

**FOS 5205 Current Issues in Food Safety
3 Credits**

Course Instructors and Office Hours

Keith R. Schneider, Professor
Food Science and Human Nutrition Department
Room 216, AFPL Building, Newell Drive
Phone: 352-294-3910
Email: keiths29@ufl.edu
Office Hours: Tuesdays and Thursdays, 9-11am or by appointment

Renée Goodrich Schneider, Professor
Food Science and Human Nutrition Department
Room 329, FSHN Building, Newell Drive
Phone: 352-294-3726
Email: goodrich@ufl.edu
Office Hours: Wednesday, 1-3pm; Thursday, 9-11am or by appointment

Teaching Assistant

Alan Gutierrez
Food Science and Human Nutrition Department
210 Aquatic Food Products Laboratory
Tel: 352.294.3906
Email: alan.gutierrez@ufl.edu

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 and Thursday 5th period and McCarty B 2102 Thursday 6th 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 10-15 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

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 will be provided for week's topic as needed (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.

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.

FOS 5205	
	Percent (%)
Class Assignments	10
Grad Exams	15
Term Paper	15
Exam 1	20
Exam 2	20
Final Exam	20

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

8/23 Class Introduction and Overview for FOS 4202 and FOS 5205

8/23 Additional Overview for FOS 5205

8/25 Food Safety

Read Chapter 1 (Marriott and Gravani)

Week 2

8/30 Foodborne Pathogen

8/30 Recent Foodborne Outbreaks

9/1 Foodborne Pathogens

Read Chapter 3 (Marriott and Gravani)

Week 3

9/6 Foodborne Pathogens (TBA)

9/6 Current Issues: Journal Review (What's happening this semester?)

9/8 Foodborne Pathogens

Read Chapters 3 (Marriott and Gravani)

Week 4

9/13 Allergens

9/13 Controversies: Organic vs. Conventional Farming/GMOs/Etc.

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

Read Chapters 4 and 5 (Marriott and Gravani)

Week 5

9/20 Regulations (Dr. Goodrich Schneider)

9/20 Implications of New Food Regulations

9/22 Exam 1 (Take home grad exam)

Readings will be provided

Week 6

9/27 Food Safety Systems Overview, Part 1

9/27 Brief Look at HACCP and FSMA

9/29 Food Safety Systems Overview, Part 2

Readings will be provided

Read Chapters 7 (Marriott and Gravani)

Week 7

10/4 Food Safety Systems Overview, Part 3

10/4 Experimental Design and Statistics

10/6 Personal Hygiene

Read Chapter 7 (Marriott and Gravani)

Week 8

10/11 Cleaning and Sanitizing Part 1

10/11 Presentation Skills

10/13 Cleaning and Sanitizing Part 2

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

Week 9

10/18 Cleaning and Sanitizing Part 3

10/18 Risk Assessment (Guest lecturer Dr. Danyluk)

10/20 Exam 2 (Take home grad exam)

Read Chapter 10 and 11 (Marriott and Gravani)

Week 10

10/25 Pest Control

10/25 Student Presentations

10/27 Waste Management

Read Chapter 12 (Marriott and Gravani)

Week 11

11/1 Sanitary Design, Part 1

11/1 Student Presentations

11/3 Sanitary Design, Part 2

Read Chapter 13 and 14 (Marriott and Gravani)

Week 12

11/8 Sanitary Design, Part 3

11/8 Student Presentations

11/10 Plant Specific Case Studies

Read Chapter 14 (Marriott and Gravani)

Week 13

11/15 Plant Specific Case Studies

11/15 Environmental Monitoring

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

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

Week 14

11/22 Recall and Traceback (Guest Lecturer Goodrich-Schneider)

11/22 Student Presentations (If necessary)

11/24 No Class – Thanksgiving Break

Week 15

11/29 Biosecurity

11/29 ServSafe Extra

12/1 ServSafe and the Food Code

Read Chapter 2 (Marriott and Gravani)

Week 16

12/6 Course Review (Last Day of Class)

12/6 Review of Student Topics

12/12 ServSafe Class and Certification Exam (Optional \$40) (Time subject to change)

Week 17

12/14 Final Exam 5:30-7:30 pm (Grad students will take the regular course exam from 5:30 until 6:30; then take the grad exam from 6:30 until 7:30)

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.

Your well-being is important to the University of Florida. The U Matter, We Care initiative is committed to creating a culture of care on our campus by encouraging members of our community to look out for one another and to reach out for help if a member of our community is in need. If you or a friend is in distress, please contact umatter@ufl.edu so that the U Matter, We Care Team can reach out to the student in distress. A nighttime and weekend crisis counselor is available by phone at 352-392-1575. The U Matter, We Care Team can help connect students to the many other helping resources available including, but not limited to, Victim Advocates, Housing staff, and the Counseling and Wellness Center. Please remember that asking for help is a sign of strength. In case of emergency, call 9-1-1.

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