

Food Regulatory Affairs

FST 5024 Fall Semester 2003

Syllabus

CRN Number: 94954 **Credits:** 3

Location: Food Science & Technology Building, Room 132 or 111
Time: MWF 11:15 -12:05

Instructor: Joseph D. Eifert, Ph.D.
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Office: 102 Food Science & Technology Building
Office Hours: By appointment

Course Objectives:

To provide an overview of the extent and applicability of the laws and regulations that affects food processors and food products in the United States. Having successfully completed this course the student will be able to:

- describe the extent and applicability of the laws and regulations that affect food processors and food products in the United States
- discuss how food laws and regulations are developed and enforced
- describe the legal responsibilities of food processors
- identify sources of specific food regulatory information and guidance for applying regulations, including internet sources, printed publications, government agencies and industry organizations
- discuss the role of food processors and consumers in development of regulations
- evaluate the (potential) impact of legal and regulatory issues on food quality, safety, formulation, labeling, marketing, grading, product and process development, international trade, and processor employees

Grade Determination:

3 Examinations, (15% each) = 45%	Sep 24 --> 26 Oct 27 --> 29 Dec 15 (Final)
Weekly quizzes (15 x 1%) = 15%	
White paper (2 pages) = 10%	Sep 22 --> Oct 17
Organization contact & website evaluation = 5%	Sep 26 --> Oct 24
Issue Paper = 15%	Oct 8 --> Nov 21
Public Comment Letter = 10%	Oct 20 --> Nov 14

Grading Scale:

93 + = A	90 - 92 = A-	87 - 89 = B+
83 - 86 = B	80 - 82 = B-	77 - 79 = C+
73 - 76 = C	70 - 72 = C-	60 - 69 = D

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Schedule

Week

1	Aug 25 Aug 27 Aug 29	Course overview, History of food laws American legal system Federal food regulatory agencies
2	Sep 1 Sep 3 Sep 5	FDA regulated foods Inspections/Enforcement/Compliance Inspections/Enforcement/Compliance
3	Sep 8 Sep 10 Sep 12	Dietary Supplements, Nutraceuticals Dietary Supplements, Nutraceuticals Biotechnology and GMOs
4	Sep 15 Sep 17 Sep 19	Guest Speaker #1 (FDA) Food Security Food Security
5	Sep 22 Sep 24 Sep 26	USDA regulated foods Meat and poultry inspection HACCP, Good Manufacturing Practices
6	Sep 29 Oct 1 Oct 3	Recalls and Crisis Management Recalls and Crisis Management Quality and Grading
7	Oct 6 Oct 8 Oct 10	<i>to be determined</i> Food labeling – general Food labeling - nutritional, claims
8	Oct 13 Oct 15 Oct 17	Food and color additives Food and color additives Religious dietary laws
9	Oct 20 Oct 22 Oct 24	Rulemaking and public comment Intellectual property, Freedom of Information Act Consumer and trade organizations
10	Oct 27 Oct 29 Oct 31	Consumer and trade organizations Occupational Safety Worker issues - unions, disabilities, language, immigration

Week

11	Nov 3 Nov 5 Nov 7	<i>to be determined</i> Guest Speaker #2 International trade
12	Nov 10 Nov 12 Nov 14	International trade International trade International trade
13	Nov 17 Nov 19 Nov 21	Issue Paper Presentations Issue Paper Presentations Issue Paper Presentations
Thanksgiving Break		
14	Dec 1 Dec 3 Dec 5	FDA Food Code Virginia food laws & regulations Virginia food laws & regulations
15	Dec 8 Dec 10	<i>to be determined</i> Course review/ Job opportunities End of class
Mon	Dec 15	3:25 pm