Term Information

Effective Term: Summer 2012

Course Change Information

What change is being proposed? (If more than one, what changes are being proposed?)
Deleted crosslisting with FDSCTE

What is the rationale for the proposed change(s)?
Course does not exist in FDSCTE

What are the programmatic implications of the proposed change(s)?
(e.g. program requirements to be added or removed, changes to be made in available resources, effect on other programs that use the course)?
None

Is approval of the request contingent upon the approval of other course or curricular program request? No

Is this a request to withdraw the course? No

General Information

Course Bulletin Listing/Subject Area: Human Nutrition
Fiscal Unit/Academic Org: Dept of Human Nutrition - D1254
College/Academic Group: Education & Human Ecology
Level/Career: Graduate
Course Number/Catalog: 8834
Course Title: Comprehensive Approach to Food Safety
Transcript Abbreviation: Food Safety
Course Description:
A comprehensive overview of food safety challenges and solutions as experienced through the food chain from farm to consumers. Demonstration of food safety system from cellular aspects through public policy.

Semester Credit Hours/Units: Fixed: 2

Offering Information

Length Of Course: 14 Week
Flexibly Scheduled Course: Never
Does any section of this course have a distance education component? Yes

Is any section of the course offered greater or equal to 50% at a distance?

Grading Basis: Letter Grade
Repeatable: No
Course Components:
Lecture
Grade Roster Component: Lecture
Credit Available by Exam: No
Admission Condition Course: No
Off Campus: Never
Campus of Offering: Columbus
Prerequisites and Exclusions

Prerequisites/Corequisites
Prereq: Microbio 509, or equiv.

Exclusions
Not open to students with credit for 830.10, AnimSci 830.10, or FdScTe 830.10.

Cross-Listings

Cross-Listings
Cross-listed in AnimSci

Previous Value
Cross-listed in AnimSci and FdScTe.

Subject/CIP Code

Subject/CIP Code
19.0504

Subsidy Level
Doctoral Course

Intended Rank
Doctoral

Quarters to Semesters

Quarters to Semesters
Semester equivalent of a quarter course (e.g., a 5 credit hour course under quarters which becomes a 3 credit hour course under semesters)

List the number and title of current course being converted
HumnNtr 830.10: Comprehensive Approach to Food Safety.

Requirement/Elective Designation

The course is an elective (for this or other units) or is a service course for other units

Course Details

Course goals or learning objectives/outcomes

* Integrate facts about the health and economic consequences of foodborne illnesses to understand the scope of the food safety problem in America

* Make a critical assessment of the food safety responsibilities of the food chain - the farm, the food processor, the retailer, and the consumer - to identify key issues and potential solutions associated with food safety problems

* Apply information of laws, practices, and technologies designed to maintain safe food

* Synthesize information learned in this course to describe the impact of food production practices, nutritional status and public policy on the prevention of foodborne illness and the maintenance of health
Content Topic List

- The consequences of foodborne illness outbreaks: Health and economic costs of foodborne illness outbreaks, health statistics and databases, legal aspects of outbreaks
- Food safety responsibilities of the food chain
- The farm, food processor and food transporter will be the focus of lecture and panel discussion
- The food retailer, temporary food establishments, caterers, and the consumer
- Laws, practices and technology designed to maintain safe food
- The federal food regulatory system (meat, poultry, eggs, seafood and non-meat foods) will be discussed
- The HACCP system and other quality assurance programs within all levels of the food chain will be the topic of discussion
- The state food regulatory system (health departments, Ohio Department of Agriculture, health inspections) will be discussed
- Environmental impact of maintaining a safe food supply will be the topic for this lecture
- Society and technology: Impact of a safe food supply: Existing technologies (irradiation, packaging, and other processing techniques) and emerging technologies (for example: ozone treatment, high pressure, etc.)
- Risk assessment and risk management in food safety; Issues associated with underdeveloped, aged, or disease-related immune function

Attachments

Comments

Workflow Information

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