

# FOS 5732

## Current Issues in Food Regulations

Spring 2026 (in-person)

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### **Course Hours & Location:**

TR 4<sup>th</sup> Period (10:40 to 11:30 am), McCarty B (MCCB) 3095

T 5<sup>th</sup> Period (11:45 am to 12:35 pm), McCarty B (MCCB) 3095

### **Instructor:**

Dr. Soohyun (Soo) Ahn

Office: Room 104A, Bldg 120 – Newell Drive

E-mail: [sahn82@ufl.edu](mailto:sahn82@ufl.edu)

Phone: 352-294-3710

Office hours: M/W 9:30 to 10:30 am (virtual), <https://ufl.zoom.us/j/97422211968>

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, FOS5732 also has a separate discussion section, which discusses 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 current food regulations are. You will find the course content on the Canvas course page.

### **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. Compare international food laws and evaluate their implications through global learning experiences
9. Discuss current issues in US food regulations and evaluate legislative efforts to solve those issues (FOS5732 only)

### **Grading:**

Exams (4)* - limited open note	20 %
Assignments (3)	15 %
Individual Presentation**	15 %
Factsheet writing project	15 %
Group Virtual Exchange Project	10 %
Final Project: Course Reflection	10 %
Canvas Group Discussion	10 %
Class activities and Participation	5 %
<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.

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

Week	Dates	Module/Topic/Exam	Assignment	FOS5732 Discussion (Tue only)
1	Jan 13 Jan 15	Course Introduction  Module 1. History of Food Regulation	<ul style="list-style-type: none"><li>• Extra-credit pre-assessment quiz (In-Class, Jan 13)</li><li>• Extra-credit self-introduction (Due on Jan 20)</li><li>• Extra-credit syllabus quiz (Due on Jan 20)</li><li>• Extra-credit AI Survey – Part I (Due on Jan 27)</li></ul>	Course Introduction
2	Jan 20, 22	Module 1. History of Food Regulation	<ul style="list-style-type: none"><li>• <b>Assignment 1 (Due on Feb 3)</b></li><li>• Extra-credit AI Practice (Due on Jan 27)</li></ul>	Topic & Schedule Discussion and Rubric Review  <b>Topic Submission Due on Feb 3</b>
3	Jan 27, 29	Module 2. US legal System		Class Discussion (Instructor-led)/
4	Feb 3, 5	Module 3. Overview of US Government Agencies	<ul style="list-style-type: none"><li>• <b>Assignment 2 (Due on Feb 17)</b></li></ul>	Topic/Schedule Finalization
5	<b>Feb 10</b> Feb 12	<b>Exam 1 (Modules 1-3)</b>  Module 4. Introduction to FD&CA		No meeting (Exam day)

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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.

6	Feb 17, 19	Module 5. Food Labeling (Online delivery) <sup>2</sup>	Extra-credit AI Survey – Part 2 (Due on Feb 24)	No meeting
7	Feb 24 Feb 26	Module 6. Nutrition Labeling  Module 5/6. USDA Food Labeling Regulation (guest lecture by Dr. Jason Scheffler)	<ul style="list-style-type: none"> <li>• <b>Assignment 3 (Due on Mar 12)</b></li> <li>• <b>Group VE Project (Due on Apr 7)</b></li> </ul>	Presentation 1  <b>Factsheet First Draft Due on Feb 24</b>
8	Mar 3 <b>Mar 5</b>	Module 6. Nutrition Labeling  <b>Exam 2 (Modules 4-6)</b>		Presentation 2
9	Mar 10, 12	Module 7. Health Claims	<ul style="list-style-type: none"> <li>• <b>Class Activity (Mar 12)</b></li> </ul>	Presentation 3
10	Mar 16-21		Spring Break	
11	Mar 24, 26	Module 8. Food Adulteration	<ul style="list-style-type: none"> <li>• <b>Canvas Group Discussion (Due on Apr 7)</b></li> </ul>	Presentation 4
12	<b>Mar 31</b> Apr 2	<b>Exam 3 (Modules 7-8)</b>  Module 9. Food Safety Regulations - Overview		No meeting (Exam day)
13	Apr 7, 9	Module 10. Food Safety Modernization Act	<ul style="list-style-type: none"> <li>• <b>Final Project (Due on Apr 22)</b></li> </ul>	Presentation 5
14	Apr 14 Apr 16	Module 11. Florida Food Regulation  Guest Lecture: Food Safety Regulations in the EU - Zoom (Guest lecture by Dr. Maria Dominguez at Universidad Católica de Valencia, Spain)	<ul style="list-style-type: none"> <li>• <b>Class Activity (Apr 14)</b></li> <li>• Extra-credit Assignment (Due on Apr 22)</li> </ul>	Presentation 6/ Conclusion  <b>Factsheet Final Draft Due on Apr 14</b>
15	<b>Apr 21</b>	<b>Exam 4 (Modules 9-11)</b>	<ul style="list-style-type: none"> <li>• Extra-credit Post-assessment (Apr 20-27)</li> </ul>	No meeting (Exam day)

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<sup>2</sup>[2026 IFT Suppliers Night Expo](#) is scheduled on Feb 16-17 in Orlando so I expect many absences on Feb 17. And I will be out of town this week to attend a conference. Module 5 lecture will be provided as pre-recorded lecture videos (online).

## University Policies

### Academic Policies and Resources:

Academic policies for this course are consistent with [university policies](#).

### Software Use Policy:

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.

### Online Security and Privacy:

Remember that your password is the only thing protecting you from pranks or more serious harm.

- Don't share your password with anyone
- Change your password if you think someone else might know it
- Always log out when you are finished using the system

This course offers pre-recorded video lectures so there will be **no recording of class sessions**. For information about the privacy policies of the tools used in this course, see the links below:

- Adobe
  - [Adobe Privacy Policy](#)
  - [Adobe Accessibility](#)
- Instructure (Canvas)
  - [Instructure Privacy Policy](#)
  - [Instructure Accessibility](#)
- Microsoft
  - [Microsoft Privacy Policy](#)
  - [Microsoft Accessibility](#)
- Sonic Foundry (Mediasite Streaming Video Player)
  - [Sonic Foundry Privacy Policy](#)
  - [Sonic Foundry Accessibility](#)
- YouTube (Google)
  - [YouTube \(Google\) Privacy Policy](#)
  - [YouTube \(Google\) Accessibility](#)
- Zoom
  - [Zoom Privacy Policy](#)
  - [Zoom Accessibility](#)

## Student Help

### Technical Difficulties

For help with technical issues or difficulties with Canvas, please contact the UF Computing Help Desk at:

- [UF Help Desk](#)
- 352-392-HELP (4357)
- Walk-in: HUB 132

Any requests for make-ups (assignments, exams, etc.) due to technical issues should be accompanied by the ticket number received from the UF Computing Help Desk when the problem was reported to them. The ticket number will document the time and date of the problem. You should email your instructor within 24 hours of the technical difficulty if you wish to request make-up.

### Campus Health and Wellness Resources for Students

University offers resources that are designed to help you thrive physically, mentally, and emotionally at UF. Students experiencing crises or personal problems that interfere with their general well-being are encouraged to utilize the university's counseling resources. For details, visit [Whole Gator](#).

For immediate support or if you or someone you know is in distress, contact [U Matter We Care](#) to refer or report a concern.