

FOS 5732
Current Issues in Food Regulations (3 Credits)
Spring 2021 (in-person/online hybrid)

Course Hours & Location:

TR 4th Period (10:40 to 11:30 am), BAR 0211

T 5th Period (11:45 am to 12:35 pm), 100% online (zoom link will be provided through Canvas)

Instructor:

Dr. Soohyoun (Soo) Ahn

Office: Room 104A, Bldg 120 – Newell Drive

E-mail: sahn82@ufl.edu

Phone: 352-294-3710

Office hours (Virtual): M/W 9:30 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 discussions, case studies, and project concerning the governmental laws and regulations affecting the food industry.

As a graduate course, FOS 5732 also has a separate discussion section, which discuss current events in food regulations, food quality and safety issues, and related legal actions to learn how food regulations work to protect consumers and what the limitations of food regulations are.

You will find the course content from the course page

(<https://ufl.instructure.com/courses/415364>).

Textbook:

There is NO required textbook for this course. However, two books will be used as primary references.

- Food Law and Regulation for Non-Lawyers – Marc Sanchez (Springer)
- Food Regulation – Law, Science, Policy, and Practice – Neal D. Fortin (Wiley Publication)

These books are recommended but not required. They will be available through Library course reserves. Additional supplemental articles and videos will be used in this course to enhance the learning of topics covered in class. These supplemental materials are available from each module page in Canvas course shell.

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 be able to

1. Explain the US legal system and rulemaking process
2. Describe social background or landmark cases that led to the establishment of major US Food Laws and Regulations.
3. Distinguish the function and role of US government agencies that are responsible food regulations and enforcement
4. Describe the requirements of food labeling and nutrition labeling.
5. Explain when food product(s) can be deemed adulterated with examples
6. Compare major US food safety regulations and describe regulatory requirements under each food safety regulations.
7. Discuss current issues in US food regulation and evaluate legislative efforts to solve those issues.

Grading:

In-class exams (4)*	60 % (15% each)
Assignment	15 %
Group Discussion	10%
Presentation**	15%
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 is shown below.

**Graduate students are expected to give at least 1 presentation on their topic of interest (with instructor's approval) during the semester. Detailed rubric will be provided by the instructor.

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

*Grading scale is based on rounded up average. There is no curb in this course.

Policy regarding make-up exam and late submission:

Each exam will be given as scheduled in course outline (see Tentative Course Outline). 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 Thursday for Tuesday exams; make-up by the following Monday for Thursday exams).

All assignment and work must be completed and submitted 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**. Late submission of assignments and work will be still be accepted but with late penalty of 10% per day.

Course Communication

Important announcements related to the course will be made through Canvas under Announcements. This will also generate an email that will be delivered to your Gatorlink email. In this course, I mostly communicate with students via e-mail (the one on file with UF). So, if you use other e-mail accounts, please check your UF e-mail regularly or set-up forwarding on the UF system. While I do my best to reply to your emails as quickly as possible, please allow 48 hours to receive a reply.

Course Evaluation

Students are expected to provide professional and respectful feedback on the quality of instruction in this course by completing course evaluations online via GatorEvals. Guidance on how to give feedback in a professional and respectful manner is available at <https://gatorevals.aa.ufl.edu/students/>. Students will be notified when the evaluation period opens, and then can complete evaluations through the email they receive from GatorEvals, in their Canvas course menu under GatorEvals, or via <https://ufl.bluera.com/ufl/>. Summaries of course evaluation results are available to students at <https://gatorevals.aa.ufl.edu/public-results/>

Academic Honesty:

Student Conduct Code and Student Honor Code from University of Florida will be enforced on the case of disruptive/endangering behavior and infringement of academic integrity, including **plagiarism, cheating and prohibited collaboration or consultation**. Any incident will be reported to Student Conduct & Conflict Resolution (SCCR). Details can be found at: <https://sccr.dso.ufl.edu/policies/student-honor-code-student-conduct-code/>.

Accommodation for Students with Disabilities:

The Disability Resource Center provides services to students with physical, learning, sensory or psychological disabilities. Services include registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, and mediating any other 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://disability.ufl.edu/>.

COVID-19 related Classroom Policy (IMPORTANT!):

We will have face-to-face instructional sessions to accomplish the student learning objectives of this course. In response to COVID-19, the following policies and requirements are in place to maintain your learning environment and to enhance the safety of our in-classroom interactions.

- You are required to wear approved face coverings at all times during class and within buildings. Following and enforcing these policies and requirements are all of our responsibility. Failure to do so will lead to a report to the Office of Student Conduct and Conflict Resolution.
- This course has been assigned a physical classroom with enough capacity to maintain physical distancing (6 feet between individuals) requirements. Please utilize designated seats and maintain appropriate spacing between students. Please do not move desks or stations.
- Sanitizing supplies are available in the classroom if you wish to wipe down your desks prior to sitting down and at the end of the class.
- Follow your instructor's guidance on how to enter and exit the classroom. Practice physical distancing to the extent possible when entering and exiting the classroom.
- If you are experiencing COVID-19 symptoms ([Click here for guidance from the CDC on symptoms of coronavirus](#)), please use the UF Health screening system and follow the instructions on whether you are able to attend class. [Click here for UF Health guidance on what to do if you have been exposed to or are experiencing Covid-19 symptoms](#).
- Course materials will be provided to you with an excused absence, and you will be given a reasonable amount of time to make up work. [Find more information in the university attendance policies](#).

Campus Helping Resources:

On-campus resources are available for students having personal problems that interfere with their wellbeing and/or academic performances.

Health and Wellness:

- U Matter, We Care: If you or someone you know is in distress, please contact umatter@ufl.edu, 352-392-1575, or visit umatter.ufl.edu/ to refer or report a concern and a team member will reach out to the student in distress.
- Counseling and Wellness Center: Visit counseling.ufl.edu/ or call 352-392-1575 for information on crisis services as well as non-crisis services.
- Student Health Care Center: Call 352-392-1161 for 24/7 information to help you find the care you need, or visit shcc.ufl.edu/.
- University Police Department: Visit <https://police.ufl.edu/> or call 352-392-1111 (or 9-1-1 for emergencies).
- UF Health Shands Emergency Room/Trauma Center: For immediate medical care, call 352-733-0111 or go to the emergency room at 1515 SW Archer Road, Gainesville, FL 32608; <https://ufhealth.org/emergency-room-trauma-center>.

Academic Resources

- E-learning technical support: Contact the UF Computing Help Desk at 352-392-4357 or via e-mail athelpdesk@ufl.edu.
- Career Connections Center: Reitz Union Suite 1300, 352-392-1601. Career assistance and counseling services; <https://career.ufl.edu/>.
- Library Support: various ways to receive assistance with respect to using the libraries or finding resources; <https://cms.uflib.ufl.edu/ask>
- Teaching Center: Broward Hall, 352-392-2010 or to make an appointment 352-392-6420. General study skills and tutoring; <https://teachingcenter.ufl.edu/>
- Writing Studio: 2215 Turlington Hall, 352-846-1138. Help brainstorming, formatting, and writing papers; <https://writing.ufl.edu/writing-studio/>
- Student Complaints On-Campus: sccr.dso.ufl.edu/policies/student-honor-code-student-conduct-code/ On-Line Students Complaints: <https://distance.ufl.edu/student-complaint-process/>

Tentative Course Outline¹:

Week	Dates	Module/ /Assessment	Discussion (FOS 5732 only)
1	Jan 12	Course Introduction	Brief Introduction
	Jan 14	Module 1. History of Food Regulation	
2	Jan 19	Module 1. History of Food Regulation	Course Introduction (Topic Discussion and Rubric Review)
	Jan 21		
3	Jan 26	Module 2. US legal System	Class Discussion (Instructor-led)
	Jan 28		
4	Feb 2	Module 3. Overview of US Government Agencies	Presentation 1
	Feb 4		
5	Feb 9	Module 4. Introduction to FD&CA Exam 1	
	Feb 11		
6	Feb 16	Module 5. Food Labeling	Presentation 2
	Feb 18		
7	Feb 23	Module 5. Food Labeling Module 6. Nutrition Labeling	Presentation 3
	Feb 25		
8	Mar 2	Module 6. Nutrition Labeling Exam 2	
	Mar 4		
9	Mar 9	Module 7. Health Claims	Presentation 4
	Mar 11		
10	Mar 16	Module 8. Food Adulteration Assignment Due (Mar 18)	Presentation 5
	Mar 18		
11	Mar 23	Module 9. Food Safety Regulations – review	
	Mar 25		

¹Circumstances may arise during the course that may prevent the instructor from fulfilling components of this syllabus; therefore, syllabus should be viewed as a guide and is subject to change. Students will be notified of any changes.

12	Mar 30 Apr 1	Module 10. Food Safety Modernization Act	Presentation 6
13	Apr 6 Apr 8	Module 10. Food Safety Modernization Act Module 11. Florida Food Regulations	Presentation 7
14	Apr 13 Apr 15	Module 12. Group Discussion (presentation)	Presentation 8
15	Apr 20	Exam 4	

Exam and Assignment Schedule

Type	Materials Covered	Exam Date / Submission Due
Exam 1	Module 1-3	Feb 11
Exam 2	Module 4-6	Mar 4
Exam 3	Module 7-8	Mar 23
Exam 4	Module 9-11	Apr 20
Assignment 1	Module 5-7	Mar 18
Discussion or Assignment 2	Module 1-12	Apr 13/15