

FOS 5732
Current Issues in Food Regulations (3 Credits)
Spring 2023 (in-person)

Course Hours & Location:

TR 4th Period (10:40 to 11:30 am), MCCB 3108

T 5th Period (11:45 am to 12:35 pm), MCCB 3108

Instructor:

Dr. Soohyoun (Soo) Ahn

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Phone: 352-294-3710

Office hours: M/W 9:30 to 10:30 am (virtual), <https://ufl.zoom.us/j/2231135293>

T/R 9:00 to 10:00 am (in-person)

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/469244>), which is combined with FOS4731.

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, 2nd Ed. – 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:

Exams (4) ^a	60 % (15% each)
Assignment	15 %
Group discussion and presentation ^b	10 %
Individual Presentation ^c	15%
Total	100%

^a Exam (~50 min, open-note exam) will each cover 1/4 of the course materials and be equally weighted. Detailed information on topics is shown below.

^bThis is subject to the final number of class enrollment. If we end up with too big/small class, this will be replaced with an individual assignment.

^cGraduate 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 %	100% to 90%	<90% to 87%	<87% to 84%	<84% to 80%	<80% to 77%	<77% to 74%	<74% to 70%	<70% to 67%	<67% to 64%	<64% to 60%	<60

*There is no curb in this course.

Exam Details:

There are 4 exams in this course. Each exam covers multiple modules (but non-cumulative), and contains multiple choice, True/False, and short essay questions. All exams in this course are open-note/open-book.

Policy regarding Make-up exam:

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 a 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).

Policy regarding late submission:

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/>.

In-Class Recording Policy:

Students are allowed to record video or audio of class lectures. However, the purposes for which these recordings may be used are strictly controlled. The only allowable purposes are (1) for personal educational use, (2) in connection with a complaint to the university, or (3) as evidence in, or in preparation for, a criminal or civil proceeding. All other purposes are prohibited. Specifically, students may not publish recorded lectures without the written consent of the instructor.

A “class lecture” is an educational presentation intended to inform or teach enrolled students about a particular subject, including any instructor-led discussions that form part of the presentation, and delivered by any instructor hired or appointed by the University, or by a guest instructor, as part of a University of Florida course. A class lecture does not include lab

sessions, student presentations, clinical presentations such as patient history, academic exercises involving solely student participation, assessments (quizzes, tests, exams), field trips, private conversations between students in the class or between a student and the faculty or lecturer during a class session.

Publication without permission of the instructor is prohibited. To “publish” means to share, transmit, circulate, distribute, or provide access to a recording, regardless of format or medium, to another person (or persons), including but not limited to another student within the same class section. Additionally, a recording, or transcript of a recording, is considered published if it is posted on or uploaded to, in whole or in part, any media platform, including but not limited to social media, book, magazine, newspaper, leaflet, or third party note/tutoring services. A student who publishes a recording without written consent may be subject to a civil cause of action instituted by a person injured by the publication and/or discipline under UF Regulation 4.040 Student Honor Code and Student Conduct Code.

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 10	Course Introduction	Brief Introduction
	Jan 12	Module 1. History of Food Regulation	
2	Jan 17, 19	Module 1. History of Food Regulation	Course Introduction (Topic Discussion and Rubric Review)
3	Jan 24, 26	Module 2. US legal System	Class Discussion (Instructor-led)
4	Jan 31	Module 3. Role of FDA in US Food Regulation (guest lecture by Mr. Stewart Watson)	Topic and Schedule Discussion
	Feb 2	Module 3. Overview of US Government Agencies	
5	Feb 7	Exam 1	
	Feb 9	Module 4. Introduction to FD&CA	
6	Feb 14, 16	Module 5. Food Labeling	Presentation 1

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.

7	Feb 21 Feb 23	Module 5. Food Labeling Module 6. Nutrition Labeling	Presentation 2
8	Feb 28 Mar 2	Module 6. Nutrition Labeling Exam 2	
9	Mar 7 Mar 9	Module 7. Health Claims	Presentation 3
10	Mar 13-17	Spring Break	
11	Mar 21 Mar 23	Module 8. Food Adulteration	Presentation 4
12	Mar 28 Mar 30	Exam 3 Module 9. Food Safety Regulations – review Assignment Due (Mar 30)	
13	Apr 4, 6	Module 10. Food Safety Modernization Act	Presentation 5
14	Apr 11 Apr 13	Module 10. Food Safety Modernization Module 11. Florida Food Regulation	Presentation 6
15	Apr 18, 20	Group Presentation	
16	Apr 25	Exam 4	

Exam and Assignment Schedule

Type	Materials Covered	Exam Date / Submission Due
Exam 1	Module 1-3	Feb 7
Exam 2	Module 4-6	Mar 2
Exam 3	Module 7-8	Mar 28
Exam 4	Module 9-11	Apr 25
Assignment	Module 5-7	Mar 30 (Due)