FOS 5732
Current Issues in Food Regulations
Spring 2018

Course Hours & Location:
TR 4th Period (10:40 to 11:30 am), Computer Science Engineering (CSE) E119
T 5th Period (11:45 am to 12:35 pm), Computer Science Engineering (CSE) E222

Instructor:
Dr. Soohyoun (Soo) Ahn, Assistant Professor
Food Science and Human Nutrition
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Phone: 352-392-1991, Ext 310
Office hours: MW 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:

<table>
<thead>
<tr>
<th>In-class exams (4)*</th>
<th>60 % (15% each)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assignments</td>
<td>25 %</td>
</tr>
<tr>
<td>Presentation</td>
<td>15 %</td>
</tr>
<tr>
<td>Total</td>
<td>100 %</td>
</tr>
</tbody>
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*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:

<table>
<thead>
<tr>
<th>Passing grade</th>
<th>A</th>
<th>B+</th>
<th>B</th>
<th>B-</th>
<th>C+</th>
<th>C</th>
<th>C-</th>
<th>D+</th>
<th>D</th>
<th>D-</th>
<th>E</th>
</tr>
</thead>
<tbody>
<tr>
<td>Course Average %</td>
<td>90-100</td>
<td>87-89</td>
<td>83-86</td>
<td>80-82</td>
<td>77-79</td>
<td>73-76</td>
<td>70-72</td>
<td>67-69</td>
<td>63-66</td>
<td>60-62</td>
<td>&lt;60</td>
</tr>
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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/1617/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@ufsa.ufl.edu, and is located at 001 Reid Hall. Detailed information is available at: https://drc.dso.ufl.edu/.

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), https://counseling.ufl.edu/
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:
Week 1 (1/9, 1/11) – Course introduction and overview; History of Food Regulation
Week 2 (1/16, 1/18) – History of Food Regulation
Week 3 (1/23, 1/25) – US Legal System
Week 4 (1/30, 2/1) – Overview of Government Agencies; Introduction to FD&CA
Week 5 (2/6, 2/8) – Function of the FDA (guest lecture by CDR Watson); Exam 1
Week 6 (2/13; 2/15) – Food Labeling
Week 7 (2/20, 2/22) – Food Labeling (guest lecture by Dr. Scheffler); Nutrition labeling
Week 8 (2/27, 3/1) – Nutrition labeling; Exam 2
Week 9 (3/6, 3/8) – Spring Break
Week 10 (3/13, 3/15) – Food Adulteration (guest lectures by Dr. Archer) (3/13, Assignment 1 Due)
Week 1 
1 (3/20, 3/22) – Health Claims
Week 2 (3/27, 3/29) – Food Safety Regulations; **Exam 3**
Week 3 (4/3, 4/5) – Florida Food Regulations; Food Code (guest lecture by Dr. Simonne)
Week 4 (4/10, 4/12) – FSMA Overview; Food Safety Modernization Act *(4/12, Assignment 2 due)*
Week 5 (4/17, 4/19) – Food Safety Modernization Act
Week 6 (4/24) – **Exam 4**

**Graduate Discussion Section (T5)**
Week 1 (1/9) – Course introduction and overview
Week 2 (1/16) – Selection of presentation topics and review of presentation sample and evaluation criteria
Week 3 (1/23) – Class discussion on selected topic
Week 4 (1/30) – 1st presentation
Week 5 (2/6) – 2nd presentation
Week 6 (2/13) – 3rd presentation
Week 7 (2/20) – 4th presentation
Week 8 (2/27) – No Class (replaced with reading assignment)
Week 9 (3/6) – Spring Break
Week 10 (3/13) – 5th presentation
Week 11 (3/20) – 6th presentation
Week 12 (3/27) – No Class (replaced with reading assignment)
Week 13 (4/3) – Class discussion on selected topic
Week 14 (4/10) – Class discussion on selected topic
Week 15 (4/17) – No class