

**FOS 5732**  
**Current Issues in Food Regulations (3 Credits)**  
Spring 2025 (in-person)

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**Course Hours & Location:**

TR 4<sup>th</sup> Period (10:40 to 11:30 am), Matherly Hall (MAT) 0010

T 5<sup>th</sup> Period (11:45 am to 12:35 pm), Matherly Hall (MAT) 0009

**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 projects 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 on the course page (<https://ufl.instructure.com/courses/523511>).

**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, 2<sup>nd</sup> Ed. – Marc Sanchez (Springer)
- Food Regulation – Law, Science, Policy, and Practice, 3<sup>rd</sup> Ed. – Neal D. Fortin (Wiley Publication)
- Food Law: A Practical Guide, Tommy Tobin (American Bar Association)

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 the Canvas course shell.

**Course Format:** Students will acquire knowledge of the current food regulations and their enforcement through lectures, class discussions, reading, and assignments.

### Course Objectives and Learning Goals:

After completing this course, you will be able to

1. Explain the US legal system and rulemaking process.
2. Analyze key historical events and social circumstances that shaped major US food laws and regulations
3. Identify and compare the roles of US government agencies that are responsible for food regulations and enforcement in the US
4. Describe the requirements of food labeling and evaluate their significance in preventing misbranding
5. Explain circumstances under which food products are deemed adulterated with examples
6. Compare the primary intent of major US food safety regulations and explain their specific regulatory requirements.
7. Discuss Florida-specific food regulations and how they complement or differ from federal regulations
8. Discuss current issues in US food regulation and evaluate legislative efforts to solve those issues (FOS5732 only)

### Grading:

Exams (4)* - limited open note	50 %
Assignments	25 %
Canvas Group Discussion	10 %
Individual Presentation**	15 %
<b>Total</b>	<b>100 %</b>

\*Each exam (~50 min) will each cover 1/4 of the course materials and be equally weighted. Detailed information on the modules covered in each exam is shown below. You can bring **two sheets of paper with your notes (front and back)**.

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

### Grading scale<sup>a,b</sup>:

Passing grade	A	A-	B+	B	B-	C+	C	C-	D+	D	D-	E
Course Average %	100% to 94.0%	<94.0 % to 90.0%	<90.0 % to 87.0%	<87.0 % to 84.0%	<84.0 % to 80.0%	<80.0 % to 77.0%	<77.0 % to 74.0%	<74.0 % to 70.0%	<70.0 % to 67.0%	<67.0 % to 64.0%	<64.0 % to 60.0%	<60.0 %

<sup>a</sup>There is no curb in this course.

<sup>b</sup>Please note I do not round up grades. Requests to do so will not be considered.

### 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. **In all exams, you are allowed to bring two sheets of paper with your notes (front and back).**

### Policy regarding make-up exams:

Each exam will be given as scheduled in the 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) that are aligned with the UF Attendance policies. In those excusable circumstances, students should notify the instructor **PRIOR TO** the scheduled exam and provide proper proof afterward (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 assignments 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 **before the due**. If no arrangement was made in advance, late submission will still be accepted but with a 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/>.

Use of generative AI tools such as ChatGPT is prohibited in this course unless the instruction to use one is specifically given by the instructor. Individual assignments will provide specific guidance about AI use in their instructions. Unauthorized use of generative AI tools will be considered as cheating under UF Student Honor Code 4.040(3)(a), and thus will result in 0 grade.

## 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](mailto: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 well-being and/or academic performance.

#### **Health and Wellness:**

- U Matter, We Care: If you or someone you know is in distress, please contact [umatter@ufl.edu](mailto:umatter@ufl.edu), 352-392-1575, or visit [umatter.ufl.edu/](http://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/](http://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/](http://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](mailto: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/](http://sccr.dso.ufl.edu/policies/student-honor-code-student-conduct-code/) On-Line Students Complaints: <https://distance.ufl.edu/student-complaint-process/>

## Tentative Course Outline<sup>1</sup>:

Week	Dates	Module/ /Topic/Exam	Assessment	Discussion (FOS 5732 only)
1	Jan 14 Jan 16	Course Introduction Module 1. History of Food Regulation	<ul style="list-style-type: none"><li>● Extra-credit pre-assessment quiz (Jan 14)</li><li>● Extra-credit self-introduction (Due on Jan 28)</li><li>● Extra-credit AI Survey – Part I (Due on Jan 28)</li><li>● Extra-credit syllabus quiz (Due on Jan 28)</li></ul>	Brief Introduction

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<sup>1</sup>Circumstances 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.

2	Jan 21, 23	Module 1. History of Food Regulation	<ul style="list-style-type: none"> <li>• <b>Assignment 1 (Due on Feb 4)</b></li> <li>• Extra-credit AI Practice (Due on Jan 28)</li> </ul>	Course Introduction (Topic Discussion and Rubric Review)
3	Jan 28, 30	Module 2. US legal System		Class Discussion (Instructor-led)
4	Feb 4 Feb 6	Module 3. Overview of US Government Agencies Module 3. FDA's Role in US Food Regulation (guest lecturer by Mr. Stewart Watson from FDA)	<ul style="list-style-type: none"> <li>• Extra-credit AI Survey – Part 2 (Due on Feb 11)</li> </ul>	Topic and Schedule Discussion
5	<b>Feb 11</b> Feb 13	<b>Exam 1 (Modules 1-3)</b> Module 4. Introduction to FD&CA		
6	Feb 18, 20	Module 5. Food Labeling (Online delivery) <sup>2</sup>	<b>Assignment 2 (Due on Mar 4)</b>	
7	Feb 25 Feb 27	Module 6. Nutrition Labeling Module 5/6. USDA Food Labeling Regulation (guest lecture by Dr. Jason Scheffler)		Presentation 1
8	Mar 4 <b>Mar 6</b>	Module 5. Nutrition Labeling <b>Exam 2 (Modules 4-6)</b>	<b>Class Activity (Mar 4)</b>	Presentation 2
9	Mar 11, 13	Module 7. Health Claims		Presentation 3
10	Mar 17-22	Spring Break		
11	Mar 25, 27	Module 8. Food Adulteration	<b>Canvas Group Discussion (Due on Apr 8)</b>	Presentation 4
12	<b>Apr 1</b> Apr 3	<b>Exam 3 (Modules 7-8)</b> Module 9. Food Safety Regulations - Overview		
13	Apr 8, 10	Module 10. Food Safety Modernization Act	<b>Assignment 3 (Due on Apr 23)</b>	Presentation 5

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<sup>2</sup> I will be out of town this week due to the conference. The Module 5 lectures will be provided as pre-recorded lecture videos (online)

14	Apr 15 <b>Apr 17</b>	Module 10. Food Safety Modernization <b>Exam 4 (Modules 9-10)</b>	<b>Class Activity (Apr 15)</b>	Presentation 6
15	Apr 22	Guest Lecture: Food Safety Regulations in the EU - Zoom (Guest lecture by Dr. Maria Dominguez at Universidad Católica de Valencia, Spain)  Module 11. Florida Food Regulation (Offered as pre-recorded lecture)	Bonus quiz (Due on Apr 28)	