Course Instructors and Office Hours

Keith R. Schneider, Professor
Food Science and Human Nutrition Department
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Food Science and Human Nutrition Department
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Renée Goodrich Schneider, Professor
Food Science and Human Nutrition Department
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Office Hours: Wednesday, 1-3pm; Thursday, 9-11am or by appointment

Teaching Assistant

Samantha Cekic
Food Science and Human Nutrition Department
210 Aquatic Food Products Laboratory
Tel: (352) 392-1991, ext. 313
Email: skcekic@ufl.edu

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

Course Hours/Location

Course will be held in McCarty 2102 Tuesday 5-6th period and McCarty 2102 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.
4. Be able to research a topic, synthesis current information and develop a presentation.

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 5205 will be required to submit a 15 page term paper in the area of Food Safety and Sanitation. Topics must be approved by instructors. Each student will be required to give a 30-minute class lecture during the course of the semester. Each student will also be required to participate other activities such as group discussion and presentations.

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


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 will be provided for week’s topic as needed (example)

**Grading**

- **Exams (3) 60% (20% each)**

  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 40%**

  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). Additionally, you will be asked to present your topic as a brief lecture to your fellow students. Please adhere to stated deadlines for maximum credit.

  Attendance and promptness will be noted.

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<thead>
<tr>
<th>FOS 5205</th>
<th>Percent (%)</th>
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<tbody>
<tr>
<td>Class Assignments</td>
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<tr>
<td>Class Presentation</td>
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<tr>
<td>Term Paper</td>
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<tr>
<th>Course Average Grade</th>
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<tbody>
<tr>
<td>90 – 100 A</td>
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<td>88 – 89 B+</td>
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Course Outline

Week 1
8/26 Class Introduction and Overview for FOS 4202 and FOS 5205
8/26 Additional Overview for FOS 5205
8/28 Food Safety Concerns (Dr. Sreedharan)

Read Chapter 1 (Marriott and Gravani)

Week 2
9/2 Foodborne Pathogens, Part 1
9/2 Recent Foodborne Outbreaks
9/4 Foodborne Pathogens, Part 2

Read Chapter 3 (Marriott and Gravani)

Week 3
9/9 Foodborne Pathogens, Part 3
9/11 Allergens

Read Chapters 3 (Marriott and Gravani)

Week 4
9/16 Non-microbial Hazards
9/16 Risk Assessment (Guest lecturer Dr. Michelle Danyluk)
9/18 Epidemiology (Dr. Sreedharan)

Read Chapters 4 and 5 (Marriott and Gravani)

Week 5
9/23 Exam 1
9/23 Grad Exam 1 (In class)
9/25 Regulations (Guest Lecture Dr. Goodrich Schneider)

Readings will be provided

Week 6
9/30 Food Safety Systems Overview, Part 1
9/30 Implications of New Food Regulations
10/2 Food Safety Systems Overview, Part 2

Readings will be provided
Read Chapters 7 (Marriott and Gravani)
Week 7
10/7 Food Safety Systems Overview, Part 3
10/7 Food Safety Labeling Issues (TBA)
10/9 Personal Hygiene

Read Chapter 7 (Marriott and Gravani)

Week 8
10/14 Cleaning and Sanitizing Part 1
10/14 Experimental Design and Statistics
10/16 Cleaning and Sanitizing Part 2 (Dr. Sreedharan)

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

Week 9
10/21 Cleaning and Sanitizing Part 3
10/21 Current Issues: Journal Review (What’s happening this semester?)
10/23 Exam 2 (Take home grad exam)

Read Chapter 10 and 11 (Marriott and Gravani)

Week 10
10/28 Pest Control
10/28 Presentation Skills
10/30 Waste Management (Dr. Sreedharan)

Read Chapter 12 (Marriott and Gravani)

Week 11
11/4 Sanitary Design, Part 1
11/4 Student Presentations (TBD)
11/6 Sanitary Design, Part 2

Read Chapter 13 and 14 (Marriott and Gravani)

Week 12
11/11 No Class (Holiday)
11/11 No Class (Holiday)
11/13 Sanitary Design, Part 3

Read Chapter 14 (Marriott and Gravani)
Week 13
11/18 Plant Specific Case Studies
11/18 Student Presentations
11/20 Plant Specific Case Studies

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

Week 14
11/25 Recall and Traceback (Guest Lecturer Goodrich-Schneider)
11/25 Student Presentations
11/27 No Class – Thanksgiving Break

Week 15
12/2 Biosecurity
12/2 Student Presentations
12/4 ServSafe and the Food Code

Read Chapter 2 (Marriott and Gravani)

Week 16
12/9 Course Review (Last Day of Class)
12/9 Review of Student Topics
12/11 ServSafe Class and Certification Exam (Optional) (Time subject to change)

Week 17
12/18 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:

2. Student Mental Health. Student Health Care Center, 392-1171, personal counseling;


Period Schedule

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<tr>
<th>Period</th>
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<td>1</td>
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