

FOS 5732

Current Issues in Food Regulations

Spring 2017

Course Hours & Location:

TR 4th Period (10:40 to 11:30 am), Computer Science Engineering (CSE) E222

T 5TH Period (11:45 am to 12:35 pm), Turlington Hall (TUR) B310

Instructor:

Dr. Soohyoun (Soo) Ahn, Assistant Professor

Food Science and Human Nutrition

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Office hours: TR 8:0300 to 10:30 am, all other times – by appointment only.

Course Description: This course will deal with regulations involving food wholesomeness, safety, sanitation, handling, processing, distribution, import and export, ingredients, misbranding, and labeling. This lecture course will also have student-led discussions, case studies, and project concerning current issues in food industries and the governmental laws and regulations related to those issues.

Text: There is NO required textbook for this course. However, **Food Law and Regulation for Non-Lawyers** by Marc Sanchez (Springer) and **Food Regulation – Law, Science, Policy, and Practice** by Neal D. Fortin (Wiley publication) will be our primary reference books. This book is strongly recommended but not required. This book will be available from several online sources including Amazon. Supplemental notes and handouts will be distributed to class via Canvas system or email listserv.

Course Format: Students acquire knowledge of the current issues food industry is facing and regulatory activities to solve those issues through class discussions, reading and assignments.

Course Objectives and Learning Goals:

After completing this course, students should

1. Understand the US legal system and rulemaking process
2. Be familiar with the function and organization of government agencies that are responsible food regulations and enforcement
3. Describe the requirements of food labeling and nutrition labeling.

4. Be familiar with food safety regulations and current issues in food safety
5. Understand how social circumstances and technological advances affect food laws and regulations
6. Understand challenges in international food trade and related regulatory activities
7. Be familiar with the most recent changes in food laws/regulations

Grading:

In-class exams (4)*	60 % (15% each)
Assignments	25 %
Presentation	15 %
Total	100 %

*In-class exam (~50 min, closed book exam) will each cover 1/4 of the course materials and be equally weighted. Detailed information on topics that will be covered in each exam will be announced in class prior to each exam. Note that later course materials will be based on the materials covered in earlier sections.

Grading scale:

Passing grade	A	B+	B	B-	C+	C	C-	D+	D	D-	E
Course Average %	90-100	87-89	83-86	80-82	77-79	73-76	70-72	67-69	63-66	60-62	<60

Policy regarding Make-up exam/ Late work submission:

Each exam will be given as scheduled in course outline (see below). Students must take the exams on the day scheduled. **MAKE-UP EXAMS** will be allowed in case of emergencies or legitimate reasons (illness, family emergency). In those excusable circumstances, **students should notify the instructor PRIOR TO the scheduled exam and provide proper proof afterwards (if applicable)**. All make-up exams **MUST** be taken within two days of the scheduled exam (so make-up by the following Wednesday for Monday exams; make-up by the following Friday for Wednesday exams). **NO EXCEPTIONS!**

Due dates will be assigned for each assignment and/or activity. All work must be completed by the designated due dates. **Extension of due dates** can be allowed in case of emergencies or legitimate reasons (see above). However, this should be discussed with the instructor prior to the due.

Academic Honesty:

Student Honor Code from University of Florida will be enforced on the case of infringement of academic integrity, including **plagiarism, cheating and prohibited collaboration or consultation**. Details can be found at: <https://catalog.ufl.edu/ugrad/current/advising/info/student-honor-code.aspx>.

Disability Clause:

The Disability Resource Center provides services to students with physical, learning, sensory or psychological disabilities. These services include registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, and mediating any other disability-related issues. Disability Resource Center can be reached at 352-392-8565 or accessuf@dso.ufl.edu, and is located at 0001 Building 0020 (Reid Hall). Detailed information is available at: <http://www.dso.ufl.edu/drc/>.

Campus Helping Resources:

On-campus resources are available for students having personal problems that interfere with their wellbeing and/or academic performances. There resources are:

1. UF Counseling and Wellness Center (3190 Radio Road, 352-392-1575), <http://www.counseling.ufl.edu/cwc/>
2. Student Health Care Center (Infirmary Building, 280 Fletcher Drive, 352-392-1161), <http://shcc.ufl.edu>
3. UF Career Resource Center. (Reitz Union, 352-392-1601), <http://www.crc.ufl.edu>

Flexibility Clause: Circumstances may arise during the course that may prevent the instructor from fulfilling each and every component of this syllabus; therefore, syllabus should be viewed as a guide and is subject to change. Students will be notified of any changes.

Tentative Course Outline:**Lecture Section (TR4)**

Week 1 (1/5) – Course introduction and overview

Week 2 (1/10, 1/12) – History of Food Regulation

Week 3 (1/17, 1/19) – History of Food Regulation; US Legal System

Week 4 (1/24, 1/26) – US Legal System; Overview of Government Agencies;

Week 5 (1/31, **2/2**) – Introduction to FD&CA; **Exam 1**

Week 6 (2/7; 2/9) – Food Labeling; FDA (Guest lecture by Stewart Watson)

Week 7 (2/14, 2/16) – Food Labeling; USDA Labeling (Guest lecture by Dr. Jason Scheffler)

Week 8 (2/21, 2/23) – Nutrition labeling

Week 9 (2/28, **3/2**) – Health Claims; **Exam 2**

Week 10 (3/7, 3/9) – Spring Break

Week 11 (3/14, 3/16) – Food Adulteration (Guest lecture by Dr. Doug Archer) **(3/16, Assignment 1 Due)**

Week 12 (3/21, **3/23**) – Food Safety Regulations; **Exam 3**

Week 13 (3/28, 3/30) – Florida Food Regulations; Food Code (Guest lecture by Dr. Amy Simonne)

Week 14 (4/4, 4/6) – FSMA Overview; Food Safety Modernization Act

Week 15 (4/11, 4/13) – Food Safety Modernization Act **(4/13, Assignment 2 due)**

Week 16 (**4/18**) – **Exam 4**

Graduate Discussion Section (T5)

Week 1 (1/10) – Course introduction and overview

Week 2 (1/17) – Selection of presentation topics and review of presentation sample and evaluation criteria

Week 3 (1/24) – Class discussion on selected topic

Week 4 (1/31) – 1st presentation

Week 5 (2/7) – Exam date - No Class (replaced with reading assignment)

Week 6 (2/14) – 2nd presentation

Week 7 (2/21) – 3rd presentation

Week 8 (2/28) – Exam date - No Class (replaced with reading assignment)

Week 9 (3/7) – Spring Break

Week 10 (3/14) – 4th presentation

Week 11 (3/21) – No Class (replaced with reading assignment)

Week 12 (3/28) – 5th presentation

Week 13 (4/4) – 6th presentation

Week 14 (4/11) – Class discussion on selected topic

Week 15 (4/18) – No class