and Science Certification provides food and meat science students with an understanding of food safety, packing and storage methods, and basic terminology when it comes to food quality assurance. This type of comprehension is necessary to thrive in the food industry. After reviewing the standards of this certification, I am confident it can efficiently, and effectively, educate many future food industry employees.

As a meat scientist at Certified Angus Beef LLC, I desperately see the need for this education throughout the meat and foodservice industry. In addition, as a previous instructor at Ohio State ATI, I can see this certification being complementary to many undergraduate or associate degrees. This certification is an effective and efficient way for a student to get the education they need to excel in any career in the food industry.

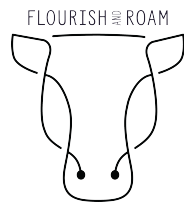
Fostering future employees with the type of understanding tested for on the AMSA Certification is important for our business, and the Ohio food industry, to continue to grow. Certified Angus Beef LLC benefits from young people having skills in proper food handling, workplace safety, and an understanding of food regulations and guidelines. The AMSA Food Safety and Science Certification should be widely available for Ohio students and entry-level employees. I believe individuals who earn this certification will have a solid foundation that they can build upon in college or apply directly in the workforce.

Sincerely,



Diana Clark
Meat Scientist, Certified Angus Beef LLC





1:Nine Ranch
2607 Laurel-Point Isabel Rd.
Moscow, OH 45153
(513)314-5382

February 17, 2021

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety and Science Certification. My name is Dr. Sarah Ison, and my husband, Dr. Josh Ison and I are the owners of 1:Nine Ranch located in Moscow, Ohio. We raise high-quality Angus beef, pastured pork and chicken. We work directly with a United States Department of Agriculture inspected facility to process our animals, and then sell our meat products through our direct-to-consumer business, called Flourish and Roam. In addition to our family businesses, I am an independent food safety and research consultant for SAI Research and Consulting where I provide guidance and expert recommendations for food manufacturing, HACCP systems, and on-farm animal husbandry and environmental sustainability practices.

I support the AMSA Certification as an available resource for high school students because it tests key standards that future employees of our industry must understand. AMSA Certification earners have a demonstrated knowledge of food chemistry, HACCP systems, packing and storage regulations, food industry inspections, and more. This type of knowledge is impressive and necessary for individuals entering food related jobs to have. In our family business, we would be eager to hire a young person with this type of understanding to be a contributing part of our operation.

There is a need for qualified and skilled workers among Ohio businesses with a focus on food production, processing, safety, and retail. The AMSA Certification is an excellent source to meet this need and develop a stronger, more skilled workforce within the food industry. This is also a great way to generate interest in food safety related processes, which greatly benefits our business so that more consumers understand the regulations and standards we follow when raising and storing our products.

The American Meat Science Association Food Safety and Science Certification is a resource I hope to see approved in Ohio so that more young people can highlight their knowledge and interest in food production, processing, and safety.

Sincerely,

A handwritten signature in black ink that reads "Sarah Ison". The signature is written in a cursive, flowing style.

Sarah Ison, Ph.D.
Owner – Chief Scientific Officer

Agricultural Incubator Foundation

Where Agriculture, Education, Research and Innovation Meet

AIF & CIFT
13737 Middleton Pike
Bowling Green, Ohio 43402

February 1, 2021

To Whom It May Concern:

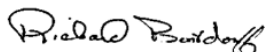
I am writing this letter in support of the American Meat Science Association Food Safety and Science Certification. I am Richard Bostdorff, President of the Agriculture Incubator Foundation, an educational and research-focused organization promoting the development, advancement and appreciation of agricultural systems that are economically, ecologically, and socially sustainable. As the chairman of the AIF, we are reaching out to individuals, entry-level specifically, providing them with hands-on skills that will help them pursue positions in the food industry.

Individuals who earn the AMSA Certification will have demonstrated possession of knowledge safety, and skills vital to succeeding in the food processing industry. It is imperative we have a pipeline of skilled workers for current and future positions in the industry. In the past 10 years, young people have limited backgrounds in agriculture, so it is difficult to encourage them to work in our industry without prior experience. With this certification, new hires would be more career-ready than an individual without the certification. The AIF would be excited to work with individuals with this certification.

I feel that the American Meat Science Association Food Science and Safety Certification is a good start for any person that is seeking to work in this industry. These certifications are what the food science industry needs so that entry-level individuals will have the science background to be successful.

It is awesome to learn that there is another tool to help identify students who are career ready and want to make a mark in this rewarding industry. Personally, I would have been excited to have earned a certification from the American Meat Science Association who sets many of the standards in this industry. As an organization that works with individuals, offering skills for them to increase their value and be more ready for employment, now is the time to adopt this certification to help fill the jobs in our industry.

Sincerely,



Richard Bostdorff
AIF Chairman



the beautiful foods company™

Bellisio Foods
100 East Broadway Street
Jackson, Ohio 45640

February 16, 2021

To Whom It May Concern:

My name is Paul Miller, and I am a Corporate Quality Compliance Manager for Bellisio Foods. I am located at our Jackson, Ohio site, a GFSI approved manufacturing facility. On behalf of Bellisio Foods, I am writing this letter in support of the American Meat Science Association (AMSA) Food Safety and Science Certification. I see great value in the certification being available for Ohio students, who will one day be future employees in the food industry and at our facility.

Bellisio Foods is committed to making sure everything we produce ends up as a satisfying meal or great-tasting snack. We make sure our strict safety standards meet all necessary requirements every single day, and then we go above and beyond. Knowledgeable, passionate, and skilled employees are a key to accomplishing this mission. The AMSA Certification is an incredible resource for our company because it tests certification earners knowledge of food industry inspections, sanitation regulations, food packaging and storage, and Hazard Analysis Critical Control Point (HACCP) Systems. These are procedures and concepts our team deals with every day, so it is critical that future employees have this beginning level of comprehension.

It can be challenging to find and train employees who can quickly grasp the ins and outs of regulations and strategies used within food manufacturing. The AMSA Food Safety and Science Certification can help us identify individuals who are prepared for entry-level positions within our manufacturing facility because they will have a demonstrated knowledge of the basics in our industry. Seeing this certification on a resume is impressive and beneficial to our business!

I hope to see the AMSA Certification approved in Ohio so that the availability of high-quality young people in the food industry can grow and so these individuals can hopefully become beneficial team members for Bellisio Foods.

Sincerely,

 2-16-21

Operations

100 East Broadway, PO Box 550 | Jackson, OH 45640 | p: 740.286.5505 | f: 740.286.8275

www.bellisiofoods.com



Buckeye Valley Beef Cooperative
8327 George Miller Road
Russellville, Ohio 45168
(937)403-4135

February 18, 2021

To Whom It May Concern:

My name is Aubrey Bolender and I am a co-founder of Buckeye Valley Beef Cooperative in southern Ohio. We are a network of beef producers who raise antibiotic-free beef that we sell directly to consumers in the Ohio Valley Region. We provide our customers with superior tasting, naturally raised, and responsible fed beef. We work with local grocers in our community, and meat shops in both the Cincinnati and Columbus metro areas. We also operate our own online store for farm-to-doorstep deliveries.

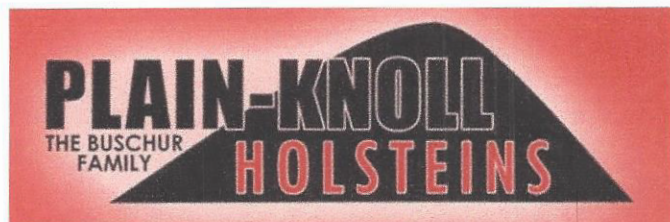
Quality and safety are top priorities for the meat products we raise, process, and sell. Therefore, we see great value in the American Meat Science Association (AMSA) Food Safety and Science Certification and fully support this certification as a resource for Ohio students. AMSA Certification earners understand key information related to our business, such as food production processes, foodborne illness prevention, and packaging regulations. The knowledge an AMSA Certification earner has is impressive, and their dedication to the food industry is evident through the hard work they put in to earn this certification. Our business hires interns to help with everything from caring for cattle to product deliveries to researching industry information. We would happily hire a young person with the type of knowledge that an AMSA Certification earner has, as they would be easily trained and provide insightful contributions to our business.

I believe the AMSA Certification is an excellent resource for the meat and food industry because it helps businesses, like ours, find talented and knowledgeable individuals to become helpful team members. In addition, the Covid Pandemic has been a catalyst for start-up processing houses throughout the state, and the need for knowledgeable and skilled employees within that sector is key to the success of these businesses. The certification is very helpful for hiring interns and/or employees interested in the meat industry. I hope to see the AMSA Food Safety and Science Certification approved in Ohio so it can be used in local agriculture and food classes. Once available, more students will be able to demonstrate their interest and understanding of the basics in food production and safety. This greatly benefits our business and our industry as it sets them on a path toward employment and careers with local businesses within their community.

Sincerely,

Aubrey Bolender

Aubrey Bolender
Sales & Marketing Director
Buckeye Valley Beef Cooperative



Buschur Dairy Farms, Inc.

14393 Johnson Road

New Weston, Ohio 45348

937-423-7108

buschurdairy@gmail.com

February 18, 2021

To Whom It May Concern:

My name is Steve Buschur and I am writing this letter on behalf of Buschur Dairy Farm located in New Weston, Ohio. Our family farm supports the approval of the American Meat Science Association (AMSA) Food Safety and Science Certification in Ohio. We see this certification as an important resource for the growth of knowledgeable individuals involved with the food and agriculture industry in our state.

Our family dairy farm has been incorporated since 1982 and since then, our everyday goals have been to produce milk of the highest quality; keep our cows as comfortable, productive, and healthy as possible; and take care of the land that we have been entrusted with. Over the years, many of our family members and employees have been active students of agricultural science courses. They have gained impressive knowledge that they are able to put into action on our farm, or in other agricultural careers. We believe the AMSA Certification is a tool that will further this type of knowledge and greatly benefit businesses in the food and agriculture industry, including ours.

Earners of the AMSA Certification have a proven understanding of food production processes, workplace safety procedures, food storage methods, and more. At Buschur Dairy Farm, it is important our team members understand this type of information so we can meet our goals and be safe and sanitary while doing so. We believe that businesses in the food and agriculture industry will be impressed when seeing this certification on a resume. This should easily expediate the hiring and training processes and help our industry find high-quality and prepared individuals. Our farm benefits when more educated and skilled people become contributing members of our industry.

The American Meat Science Association Food Safety and Science Certification is a resource I hope to see approved in Ohio so that more young people across the state can show their knowledge, skills and interest in the food and agriculture industry.

Sincerely,

Steve Buschur
Owner

Butterfield Farm Market

*Fresh Fruits, Vegetables
Flowers, Shrubs & Mulch*

Bryan, Kathy & Branden Butterfield
(513) 524-2676



9:30 am - 6 pm

7 days a week

2 miles East Oxford, St. Rt. 73

www.butterfieldfarmmarket.com

Butterfield's Farm Market
4000 Oxford Trenton Rd.
Oxford, OH 45056
(513)524-2676

February 22, 2021

To Whom It May Concern:

My name is Kathy Butterfield and my husband, and I own Butterfield's Farm Market in Oxford, Ohio. We sell fresh harvested produce, fresh fruit, and packaged goods. We are a staple in the community and pride ourselves on having a sanitary and safe market that provides nutritious options to our customers. I am writing this letter to show my support for the American Meat Science Association Food Safety and Science Certification. It is important that opportunities, like this certification, exist for local agricultural education students across Ohio.

I support the AMSA Food Safety and Science Certification because it is a resource that students can use to demonstrate their knowledge of food safety, handling, and more. It is important for young people with a passion for food production and food retail to be introduced to these concepts early on. This knowledge allows them to be better prepared for a job in the food industry and makes them more desirable to employers! The technical knowledge tested for on this certification is impressive and shows the dedication a student has for related food industry careers. At Butterfield's Farm Market, we hire part-time student workers to help with all aspects of the business. We would welcome the chance to work with a student who has this level of food safety knowledge. They would be easy to train and they would be able to help our customers understand the safety procedures we follow every day.

Ohio students and businesses, like ours, will benefit when the American Meat Science Association Food Safety and Science Certification is approved in Ohio because students will have a route to highlight their knowledge. These students will one day join a business that will greatly benefit from the student's unique skillset. We need more opportunities like this for the Ohio food and agriculture industry to grow with skilled employees at all levels.

Sincerely,



Kathy Butterfield

Cooper Farms
1 Cooper Farms Drive
St. Henry, Ohio 45883
(419)678-4853



February 10, 2021

To Whom It May Concern:

My name is Tom Wisvari, and I am the Director of Processing at Cooper Farms. We are a diversified food company based in western Ohio, with our processing facility located in St. Henry, and Van Wert Ohio. At Cooper Farms, we strive to provide our customers with the highest quality products through teamwork and innovation. Therefore, the skills, knowledge, and ideas our employees have are vital to our business.

I am writing this letter in support of the American Meat Science Association Food Safety and Science Certification. This certification helps us identify individuals who are well-suited for entry-level positions within our company, and expedites the hiring and training processes. We recognize that the AMSA certification standards support the expertise and skills needed to enter food-related job roles. Earners have a strong understanding of industry terminology, safety regulations, and a demonstrated passion for food science. This type of proven knowledge is incredibly valuable for employees at Cooper Farms to have because food safety is a top priority for our business.

It can be challenging to find individuals who are excited and knowledgeable about food processing and safety. An applicant with the AMSA Certification on their resume shows they are passionate, hard-working, knowledgeable, and valuable because they have sought out an opportunity to become familiar with the procedures associated with food processing and safety. For our team at Cooper Farms, the AMSA Certification is a great resource because certified individuals are well-prepared to help us meet our goals. We greatly value our employees and aim to build a team that is capable and innovative. Seeing this certification available in Ohio is a necessary opportunity so that more individuals, and future employees, can showcase their knowledge and interest in the food industry.

Sincerely,

Thomas A. Wisvari
Director of Processing – Cooper Farms

Hatchery	Feed & Animal Production	Processing	Cooked Meats
P.O. Box 547	P.O. Box 339	#1 Cooper Farms Drive	6793 US Route 127N
Oakwood, OH 45873	Ft. Recovery, OH 45846	St. Henry, OH 45883	Van Wert, OH 45891
419.594.3325	419.375.4116	419.678.4853	419.238.4056
Fax: 419.594.3372	Fax: 419.375.4200	Fax: 419.678.3734	Fax: 419.238.1587



Advocating for Ohio agribusinesses by creating both a sustainable business climate and added member value through collaborative policy leadership, continuous education and effective communication.

February 23, 2021

To Whom It May Concern:

On behalf of the Ohio AgriBusiness Association (OABA), I write this letter in support of the American Meat Science Association (AMSA) Food Safety and Science Certification.

OABA is a membership-based state trade association **originally established in the late 1800s to represent the best interests of businesses that serve Ohio agriculture. With more than 225 members companies, a dynamic board comprised of 15 Ohio agribusiness professionals and a talented staff, OABA strives to be an advocate for Ohio agribusiness by creating a sustainable business climate through collaborative policy leadership, continuous education, and effective communication.**

The food and agribusiness industry is in need of skilled and insightful workers at all levels. Creating interest and detailing education and experience through a certification, like the AMSA Certification, helps. A certification provides a student with greater confidence as they enter the job market. This form of documentation also gives confidence to an employer that the prospect hire has an entry level knowledge related to the job role. With the AMSA Certification, an employer would be confident the prospect individual understands basic food safety and sanitation guidelines, proper food handling, and food chemistry principles. These are strong skillsets for a future food and agribusiness industry employee to carry.

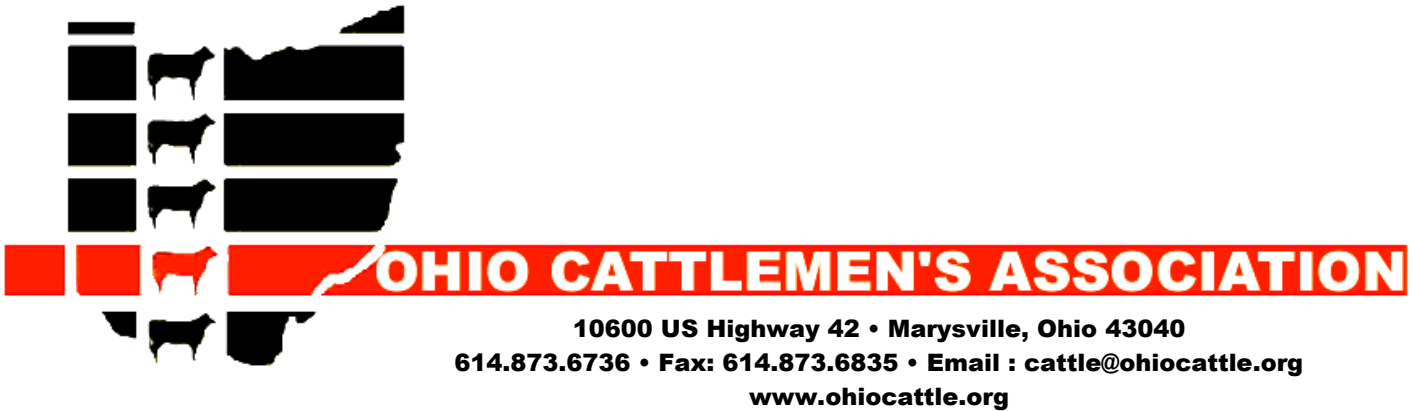
In closing, I restate my support for the American Meat Science Association Food Safety and Science Certification. I look forward to seeing its state-approval in Ohio.

Sincerely,

A handwritten signature in black ink that reads "Christopher Henney".

Christopher Henney, CAE
President and Chief Executive Officer





10600 US Highway 42 • Marysville, Ohio 43040
614.873.6736 • Fax: 614.873.6835 • Email : cattle@ohiocattle.org
www.ohiocattle.org

Executive Committee

January 18, 2021

**President
NCBA Director**

Aaron Arnett
614.947.9931
aaronarnett16@gmail.com

**Vice President
NCBA Director**

Kyle Walls
740.485.7775
kylemwalls@gmail.com

Treasurer

Linde Sutherly
937.875.0670
lindeslivestockphotos.com

Member at Large

Frank Phelps
937.539.1442
frankph@watchtv.net

**Past President
NCBA Director**

Sasha Rittenhouse
937.215.1415
hotcattle@hotmail.com

Executive Director

Elizabeth Harsh

To Whom It May Concern:

This letter is written on behalf of the Ohio Cattlemen's Association (OCA). The association represents the business interests of Ohio's beef cattle industry. OCA strives to maintain the profitability and growth of the Ohio beef industry while providing consumers with safe and wholesome beef.

We are pleased to write this letter in support of the American Meat Science Association Food Safety and Science Certification. Individuals who earn this certification have a well-rounded understanding of the animal science industry, ranging from terminology and regulations to safety and sanitation. This foundational knowledge is incredibly valuable to our industry and more specifically, the Ohio Cattlemen's Association.

The AMSA Food Safety and Science Certification helps us identify individuals who are well-suited to positions within our association. Additionally, an individual with this certification on their resume shows they have put forth time and energy to become familiar with the terminology and procedures associated with animal processing and food safety. Therefore, they require significantly less training and provide value within the industry.

The American Meat Science Association Food Safety and Science Certification is an excellent resource for the Ohio Cattlemen's Association and the entire beef industry. Our team is excited to see this certification approved at the state level so that more individuals can take advantage of the opportunity to showcase their knowledge and interest in animal processing and food safety.

Sincerely,

Elizabeth Harsh
Executive Director
Ohio Cattlemen's Association





9798 Karmar Court, Suite A
New Albany, OH 43054

Phone: 614-882-5887
OhioPork.org

Ohio Pork Council
9798 Karmar Ct
New Albany, Ohio 43054
(614)882-5887

February 17, 2021

To Whom It May Concern:

My name is Cheryl Day, and I serve as the Executive Vice President for the Ohio Pork Council (OPC). Our team at OPC promotes pork production and consumption, while also providing member services for approximately 2,500 pork producers across Ohio. We are passionate about education opportunities in Ohio that improve the understanding of the agriculture and food industry among young people, especially when it comes to pork.

I am writing this letter in support of the American Meat Science Association (AMSA) Food Safety and Science Certification. This certification highlights individuals with an entry-level understanding of animal and food production practices. AMSA Certification earners have knowledge of industry terminology, safety regulations, and food processing protocols. This is impressive knowledge for future employees in our industry and organization to have, especially future employees who will become Ohio Pork Council members and leaders.

It is important to our organization that any new team member has a demonstrated passion and awareness of the agriculture and food industry. An individual with the AMSA Food Safety and Science Certification on their resume proves they have put forth time and energy to become familiar with the terminology and procedures associated with animal processing and food safety. These individuals can comfortably have a conversation with OPC members and understand the practices, regulations, and industry terms that our members use. AMSA Certification earners can also be valuable assets to OPC members, as future entry-level employees on their farms, because these certification earners have a desirable set of skills and insight.

At the Ohio Pork Council, we see a need for more individuals to be knowledgeable about animal processing and food safety. The American Meat Science Association Food Safety and Science Certification is a resource that can help meet this need. Therefore, our team is eager to see this certification approved in Ohio.

Sincerely,

A handwritten signature in black ink that reads "Cheryl Day".

Cheryl Day
Executive Vice President



February 3, 2021

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety and Science Certification.

My name is Dr. Lyda Garcia, and I am an Assistant Professor for the College of Food, Agricultural, and Environmental Sciences at The Ohio State University. I also hire and manage student workers at the Ohio State Meat Shoppe where we process, package, and sell retail meat cuts in the Columbus area.

With the continuous ongoing changes in our industries, our teachings are constantly evolving and adapting. As a professor, I work with large, small, and very small meat facilities in my state and surrounding states. Even though all meat facilities carry different resources, the fundamental training in meat science is universal. The AMSA Meat Evaluation Certification fills voids, or close gaps, in the current workforce while also strengthening the pool of future workers.

The AMSA Food Safety and Science Certification is valuable to our industry and the young people who plan to build a career around food science, safety regulations, and meat processing. In our facility, it is imperative students understand proper raw meat handling, sanitation methods, and food safety protocols. Individuals who earn the AMSA Certification have a demonstrated knowledge of these concepts and skills. This is impressive to our team at the OSU Meat Shoppe and our industry. I see great value in students having this certification as a way to showcase their skills and to become a desirable future employee.

Developing a well-skilled, well-studied, and well-trained workforce in the meat and food industry is vital to our industry's growth and success. The AMSA Certification is a step in the right direction in expanding this prepared workforce. The OSU meat lab benefits from employing certification earners and so do thousands of other Ohio food processing and safety related businesses. I look forward to seeing this certification more readily available to Ohio students.

Sincerely,

Lyda G. Garcia, PhD
Assistant Professor – Meat Science Ohio Meat Specialist
Meat Judging Program Coordinator Department of Animal Science
College of Food, Agriculture, and Environmental Sciences garcia.625@osu.edu
O: 614.292.3642



February 24, 2021

To Whom It May Concern:

I am writing this letter on behalf of Parrish Pork and Poultry located in Edon, Ohio. Our family farm supports the approval of the American Meat Science Association (AMSA) Food Safety and Science Certification in Ohio. Many of our family members were active students of agricultural education courses in high school and now work full time in agricultural related careers. We fully support educational opportunities for students in Ohio to be able to demonstrate their knowledge of food production and safety. The AMSA Certification is a strong resource for Ohio agricultural education classrooms and for the Ohio food and agriculture industry because it helps future industry employees demonstrate their knowledge and skills.

Parrish Pork and Poultry has been around since 1912 and has grown and diversified over the years. Several years ago, we realized people were paying money for meat in a grocery store and were not getting a quality product. We knew with our knowledge of the animal and how it is raised, we could provide a higher quality, local product for consumers. To raise and provide quality meat products, food safety must be a top priority. That is why we see value in the AMSA Food Safety and Science Certification. People with this certification understand food production processes, food handling and storage, safety standards, and more. Industry certifications, like the AMSA Certification, are impressive for high school students to earn and be able to promote to employers. This also helps students better understand the regulations and procedures used on farms like ours, in processing facilities, and in any job that is connected to food handling.

I reiterate our support for the AMSA Food Safety and Science Certification to be approved in the state of Ohio. This certification will have a positive impact for Ohio students enrolled in agricultural education classes and will be beneficial for businesses across the state.

Sincerely,

A handwritten signature in black ink that reads "Frank Parrish". The signature is written in a cursive, slightly slanted style.

Frank Parrish, Owner



Good food. Responsibly.®

Shannon M. Cruzen, Ph.D., CFS
Senior Research Scientist
Smithfield Foods

805 East Kemper Road
Cincinnati, OH 45246
(513) 346-7558 Tel
(513) 497-7137 Cell
scruzen@smithfield.com

February 11, 2021

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association (AMSA) Food Safety and Science Certification.

My name is Shannon Cruzen, and I am a Senior Research Scientist for Smithfield Foods. I am located at our corporate office in Springdale, Ohio, and work in food safety and quality assurance. Smithfield is the world's largest pork processor and the largest hog producer in the U.S. We are committed to providing good food in a responsible way and maintaining robust animal care, community involvement, employee safety, environmental, and food safety and quality programs.

I believe the AMSA Certification is an excellent resource for the food production and processing industry because it allows individuals to show their understanding of food chemistry principles, safety and sanitary methods, and food handling and packaging procedures. This type of comprehension is necessary to thrive in the food industry. Along with their evident knowledge, AMSA Certification earners also have a demonstrated passion for the industry, and therefore could be valuable members of our team at Smithfield.

Finding skilled and trainable entry-level employees is not always easy for the food industry in Ohio. Developing future employees with the level of knowledge tested for on the AMSA Certification is important for our business to continue to grow. Smithfield will greatly benefit from young people having skills in food processing, safety, and an understanding of food quality programs. We also think it's important for young people and consumers to have a base understanding of food science and safety, so they understand the vigorous safety and sanitary procedures used when processing their food.

Smithfield Foods supports the American Meat Science Association (AMSA) Food Safety and Science Certification. We hope to see this widely available for Ohio students and entry-level employees. We look forward to the opportunity to hire individuals with this certification on their resume.

Sincerely,

Shannon M. Cruzen, Ph.D., CFS
Senior Research Scientist
Smithfield Corporate Food Safety & Quality

The Mennel Milling Company
319 S. Vine Street
Fostoria, Ohio 44830
(419)435-8151

February 8, 2021

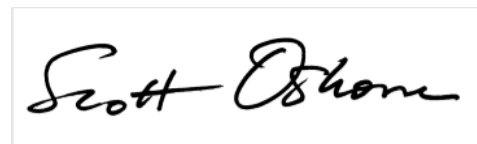
To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association (AMSA) Food Safety and Science Certification. My name is Scott Osborne, and I am the Vice President of Innovation at The Mennel Milling Company headquartered in Fostoria, Ohio. While milling wheat has been our company's focus for more than 130 years, we also own two bakery mix facilities, a popcorn facility, and a distribution center. The Mennel name has been known within the wholesale and commercial industry for superior quality, uniformity, and service for more than a century. These values define the way we do business every day and are values we look for in our employees.

The AMSA Certification is important to us because it helps ensure future employees understand the procedures and practices needed to create quality and uniform products and provide outstanding service to our customers. Individuals who earn this certification have a desirable knowledge of the food processing industry, ranging from food chemistry principles to sanitation procedures to recordkeeping. Earners also have a demonstrated work ethic and passion for our industry, which are valuable assets for our team members to have.

It is important to our company that we strategically invest in our products, processes, and people. With over 600 employees – and growing – it is important that we bring in team members who have proven entry-level skills and are trainable throughout their career. The AMSA Food Safety and Science Certification can help us identify individuals who are suited to certain positions within our company because they will be more prepared to help us meet our goals. The Mennel Milling Company sees the American Meat Science Association Food Safety and Science Certification as a strong resource for our company and the food industry. We hope to see this certification approved in Ohio so future employees can demonstrate their knowledge and skills and so young people can be introduced to these concepts prior to entering the workforce.

Sincerely,



Scott Osborne
Vice President of Innovation

Three Creeks Produce
5362 Swisher Road
Groveport, Ohio 43125
614-664-FARM
threecreeksproduce.com



To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association (AMSA) Food Safety and Science Certification. My name is Kendyl Meadows, and I own and operate a USDA Certified Organic vegetable farm in Groveport, Ohio. Our farm produces an abundance of fresh vegetables for restaurants and wholesale customers, as well as directly to families in the Columbus area.

Chefs and wholesale customers count on farms like ours to maintain the necessary conditions for safe and high-quality ingredients. As produce is often utilized in a raw state, attention to guidelines for food safety are essential to limit risk of food-borne disease or other forms of contamination. In addition, maintaining proper cold chain storage and a knowledge of the differing packaging requirements of each crop ensures that our products remain beautiful and fresh on the shelf. Families often turn to local food producers when a national recall of a larger company empties the grocery store shelves of lettuce or spinach. Food safety concerns exist on farms of all sizes, however, and it is critical that all aspiring vegetable farmers and food producers be knowledgeable in food handling, regulations, identifying and preventing pathogenic risk, following and/or establishing SSOPs, standards for packaging and labeling, and sanitation principles for equipment and food-handling areas. In addition, many farms produce value-added products such as pickles, preserves, and canned goods, and a foundational knowledge of these methods and their regulatory requirements are important as well. According to the Food Safety Modernization Act, farms must have at least one person on staff responsible for food safety, and that individual must be qualified to train and educate harvesters and other farm staff on food safety guidelines and sanitation standards, as well as maintain food safety records and documentation, issue corrective actions, and more. Farms that sell produce across state lines, work with regional or national wholesalers, or have onsite food production facilities often must adhere to additional regulatory requirements or auditing activities. Achieving the AMSA Certification can demonstrate acquired knowledge in these areas, and potentially qualify them for food safety management positions on productive farms.

As a business owner who is committed to the growth of strong, regional food systems, I am pleased to support the AMSA Certification as a resource to educate young Ohioans and prepare them for careers in local food production.

Sincerely,

A handwritten signature in black ink, appearing to read "K Meadows", with a long horizontal flourish extending to the right.

Kendyl Meadows
Owner, Three Creeks Produce



WEAVER Eggs

February 8, 2021

To Whom It May Concern:

My name is Alex Weaver and I am the Vice President at Weaver Eggs. We are a fourth-generation family farm located in western Ohio that produces fresh, high-quality eggs and egg products. Our mission is to seek continuous improvement across sustainable best practices so we can cultivate a prosperous future for our environment, our business, and our community.

I am writing this letter to show our company support of the American Meat Science Association Food Safety and Science Certification. At Weaver Eggs, we take pride in supporting educational opportunities across Ohio. Seeing this certification more readily available for high school students will be exceptionally valuable to the future of our industry, and the growth of our business. It is easy to see that the AMSA Certification standards support the entry-level knowledge and skills needed to enter food production and processing job roles. People who complete this certification understand the basics of food production, handling, packaging, and storage procedures. This is knowledge that is incredible beneficial for new employees at Weaver Eggs to start off with.

Finding talented and engaged employees can be a difficult task, especially when looking for young people who have some basic understanding of food safety procedures and standards. The AMSA Certification is a great way for us to seek out individuals with an interest in the food industry and the basic knowledge of key procedures and standards. This expedites our hiring and training functions.

We see immense value in the AMSA Certification becoming an available resource in Ohio because certified individuals are well-equipped to help us meet our company goals. The team at Weaver Eggs supports this certification and the future of the food industry.

Sincerely,

WEAVER BROS., INC.

Alex Weaver
Vice-President

895 East Main Street P.O. Box 333
Versailles, OH 45380



Winner's Quality Meats

Winner's Meat Farm
2259 ST. Rt. 502
Greenville, OH 45331
(937)548-7513

February 4, 2021

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety and Science Certification.

My name is Rob Winner, and I am the owner of Winner's Meat Farm in Greenville, Ohio. For nearly 100 years, we have produced quality meat products and we continue to be a trustful business among our customers. In addition to our Greenville meat farm, we have a grocery store in Osgood, Ohio and a processing plant in Yorkshire.

In the last few years, it has been difficult to find skilled and interested individuals to join our team. As a growing business, we need a variety of individuals to run our processing facility, butcher shop, and the other aspects of our business. We see great value in the knowledge AMSA Certification earners have because they are tested on food production processes, workplace safety and sanitation, food packaging and labeling guidelines, and much more. It is very important our employees understand these concepts, so seeing this certification on any applicant's resume helps our hiring and training process.

The American Meat Science Association Food Safety and Science Certification is a resource I hope to see approved in Ohio so that more individuals can demonstrate their knowledge and interest in food processing and safety. At Winner's Meat Farm, our value of hard work extends from the harvest room floor, to the fields and barns, and to the corner office. All employees are expected to their part and we would greatly consider hiring individuals with this certification because they would be a vital part of helping us grow our business and meet our goals.

Sincerely,

Rob Winner
Owner – Winner's Meat Farm



May 18,2018

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety and Science Certification.

My name is Daniel Stanton; I have been a partner of Cafe Venture Company for 10 years. We own 12 Fuddruckers locations in Texas, New Mexico, and Oklahoma, Cafe Venture Catering and Healthy Meals To Go in Lubbock, TX.

There is a lack of workers who truly comprehend the protein aspect of culinary arts. Those who earn this certification have demonstrated that they have a mastery of concepts related to preparing meat in a culinary/restaurant setting, including:

- Understanding federal and state food industry safety standards and practices
- Demonstrating HACCP practices and implementation procedures
- Explaining the physical and chemical changes which occur in the cooking and storing of foods and how those changes impact food quality and safety

It is important that we have workers that are skilled for current and future positions in the industry. An individual that has earned the Food Safety and Science Certification from the American Meat Science Association has proven that they are more qualified for employment in the industry than a candidate without the certification and is more likely to be employed. This certification is very valuable to employers as it helps connects us to qualified candidates and should be offered with courses in food science and food processing.

Sincerely,

A handwritten signature in black ink, appearing to read "Daniel Stanton", written over a horizontal line.

Daniel Stanton



CERTIFICATION AND AUDIT (FSNS C&A)

FSNS Certification & Audit, LLC.
199 W. Rhapsody Drive
San Antonio, Texas 78216

To Whom It May Concern:

I am writing this letter in support of the Food Safety and Science Certification endorsed by the American Meat Science Association.

I started working for Food Safety Net Services right out of college four years ago. I was active in AMSA, participated on a National Champion Meat Judging Team at Texas Tech and graduated with a degree in Animal Science. I also grew up with an agriculture background from judging and showing livestock through 4-H and FFA.

Even though I have a strong agriculture background and graduated with a degree related to my profession, there was a large learning curve once I was in the industry. I truly believe the skills learned through this program will prepare students to join the work force with a strong background in Meat Science and help companies decrease the training time needed for new hires. Students who earn this certification have demonstrated that they have a mastery of understanding federal and state food industry safety standards and practices and demonstrating HACCP practices and implementation procedures. Both of these are crucial to a position like mine in a third party food safety auditing company. The training time for a new auditor is a minimum of six months. I have no doubt the lessons taught in this program will decrease that time. Through my position, I interact with several QA type positions in processing facilities. I believe this Certification will also improve the knowledge of people in those positions. I wish that I would have been able to participate in this type of training prior to my employment.

Sincerely,

A handwritten signature in black ink, appearing to read "Mandy-Jo Laurent".

Mandy-Jo Laurent
Audit Coordinator
FSNS Certification & Audit, LLC.

199 W. Rhapsody Drive | San Antonio, Texas 78216 | 888.525.9788 | www.FSNSaudit.com



May 4, 2018

To Whom It May Concern:

I am writing this letter in support of the Food Safety and Science Certification endorsed by the American Meat Science Association.

Praters Foods has been selling high quality foods since 1955. Currently we operate as a subsidiary of United Supermarkets. Our products include meat and non-meat items, with an emphasis on holiday and food service offerings. Currently, I am the Controller of the facility and responsible for the Quality and Food Safety Operations. We employ 95 team members at our facility. Hiring, developing, and promoting talented individuals is an area we consider to be strategically important. As a graduate of a Meat Science program, I understand the importance of having quality, relevant information in the food industry.

Students who earn this certification have demonstrated that they have a mastery of concepts vital to succeeding in the food safety industry, including:

- Demonstrating HACCP practice and implementation procedures
- Understanding federal and state food industry safety standards and practices
- Understanding and describing the different chemical processes in food sciences such as fermentation, leavening, retrogradation, syneresis, and gelatinization.

In today's challenging business environment, it is imperative we have a pipeline of skilled workers for current and future positions in the industry. A student that has earned the Food Safety and Science Certification that is endorsed by a nationally recognized association such as the AMSA has proven that they are more qualified for employment in the food industry than a candidate without the certification and is more likely to be employed. In addition, this certification is extremely valuable to employers as it helps connect us to qualified candidates and should be offered at all schools with courses in food science and food processing. I look forward to seeing how this program adds value to our future employees.

Sincerely,



Jarrod Miller
Praters Foods



May 15, 2018

To Whom It May Concern:

I am writing this letter in support of the Meat Evaluation Certification and the Food Safety and Science Certification endorsed by American Meat Science Association.

My name is Nathan Pond, I currently work within the beef industry as the Director of Food Safety and Quality Assurance at Kane Beef. Our mission is to deliver high quality, safe and wholesome product and foster our position as the hub of the South Texas beef industry. Additionally my educational background allowed me to study under Dr. Mindy Brashears, the current nominee for the Under Secretary of Food Safety for the Department of Agriculture. She is the premiere expert for food safety throughout the beef industry.

As with most beef harvest facilities finding/retaining employees is our biggest limitation. Students who earn this certification have demonstrated that they have a mastery of concepts vital to succeeding in the food quality and safety components of the beef industry, including:

- Gain in-depth knowledge of food microbiology, safe handling practices and proper storage techniques.
- Understand the importance of food preservation, and gain knowledge of food packaging and its importance in the food industry.
- Examine food industry safety standards and practices, and identify causes of foodborne illnesses and methods of prevention.
- Introduce principles of HACCP and examine methods of HACCP implementation in the food industry.
- Identify hazards and critical control points in food processing, and demonstrate the process of establishing and monitoring critical limits.
- Demonstrate the processes of establishing verification, recordkeeping and documentation procedures for a HACCP program.

Certification and exposure to this information prior to working in the industry will be a huge benefit and open more opportunities for skilled position for current and future applicants in the beef industry. A student earning this base knowledge would be must better prepared and employable than a student without a certification.

I hope that you will take into consideration this certification program.

Kind Regards,

Nathan Pond M.S.
Director of Food Safety and Quality Assurance



May 18,2018

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety and Science Certification.

My name is Daniel Stanton; I have been a partner of Cafe Venture Company for 10 years. We own 12 Fuddruckers locations in Texas, New Mexico, and Oklahoma, Cafe Venture Catering and Healthy Meals To Go in Lubbock, TX.

There is a lack of workers who truly comprehend the protein aspect of culinary arts. Those who earn this certification have demonstrated that they have a mastery of concepts related to preparing meat in a culinary/restaurant setting, including:

- Understanding federal and state food industry safety standards and practices
- Demonstrating HACCP practices and implementation procedures
- Explaining the physical and chemical changes which occur in the cooking and storing of foods and how those changes impact food quality and safety

It is important that we have workers that are skilled for current and future positions in the industry. An individual that has earned the Food Safety and Science Certification from the American Meat Science Association has proven that they are more qualified for employment in the industry than a candidate without the certification and is more likely to be employed. This certification is very valuable to employers as it helps connects us to qualified candidates and should be offered with courses in food science and food processing.

Sincerely,

A handwritten signature in black ink, appearing to read "Daniel Stanton", written over a horizontal line.

Daniel Stanton



TEXAS TECH UNIVERSITY

College of Agricultural Sciences & Natural Resources

Department of Animal and Food Sciences

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety & Science Certification. I am currently a Professor of Food Safety and Public health and the Director of the International Center for Food Industry Excellence at Texas Tech University. I have been working as a food industry professional for 20 years mentoring graduate students, teaching undergraduates and conducting research in food safety. I have worked extensively with Texas companies and others around the globe training them in various aspects of food safety including sanitation, good manufacturing practices, basic microbiology, and HACCP among other topics. I also served as the Undersecretary of Food Safety for the USDA from 2020 to 2021.

After review of this certification, it is evident that those who earn this certification have demonstrated that they have a mastery of concepts vital to succeeding in this industry, including, but not limited to:

- Knowledge of food microbiology including safe handling practices and proper storage techniques.
- Importance of food preservation by gaining knowledge of food packaging and its importance in the food industry.
- Food industry safety standards and practices including identification of causes of foodborne illnesses and methods of prevention.
- Principles of HACCP by examining methods of HACCP implementation in the food industry.
- Hazards and critical control points in food processing as well as a demonstration of the process of establishing and monitoring critical limits.
- Establishing verification, recordkeeping and documentation procedures for a HACCP program.

It is imperative we have skilled workers for current and future positions in the Meat/Food industry. An individual that has earned the AMSA Food Safety and Science Certification by a nationally recognized association such as the AMSA will be more prepared for a position in the food industry. I have been involved with AMSA for many years and their endorsement carries significant weight in the food industry and demonstrates the high level of excellence of these training materials.

As a professor specializing in food microbiology and food safety, a student with this certification would be of special interest to me. They would be competitive for undergraduate research projects in my laboratory and for the highest level of internships offered through our programs. I endorse this program and I am excited for the opportunity to see it implemented.

Sincerely,

Mindy Brashears, PhD



2/8/2022

To Whom It May Concern:

I am writing to voice support for the agriculture certifications in agriculture education on behalf of Lake Geneva Country Meats. As the owner of a retail meat processing company that employs people in Lake Geneva, Wisconsin, I recognize the value of these ICEV certifications:

- AMSA Culinary Meat Selection & Cookery Certification
- AMSA Food Safety & Science Certification
- AMSA Meat Evaluation Certification

There are very few, if any, certificates that help agriculture-based employers find skilled workers. The above-named certificates and supporting curriculum benefit our industry in building a highly skilled and highly prepared workforce. Future employees who have earned these certificates demonstrate skills needed for success in our industry. The preparation courses that students participate in to prepare for the certification tests help them gain the needed skills and credentials which help us identify employees with an interest in our industry who are knowledgeable and ready for work. All of this helps us to attract and retain a skilled workforce that, in turn, saves us time on training and increases productivity.

A challenge we frequently face in hiring new employees is that they never think to be involved in meat processing. However, when they start at our company, they soon fall in love with the craft of butchery. They take great pride in learning this valuable and disappearing skill and grow in professional achievement through their time with us. The more students that can understand butchery is a viable career option, the easier it will be for us to find new employees.

It is our belief that if students achieve these ASMA Certifications they will understand the lucrative career options available for them in the meat processing field and will be driven to apply. Currently, we hire anyone with interest in our field, as it is rare to find an applicant with direct experience. An applicant with this certification would instantly jump to the top of our list and be viewed as a qualified applicant, with a job offer and starting wage reflecting the knowledge they bring to the position.

Again, Lake Geneva Country Meats places great value on potential employees who can show workplace competency and readiness in the areas certified through the certification programs and we support the State of Wisconsin adding the AMSA Culinary Meat Selection & Cookery Certification, ASMA Food Safety & Science Certification, and ASMA Meat Evaluation Certification to the list of state recognized high school certificates.

Sincerely,

A handwritten signature in purple ink, appearing to read "N. Vorpapel". The signature is fluid and cursive, with a large initial "N" and a stylized "V" followed by "orpapel".

Nicholas S. Vorpapel

Vice President of Business Development

Lake Geneva Country Meats, Inc.



Department of Animal & Food Science • 715-425-3771 • Fax 715-425-4486 • Arquimides.reyes@uwrf.edu

2/12/2020

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association; Food Safety and Science Certification. As an assistant professor of beef production and meat science at the University of Wisconsin River Falls, I believe this certification will provide an individual with an specific training that will make them more desirable for the industry. I have been in the meat science industry for about 7 years. My career started as a student employee working at the university slaughter facility and move up to management as the facility as a student manger. In that position I trained students in food safety protocols as well as the process of harvesting and fabricating. After working for the university, I move to the private sector and work as a buyer and sales representative.

I believe that an individual who earns this certification have demonstrated possession of knowledge and skills vital to succeeding in the agriculture industry. They have learned the necessary skills to assist the industry with problems associated with meat and food safety. This certification will train an individual with in-depth knowledge of food production procedures allowing them to be ready to answer the call to solve industry problems.

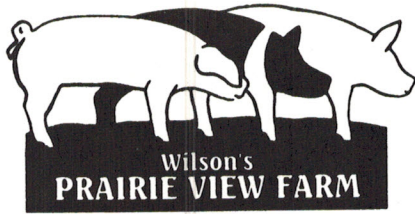
It is imperative we have a pipeline of skilled workers for current and future positions involving food safety, meat science and beef production. Our industry is lacking quality work force. The opportunities provided by this certification will provide our industry with tremendous advantage in training. In addition, this certification will provide individual with faster opportunities of advancements.

This certification is what our industry has been looking for to increase the numbers of qualify employees. The biggest problem with hiring is that experience is always required, and this certification will provide a portion of that training.

An individual who has earned the American Meat Science Association Food Safety and Science Certification issued by a nationally recognized, industry-leading organization, has proven they are more qualified for employment in the meat and food science industries than an applicant without the certification. In addition, this certification is extremely valuable to employers it helps them connect with more qualified candidates.

Sincerely,

Arquimides A. Reyes, PhD, PAS
Assistant Professor – Beef Production & Meat Science
Department of Animal & Food Science
University of Wisconsin – River Falls
410 S. Third St.
River Falls, WI 54022 USA
Phone: (715) 425-4047
Email: arquimides.reyes@uwrf.edu



N5627 HWY DD • BURLINGTON, WI 53105 • (262) 763-6145 • (800) 334-8082

2/09/2022

To Whom It May Concern:

I am writing to voice support for the agriculture certifications in agriculture education on behalf of Wilson's Prairie View Farm and Wilson Farm Meats. As the owner of a swine farm and processing facility in Wisconsin, I recognize the value of these industry driven certifications:

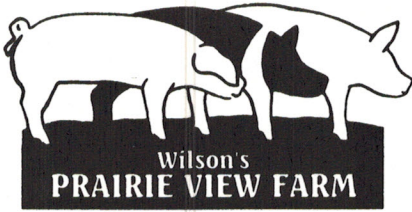
- Elanco Fundamentals of Animal Science
- AMSA Culinary Meat Selection & Cookery Certification
- AMSA Food Safety & Science Certification
- AMSA Meat Evaluation Certification
- Elanco Veterinary Medical Applications

There are very few, if any, certificates that help agriculture-based employers find skilled workers. The above-named certificates and supporting curriculum benefit our industry in building a highly skilled and highly prepared workforce. Future employees who have earned these certificates demonstrate skills needed for success in our industry. The preparation courses that students participate in to prepare for the industry certification tests help them gain the needed skills and credentials which help us identify employees with an interest in our industry who are knowledgeable and ready for work. All of this helps us to attract and retain a skilled workforce that, in turn, saves us time on training and increases productivity.

It is extremely difficult to find qualified applicants in our industry. We believe that many students are not exposed to or made aware of the opportunities in our industry and that they can lead to a prosperous career in agriculture and meat processing. These certifications would provide a level of awareness and training in our field that has not previously been offered. In return, the knowledge and training obtained by these students would contribute to their advancement in the agriculture careers we offer at our business. We would certainly consider immediate hires and higher starting pay for individuals with these certifications because they are contributing their knowledge to their jobs as well as their co-workers. These certifications would be a tremendous benefit to our current and future employees in that they would provide a well-rounded education in their specific fields of interest within the roles at both of our businesses.

Again, our farm and processing facility place great value on potential employees who can show workplace competency and readiness in the areas certified through the certification programs and we support the State of Wisconsin adding these certifications to the list of state recognized high school certificates.

• PUREBRED BOARS and GILTS • HAMPSHIRE • LANDRACE • DUROC • YORKSHIRE • F-1 OPEN GILTS • F-1 BOARS



N5627 HWY DD • BURLINGTON, WI 53105 • (262) 763-6145 • (800) 334-8082

Sincerely,

A handwritten signature in cursive script that reads "Scott Wilson".

Scott Wilson

Owner, Wilson's Prairie View Farms Inc. & Wilson Farm Meats, Inc.

Sincerely,



February 12, 2020

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety and Science certification.

My name is Brooke Roberts, and I serve as the Director of Communication and Outreach for the Wisconsin Beef Council. Our organization is funded by the \$1.00 per head assessment on all cattle sold in the state of Wisconsin per the Federal Beef Promotion and Research Act & Order. The purpose of the Council is to fund beef promotion, research and consumer education activities supporting Wisconsin's \$2.1 billion beef industry.

This certification provides individuals the opportunity to showcase a holistic understanding of the animal science industry, ranging from vocabulary and regulations to anatomy and nutrition. Having this foundational knowledge of the industry is incredibly valuable no matter what facet of animal production the holder of the certification decides to pursue.

In addition to the value this certification provides to the individual, it is also incredibly beneficial to local businesses and organizations in the industry. Seeing this certification on a resumé shows that a candidate has a proven passion for animal production, and has put forth time and energy to acquire essential knowledge and skills relevant to the industry. This effort translates into individuals that are familiar with the terminology and procedures associated with animal production, and will require significantly less training and preparation.

This certification is an exciting resource for the agriculture industry, and we are eager to see more individuals take advantage of this opportunity to proof their grasp on animal production. We want to see the Elanco Fundamentals of Animal Science certification offered in Wisconsin because it will foster a new group of industry leaders.

Sincerely,

A handwritten signature in black ink that reads "Brooke Roberts".

Brooke Roberts
Director of Communication and Outreach
Wisconsin Beef Council





College of
Agricultural
Sciences

Box 92220
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4380 Ryan St.
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Lake Charles, LA 70605

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Fax: 337-475-5699

mcneese.edu/agriculture

November 17, 2022

To Whom it May Concern:

On behalf of the Louisiana Pork Producers Association (LPPA), I am writing to support the approval by the state of Louisiana of the American Meat Science Association (AMSA) Food Safety and Science Certification. This credential verifies individuals possess an in-depth knowledge of food safety procedures and standards necessary to thrive in the food industry.

The LPPA is an organization that supports the 4-H and FFA show pig projects and provides education and information for the producer and consumer. It encourages the efficient production and marketing of high-quality pork and pork products and promotes the consumption of pork and pork products.

The AMSA Food Safety and Science Certification validates the expertise and skills needed to enter the meat and food industries. Those who earn the certification are more qualified and prepared to begin a variety of food handling, food storage, and food safety careers. The LPPA believes this certification will help prepare individuals for today's workforce and will allow employers to identify and connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals' careers.

Sincerely,

Frederick "Chip" LeMieux, PhD
Executive Secretary
Louisiana Pork Producers Association



College of Agricultural Sciences

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November 17, 2022

To Whom it May Concern:

On behalf of the College of Agricultural Sciences at McNeese State University, I am writing to support the approval by the state of Louisiana of the American Meat Science Association (AMSA) Food Safety and Science Certification. This credential verifies individuals possess an in-depth knowledge of food safety procedures and standards necessary to thrive in the food industry.

McNeese offers a bachelor of science program in agricultural sciences with concentrations in agribusiness, agricultural education, animal science, equine science, food and nutritional sciences, food technology, general agriculture, nutrition and dietetics, and pre-veterinary medicine as well as master's degrees in agriculture and nutritional sciences. The college strives to offer students hand-on experiences in our farm-to-table operations that will prepare them for real-world scenarios and future careers.

McNeese has three working farms where students gain practical experience in a variety of areas, from animal science to growing crops and beekeeping. Another integral part of the college, the Center for Advancement of Meat Production and Processing (CAMPP) provides valuable education and hands-on training to students in all areas of meat harvesting.

Recently, McNeese and Second Harvest Food Bank collectively established a community kitchen on the campus, which aims to make a meaningful difference in the fight against hunger by preparing thousands of meals weekly for food insecure families. The community kitchen will operate a teaching and learning lab where Second Harvest can prepare hot, nutritious meals for families, children and seniors and McNeese's undergraduate and graduate students can receive hands-on experience in food service operations and the nutritional care process.

Our college is committed to providing industries and organizations with a qualified and well-prepared workforce and believe that the AMSA Food Safety and Science Certification will allow employers to identify and connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals' careers.

Sincerely,

Frederick "Chip" LeMieux, PhD
Dean, College of Agricultural Sciences

February 29, 2024

To Whom It May Concern:

I am writing this letter in support of Hoosiers earning the American Meat Science Association Food Safety & Science Certification, particularly those pursuing careers in culinary sciences and/or food services. Tourism is one of the two top industries in Orange County, so quality restaurants with well-credentialed staff are particularly important to us.

Since 1995, Orange County Economic Development Partnership has been acting out the mission to improve the quality of life of Orange County Citizens. In my role as the Executive Director, it is my duty to local businesses to improve the availability of a skilled workforce. An easy way for me to do that is to help see that employers have access to applicants that possess the certifications the employers are looking for.

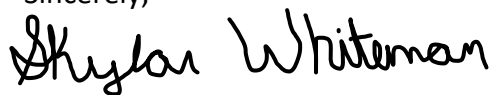
Individuals credentialed with the AMSA Food Safety & Science Certification have demonstrated possession of an in-depth knowledge of food safety procedures and standards necessary to thrive in the food industry. The best part of this certification is it easily stands out on a job application versus someone describing the skills or experience they possess, which is often vague or nearly impossible to verify. Hiring managers easily identify candidates qualified for entry-level positions where this certification is listed.

It is imperative we have skilled workers for current and future culinary positions in the county. In the case of attracting new business, when I can share that Indiana schools are certifying students in the AMSA Food Safety & Science Certification, it shows that Orange County has the talent necessary to meet employers' needs. It is harder than ever for Orange County's employers to find quality candidates, so I know our employers will be eager to offer interviews to entry-level applicants with this certification.

This certification is what the food industry in Orange County needs to complete the talent pipeline. For example, one of the high schools in Orange County, Paoli Jr./Sr. High School, has a farm-to-school program in which students raise pigs and grow vegetables which supply the cafeteria with pork and a salad bar. This certification would legitimize the skills learned in this program and give students the opportunity to stand out amongst others.

This certification is extremely valuable to economic developers like me because it helps us prove that our community has a sufficient qualified pipeline for the food industry.

Sincerely,



Skylar Whiteman
Executive Director



505. S Maple Street
French Lick Indiana 47432



812-936-3388



info@ocedp.com
ocedp.com/info



facebook.com/ocedp

March 4, 2024

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety & Science Certification.

As Indiana's largest general farm organization, we represent the agriculture industry throughout the state of Indiana. Our mission is to promote agriculture through public education, member engagement and by advocating for agricultural and rural needs. Indiana Farm Bureau is an independent voluntary organization representing members and uniting them for the purpose of analyzing problems and formulating action. The largest product of agriculture is consumable: food. Therefore, our work overlaps tremendously with the processing and consumption of food. Furthermore, we do not have enough qualified employees to fill all agriculture and food-related jobs, so we must look at our adjacent industries for more qualified employees to meet Indiana's needs. In this case, that means tapping into individuals pursuing careers in hospitality and tourism.

Individuals who earn this certification have demonstrated mastery of concepts vital to succeeding in the food industry. These concepts include the ability to understand food chemistry, food safety and sanitation methods as well as hazard analysis critical control point (HACCP) systems.

The food industry, from its agricultural "roots" to those groups who process and serve our food, is a vital component of Indiana's economic health. It is imperative for the food industry to have a pipeline of knowledgeable, confident and skilled workers for current and future positions. Every 10 jobs directly related to agriculture supports an additional eight jobs in the state, and agriculture supports more than 107,000 Hoosier jobs.

Individuals who have earned the American Meat Science Association Food Safety & Science Certification have exhibited dedication and prove they are more qualified for employment in the food industry than an applicant without the certification. Because of this, Indiana Farm Bureau looks for this certification on all applicants resumes so we may offer preferential hiring interviewing. We are also committed to offering higher entry pay when we can, because certified individuals have shown that they have gone above and beyond to earn extra professional development. In addition, this certification is valuable as it provides an opportunity for future learning opportunities. Using this certification as a hiring signal and encouraging more earners is a given for Indiana Farm Bureau.

Sincerely,



Micah Dillman
Education Coordinator
Indiana Farm Bureau



Indiana Beef Cattle Association

Serving Indiana Cattlemen Since 1975

March 7, 2024

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety & Science Certification. As the Executive Vice President of the Indiana Beef Cattle Association (IBCA), the importance of trained professionals available to move the beef industry into the future is paramount. This certification will allow food industry employers the benefit of finding those who would be a good fit for their operations.

Individuals who earn this certification have demonstrated possession of knowledge and skills vital to succeeding in the food industry, whether it's a job at a restaurant or a job at a packaging or processing facility. The safety and science of food is the critical next step after our beef producers supply the meat, so we are deeply concerned about the skillset and qualifications obtained by this population. If a processing or packaging facility, as well as a restaurant, does not know HACCP principles and treat IBCA's producers' product with care, our producers' work in raising livestock goes to waste. Unfortunately, very few restaurant workers – even the most trained chefs – are taught the chemistry of meat or proper food handling, packaging and storage procedures. It is even rarer for them to be taught this by meat scientists. Obtaining this certification solves that problem.

Our industry relies on others for the marketing, presentation, and preparation of the meat we produce, and when any of these steps are done poorly, it hurts IBCA members. IBCA members want to see more individuals credentialed in AMSA Food Safety & Science so we can be confident in the skillset of those handling what we put all our time and energy into: the livestock we produce for consumption.

IBCA as an organization, as well as our members, believes there is value in everyone involved with meat production, preparation, and consumption to be AMSA Food Safety & Science Certified. Therefore, whether someone is applying for a job at IBCA or one of our members' operations, you can be confident that we are looking for this hiring signal, no matter the position being applied for. IBCA will offer increased pay, when and where we can, to AMSA Certified employees because we know this will reward great behavior and incentivize others to certify. This certification is what the food industry is missing for the lack of education in food safety and science.

Sincerely,

Executive Vice President Indiana
Beef Cattle Association