

FOS 5732

Current Issues in Food Regulations

Spring 2014

Course Hours & Location:

TR 4th Period (10:40 to 11:30 am), McCarty Hall, Bldg B (MCCB) G086

T 5TH Period (11:45 am to 12:35 pm), McCarty Hall, Bldg B (MCCB) 3124

Instructor:

Dr. Soohyoun (Soo) Ahn, Assistant Professor

Food Science and Human Nutrition

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Office hours: TR 1:30 to 3:30 pm, 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 discussions, case studies, and project concerning the governmental laws and regulations affecting the food industry.

Text: There is NO required textbook for this course. However, **Food Regulation – Law, Science, Policy, and Practice by Neal D. Fortin** (Wiley publication) will be our primary reference book. 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 Sakai system or email listserv.

Course Format: Students will acquire knowledge of the current food regulations and their enforcement through the lectures, 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

Grading:

| | |
|--------------------------------------|-----------------|
| In-class exams (2)* | 30 % (15% each) |
| Comprehensive final exam | 25% |
| Assignments (2) | 20% (10% each) |
| Team project (report & presentation) | 20% |
| Participation/attendance | 5% |
| 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. There will be **NO MAKE-UP EXAMS** except the case of verifiable emergencies or legitimate reasons (illness, family emergency). In those excusable circumstances, **students MUST notify the instructor PRIOR TO the scheduled exam and provide proper proof afterwards**. Instructor will refuse to give a chance to take a make-up exam unless a student provides the proof that the absence was excusable. 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. **No late work will be accepted (no exception).**

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:

*(G) is schedule for graduate class in T period 5.

Week 1 (1/7, 1/9) – Course introduction and overview; History of Food Regulation / Course introduction, select topics for presentation (G)*

Week 2 (1/14, 1/16) – History of Food Regulation / No class (G)

Week 3 (1/21, 1/23) – US Legal System / Team 1 presentation (G)

Week 4 (1/28, 1/30) – US Department of Health and Human Services (DHHS); FDA / Team 2 presentation (G)

Week 5 (2/4, 2/6) –Introduction to FD&CA; **Exam 1**/ No class (G)

Week 6 (2/11; 2/13) – Food Adulteration / Team 3 presentation (G)

Week 7 (2/18, 2/10) – Food Labeling / Team 4 presentation (G)

Week 8 (2/25, 2/27) – Nutrition Labeling / No class (G)

Week 9 (3/4, 3/6) – Spring Break

- Week 10 (3/11, 3/13) – Additional Food Labeling (**3/13, Assignment 1 Due**) / Team 5 presentation (G)
- Week 11 (3/18, 3/20) – **Exam 2**; Food Safety Regulations / No class (G)
- Week 12 (3/25, 3/27) – Food Safety Regulations / Team 6 presentation (G)
- Week 13 (4/1, 4/3) – Food Safety Modernization Act / Discussion on selected topic (G)
- Week 14 (4/8, 4/10) – Regulations under USDA; Florida State Food Regulations (**4/10, Assignment 2 Due**) / Discussion on selected topic (G)
- Week 15 (4/15, 4/17) – Specialized Food Regulations (or Graduate Presentations) / Discussion on selected topic (G), **Team project report due (4/17)**
- Week 16 (4/22) – Review for comprehensive final / No class (G)
- Week 17 (4/28) **Final Exam (5:30 pm to 7:30 pm)**