

FOS5205 CURRENT ISSUES IN FOOD SAFETY SYLLABUS

Fall 2025

Important Announcements for Fall 2025

- * **All lectures** will be **online and asynchronous** on Canvas.
- * **Exams, presentations, and projects** will be conducted **in person**, following the class periods/location below.
- * Check '**Semester Schedule**' at the end of this syllabus for details.

SCHEDULE AND CLASS LOCATION

Lectures

Tuesday	Period 5	11:45 AM - 12:35 PM	WEIM1084
	Period 6	12:50 PM - 1:40 PM	WEIM1084
Thursday	Period 5	11:45 AM - 12:35 PM	WEIM1084

INSTRUCTORS

Dr. Boce Zhang

Office: Zoom (<https://ufl.zoom.us/j/3522943712>)

Email: boce.zhang@ufl.edu

Office Hours: Tuesday and Wednesdays 9-10 AM, or by appointment

Dr. Keith Schneider

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Office Hours: TBD, or by appointment

TEACHING ASSISTANT

Julia Tvedt

Email: julia.tvedt@ufl.edu

Office Hours: TBD

CREDITS & COURSE DESCRIPTION

3 Credits (FOS5205)

Lectures, discussions, and demonstrations concerning microbial, chemical and biological safety of food, principles of sanitation for the food processing and retail foods industries.

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.

COURSE PREREQUISITES

MCB 2000, MCB 2000L, or the equivalent.

TEXTBOOK AND COURSE MATERIALS (REQUIRED)

1) Textbook

Principles of Food Sanitation, 6th Ed., Marriott, Schilling and Gravani, Springer, New York, NY.
Found at: <http://www.amazon.com> or the UF Campus Bookstore (ISBN-10: 3319671642/
ISBN-13: 978-3319671642).

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.

2) Other materials

Additional References will be provided for week's topic as needed. For 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.

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.

COURSE ANNOUNCEMENTS

All lecture slides will be posted on Canvas prior to the class. All announcements will be made through email. It is the student's responsibility to check the announcement. Students can reach out to the instructor and TAs via email.

COURSE EVALUATIONS

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 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/>.

ASSESSMENTS

- **Class Assignments:** The 4 class assignments represent a significant part of the course grade, and their successful completion is critical.

Please adhere to stated deadlines for maximum credit.

Assignments	Due Dates
Assignment 1	09/12
Assignment 2	10/03
Assignment 3	10/31
Assignment 4	12/05

- **Midterms:** There will be 3 midterms and 1 final. Midterms 1,2, & 3 (50 minutes each) 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.
- **Final:** There 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.

Exams	Date	Lectures
Midterm 1	09/16 Tuesday, 11:45 AM - 12:35 PM (P5) WEIM1084	1-4
Midterm 2	10/07 Tuesday, 11:45 AM - 12:35 PM (P5) WEIM1084	5-8
Midterm 3	11/04 Tuesday, 11:45 AM - 12:35 PM (P5) WEIM1084	9-12
Final	TBD	1-12

- **Presentation:** Each student will present a hot topic in food safety. At the beginning of the semester, a list of food commodities will be posted. Each student will be required to **select one food/commodity** as the presentation topic, and the **topic is due to the faculty on the same day as midterm 1. Each presentation should be 15 minutes.** The presentation should include **at least one** of the following aspects of the selected food/commodity:
 - a. Potential food safety hazards and latest FSMA regulation on the commodity
 - b. Normal flora characterization of the commodity
 - c. Food safety mitigation and validation for microbial quality & safety of the commodity

Only use peer reviewed journal articles that were published within the **past 5 years**. Presentation will be assessed by the instructor, TA(s), and peer students. Check **“Grading Rubrics for Presentation”** on how presentations are assessed.
- **Term Paper (FOS5205 ONLY):**
 - a. **Topics should be identical to your presentation topics.**
 - b. Refer to graduate slides ‘G1 Term Paper & Presentation’ for more instructions. **Note: failing to follow the instructions will result in penalties.**
 - c. **Due date is the Friday preceding the Thanksgiving break (11/21/2025).**

GRADINGS

Semester Total for FOS5205

Assessments	Grade percentage
Class Assignments	20% (5% each)
Mid-term exams	45% (15% each)
Final Exam (cumulative)	15%
Presentations	10%
Term Paper	10%

Grading Scale: A (93 to 100), A- (90 to <93), B+ (87 to <90), B (83 to <87), B- (80 to <83), C+ (77 to <80), C (73 to <77), C- (70 to <73), D+ (65 to <70), D (60 to <67), F (0 to <60).

COURSE POLICIES

- Attendance is required. Please refrain from checking or sending e-mails, texts, etc during class or lab sessions. Students are expected to participate in class discussions. Makeup exams will only be given with the permission of the instructor if adequate notice and documentation is provided in advance. A 10% pt penalty per day will be assigned for late assignments, reports, or extra credits, turned in within two days after the due date. No submission will be accepted after two days past the original due date.
- Requirements for make-up exams, assignments, and other work in this course are consistent with university policies that can be found at <https://catalog.ufl.edu/UGRD/academic-regulations/attendance-policies/>

MINIMUM TECHNICAL SKILLS/REQUIREMENTS

To complete your tasks in this course, you will need a basic understanding of how to operate a computer, how to use Zoom, how to use iClicker, and how to use word processing software. The University of Florida expects students entering an online program to acquire computer hardware and software appropriate to his or her degree program. Most computers are capable of meeting the following general requirements. A student's computer configuration should include:

- Webcam; Microphone; Speakers or headphones; Broadband connection to the Internet and related equipment (Cable/DSL modem).
- Your instructor might request that you obtain the iClicker Cloud (free for students) to respond to polls and in-class quizzes.
- Microsoft Office Suite installed (provided by the university).

Individual colleges may have additional requirements or recommendations, which students should review prior to the start of their program.

ACADEMIC HONESTY

As a student at the University of Florida, you have committed yourself to uphold the Honor Code, which includes the following pledge: *"We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity."* You are expected to exhibit behavior consistent with this commitment to the UF academic community, and on all work submitted for credit at the University of Florida, the following pledge is either required or implied: *"On my honor, I have neither given nor received unauthorized aid in doing this assignment."*

It is assumed that you will complete all work independently in each course unless the instructor provides explicit permission for you to collaborate on course tasks (e.g. assignments, papers, quizzes, exams). Furthermore, as part of your obligation to uphold the Honor Code, you should report any condition that facilitates academic misconduct to appropriate personnel. It is your individual responsibility to know and comply with all university policies and procedures regarding academic integrity and the Student Honor Code. Violations of the Honor Code at the University of Florida will not be tolerated. Violations will be reported to the Dean of Students Office for consideration of disciplinary action. For more information regarding the Student Honor Code, please see: <http://www.dso.ufl.edu/sccr/process/student-conduct-honor-code>.

NETIQUETTE AND COMMUNICATION COURTESY

All members of the class are expected to follow rules of common courtesy during, before, and after class, in all email messages, threaded discussions, and chats.

SOFTWARE USE

All faculty, staff and students of the university are required and expected to obey the laws and legal agreements governing software use. Failure to do so can lead to monetary damages and/or criminal penalties for the individual violator. Because such violations are also against university policies and rules, disciplinary action will be taken as appropriate.

SERVICES FOR STUDENTS WITH DISABILITIES

Students with disabilities have an equal right to use and benefit from resources at the George A. Smathers Libraries, including (but not limited to) Course Reserves materials. To ensure this right, students with disabilities:

- Have the responsibility to identify themselves as needing appropriate, reasonable accommodations for their disabilities
 - Have the responsibility for making their needs known in a timely manner
 - Have the same obligation as any library user to comply with library policies and procedures
- The George A. Smathers Libraries Course Reserves Unit will work with patrons needing assistance or accommodations to access course reserves materials. Please contact the Course Reserves Unit at 352-273-2520, or email at eres@uflib.ufl.edu for information or assistance. We also encourage students to contact and register with the University of Florida Disability Resource Center at 352-392-8565 or at accessuf@dso.ufl.edu.

GETTING HELP

Technical Difficulties:

For issues with technical difficulties for Canvas, please contact the UF Help Desk at:

- <http://helpdesk.ufl.edu>
- (352) 392-HELP (4357)
- Walk-in: HUB 132

Any requests for make-ups due to technical issues should be accompanied by the ticket number received from the Help Desk when the problem was reported to them. The ticket number will document the time and date of the problem. You should e-mail your instructor within 24 hours of the technical difficulty if you wish to request a make-up.

CAMPUS HELPING RESOURCES

Students experiencing crises or personal problems that interfere with their general well-being are encouraged to utilize the university's counseling resources. The Counseling & Wellness Center provides confidential counseling services at no cost for currently enrolled students. Resources are available on campus for students having personal problems or lacking clear career or academic goals, which interfere with their academic performance.

- University Counseling & Wellness Center, 3190 Radio Road, 352-392-1575, www.counseling.ufl.edu/cwc/
- Student Mental Health. Student Health Care Center, 392-1171, personal counseling;

- Counseling Services, Groups and Workshops, Outreach and Consultation, Self-Help Library, Wellness Coaching
- U Matter We Care, www.umatter.ufl.edu/
- Career Resource Center, First Floor JWRU, 352-392-1601, <https://career.ufl.edu/http://www.crc.ufl.edu/>
- Student Success Initiative, <http://studentsuccess.ufl.edu>
- Complaints: https://www.dso.ufl.edu/documents/UF_Complaints_policy.pdf & <https://sccr.dso.ufl.edu/policies/student-honor-code-studentconduct-code/>
- Online Course: <http://www.distance.ufl.edu/student-complaint-process>
- Library Support: Various ways to receive assistance with respect to using the libraries or finding resources. cms.uflib.ufl.edu/ask
- Teaching Center: 352-392-2010 General study skills and tutoring: teachingcenter.ufl.edu/
- Writing Studio: 352-846-1138. Help brainstorming, formatting, and writing papers: writing.ufl.edu/writing-studio/

GRADING RUBRICS FOR PRESENTATIONS

Presenter(s) Name: _____

Topic: _____

Categories	3 pts. (A level)	2 pts. (B level)	1-0 pt. (C-D level)
Identifies and summarizes problem at issue	Identifies not only the basics of the issue, but recognizes nuances of the issue	Identifies the main problem and subsidiary, embedded, or implicit aspect of the problem	Does not identify and summarize the problem, is confused or identifies a different or inappropriate problem
Personal perspective and position	Draws support from experience and information not available from assigned sources	Identifies, appropriately, one's own position on the issue	Addresses a signal source or view of the argument and fails to clarify presented position relative to the one's own
Quality of evidence	Observes cause and effect and addresses existing or potential consequences. Clearly distinguishes between fact, opinion, and acknowledges value judgments	Examines the evidence and source of the evidence, questions its accuracy, precision, evidence, and completeness	Merely repeat information provided, taking it as truth or denies evidence without adequate justification
Completeness	A background of the topic and target audience is very clearly outlined and organized.	A background of the topic and target audience is somewhat outlined.	No, or minimal attempt made
Critical thinking & creativity	Identifies and questions the validity of the key assumptions and addresses the fundamental dimensions that underlie the issue	Identifies some of the key assumptions and issues	Does not surface the assumptions and fundamental questions that underlie the issue

Grade: ____ / 15

SEMESTER SCHEDULE - FOS5205

Color Codes

Online & Asynchronous	In Person
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Week 1 08/17-08/21	1. Intro & Overview G1. Term Paper & Presentation		
Week 2 08/24-08/30	2. Food Safety G2. Organic v.s. Conventional Farming		
Week 3 08/31-09/06	3. Foodborne Pathogen G3. Recent Outbreaks-1		
Week 4 09/07-09/13	4. Food Allergens G4. Recent Outbreaks-2 Assignment 1 (09/12)		
Week 5 09/14-09/20	Mid-term 1 (In-person) – Lectures 1-4 09/16 Tuesday, 11:45 am (P5) WEIM1084 Presentation topics due		
Week 6 09/21-09/27	5. Chemical & Physical Hazards 6. Personal Hygiene G4. Risk Assessment		
Week 7 09/28-10/04	7. Regulations 8. Food Safety System G5. Implications of Outbreak & Regulation Assignment 2 (10/03)		
Week 8 10/05-10/11	Mid-term 2 (In-person) – Lectures 5-8 10/07 Tuesday, 11:45 am (P5) WEIM1084		
Week 9 10/12-10/18	9. Sanitizer & Sanitation G6. Advanced Chlorine Chemistry		
Week 10 10/19-10/25	10. Pest Management 11. Waste Management G7. Produce Safety Audits		
Week 11 10/26-11/01	12. Facility & Sanitary Design Assignment 3 (10/31)		
Week 12 11/02-11/08	Mid-term 3 (In-person) – Lectures 9-12 11/04 Tuesday, 11:45 am (P5) WEIM1084		
Week 13 11/09-11/15	Mock Audit FSHN Pilot Plant	Mock Audit FSHN Pilot Plant	13. Case Study-Specific Plant
Week 14 11/16-11/22	Undergrad Student Presentation-1 WEIM1084	Graduate Student Seminar Presentation-1 WEIM1084	14. Final Review Term Paper (11/21)
Week 15 11/23-11/29	Thanksgiving Break		
Week 16 11/30-12/06	Undergrad Student Presentation-2 WEIM1084 Assignment 4 (12/05)	Graduate Student Seminar Presentation-2 WEIM1084	Undergrad Student Presentation-3 WEIM1084
	FINAL EXAM (Date TBD, Cumulative, Lectures 1-14)		

UF CLASS MEET TIMES SCHEDULE

<https://registrar.ufl.edu/courses/class-times>

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