

**FOS 4202 Food Safety and Sanitation
2 Credits**

Course Instructors and Office Hours

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Teaching Assistant

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Dr. Schneider (KRS) will be responsible for overall coordination and administration of the course. He will share instructional duties with Dr. Renée Goodrich Schneider (RGS). Please consult the course outline for specific lecture dates and topics. The teaching assistant, Mr. Gutierrez, will be available for general questions concerning course matters.

Course Hours/Location

Course will be held in McCarty A 2196 Tuesday-Thursday 5th period.

Course Objectives

Upon completion of this course, students should:

1. Be familiar with food safety hazards, assessment of risk, and evaluation.
2. Understand the principles, actions, and limitations of food sanitation procedures.
3. Be familiar with current and future implications concerning food safety hazards and risks.

Prerequisites

MCB 2000, MCB 2000L, or the equivalent.

Course Format

Students will acquire knowledge of the pertinent issues in food safety and sanitation through the use of lectures, class discussions, outside reading and assignments. Students registered for FOS 4202 will be required to submit a 5-6 page term paper in the area of Food Safety and Sanitation. Topics must be approved by instructors.

Course Description

Lectures, discussions, and demonstrations concerning microbial, chemical and biological safety of food, principles of sanitation for the food processing and retail foods industries.

Textbook and References

Required

Principles of Food Sanitation, 5th Ed., Marriott and Gravani, Springer, New York, NY.
Found at: <http://www.amazon.com> or the UF Campus Bookstore

This text will be on reserve at the Marston Science Library under FOS 4202 / FOS 5205 and be available for purchase from the UF bookstores and from several online sources.

Additional References (example)

Scallan E, Hoekstra RM, Angulo FJ, Tauxe RV, Widdowson M-A, Roy SL, et al. 2011. Foodborne illness acquired in the United States—Major pathogens. *Emerg Infect Dis.* 17(1):7-15.

Additional references will be provided as needed.

Grading

- Exams (2) 40% (20% each)
Final Exam 30%

Exams 1 and 2 (~50 min, closed book exams) will each cover approximately 1/3 of the course material and be equally weighted. However, later course material will draw on foundation material presented in the first section of the course; students should therefore be prepared to apply principles from the entire course as they develop their answers to assignments and exams. The final exam will be a comprehensive, closed book exam that will allow the student to demonstrate an understanding and synthesis of the concepts of food safety and sanitation from the entire course.

- Term Paper/Class Assignments 30%

The term paper and class assignments represent a significant part of the course grade, and their successful completion is critical. The term paper, in the form of a scientific review paper on a particular topic relevant to food safety and sanitation. All topics must be cleared through the instructor(s). Please adhere to stated deadlines for maximum credit.

Attendance and promptness will be noted.

| FOS 4202 | |
|-------------------|-------------|
| | Percent (%) |
| Class Assignments | 15 |
| Term Paper | 15 |
| Exam 1 | 20 |
| Exam 2 | 20 |
| Final Exam | 30 |

| Course Average Grade |
|----------------------|
| 90 – 100 A |
| 88 – 89 B+ |
| 84 – 87 B |
| 80 – 83 B- |
| 78 – 79 C+ |
| 74 – 77 C |
| 70 – 73 C- |
| 68 – 69 D+ |
| 64 – 67 D |
| 60 – 63 D- |
| < 60 E |

Course Outline

Week 1

8/25 Class Introduction and Overview for FOS 4202 and FOS 5205
8/27 Food Safety Concerns

Read Chapter 1 (Marriott and Gravani)

Week 2

9/1 Foodborne Pathogens
9/3 Foodborne Pathogens

Read Chapter 3 (Marriott and Gravani)

Week 3

9/8 Foodborne Pathogens (TBA)
9/10 Foodborne Pathogens

Read Chapters 3 (Marriott and Gravani)

Week 4

9/15 Allergens
9/17 Non-microbial Hazards (Chemical and Physical) (Dr. S. Ahn)

Read Chapters 4 and 5 (Marriott and Gravani)

Week 5

9/22 Exam 1

9/24 Regulations (Guest Lecture Dr. Goodrich Schneider)

Readings will be provided

Week 6

9/29 Food Safety Systems Overview, Part 1
10/1 Food Safety Systems Overview, Part 2

Readings will be provided

Read Chapters 7 (Marriott and Gravani)

Week 7

10/6 Food Safety Systems Overview, Part 3
10/8 Personal Hygiene

Read Chapter 7 (Marriott and Gravani)

Week 8

10/13 Cleaning and Sanitizing Part 1

10/15 Cleaning and Sanitizing Part 2

Read Chapters 6, 9 and 10 (Marriott and Gravani)

Week 9

10/20 Cleaning and Sanitizing Part 3

10/22 Exam 2

Read Chapter 10 and 11 (Marriott and Gravani)

Week 10

10/27 Pest Control

10/29 Waste Management

Read Chapter 12 (Marriott and Gravani)

Week 11

11/3 Sanitary Design, Part 1

11/5 Sanitary Design, Part 2

Read Chapter 13 and 14 (Marriott and Gravani)

Week 12

11/10 Sanitary Design, Part 3

11/12 Plant Specific Case Studies

Read Chapter 14 (Marriott and Gravani)

Week 13

11/17 Plant Specific Case Studies Seafood (Dr. G. Baker)

11/19 Plant Specific Case Studies

Read Chapters 15, 17, 18, 19 (Marriott and Gravani)

Week 14

11/24 Recall and Traceback (Guest Lecturer Goodrich-Schneider)

11/26 No Class – Thanksgiving Break

Week 15

12/1 Biosecurity

12/3 ServSafe and the Food Code

Read Chapter 2 (Marriott and Gravani)

Week 16

12/8 Course Review (Last Day of Class)

12/14 ServSafe Class and Certification Exam (Optional) (Time subject to change)

Week 17**12/16 Final Exam 5:30-7:30 pm****Important Notes:****Academic Honesty.**

As a result of completing the registration form at the University of Florida, every student has signed the following statement: I understand that the University of Florida expects its students to be honest in all academic work. I agree to adhere to this commitment to academic honesty and understand that my failure to comply with this commitment may result in disciplinary action up to and including expulsion from the University.

University of Florida Counseling Services.

On-campus resources are available for students having personal problems or lacking clear career and academic goals that interfere with their academic performance. These resources include:

1. University Counseling Center. 301 Peabody Hall, <http://www.counsel.ufl.edu/>
2. Student Mental Health. Student Health Care Center, 392-1171, personal counseling;
3. University of Florida Policy on Sexual Assault.
http://www.counsel.ufl.edu/selfHelpInformation/sexualAssaultAndHarassment/university_of_florida_policy_on_sexual_assault.aspx
4. Career Resource Center. Reitz Union, <http://www.crc.ufl.edu/>, career development assistance and counseling.

Period Schedule

| Period | Time |
|---------------|-----------------|
| 1 | 7:25 - 8:15am |
| 2 | 8:30 - 9:20am |
| 3 | 9:35 - 10:25am |
| 4 | 10:40 - 11:30am |
| 5 | 11:45 - 12:35pm |
| 6 | 12:50 - 1:40pm |
| 7 | 1:55 - 2:45pm |
| 8 | 3:00 - 3:50pm |
| 9 | 4:05 - 4:55pm |
| 10 | 5:10 - 6:00pm |
| 11 | 6:15 - 7:05pm |