

HONORS 383 S03
Honors Colloquium - Food Safety: Farm to Table
Fall 2017; 3 credits
South Dakota State University
Course Syllabus

Meeting Time and Place: Thur – 4:00 PM to 6:50 PM, McFadden Northern Plains Biostress, Room 0184

Instructors:

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Office Hours: By Appointment

Course Description: Even with major advances in providing a safe food supply over the years, it's estimated that 1 out of every 6 Americans will become sick with a foodborne illness this year. This course will discuss all aspects of efforts to improve and ensure a safe food supply from live animal production through food processing and consumption. Topics will include food safety from the farm and production perspective, processing environment, food safety equipment and design, the Food Safety Modernization Act requirements, Hazard Analysis and Critical Control Point (HACCP) systems, and current safety issues in food production.

Prerequisites:

None

Text:

None required

Instructional Methods:

Lecture, Group Discussions, Problem Assessment, & Field Trips

Course Goals:

- Investigate regulatory requirements and interventions used to improve food safety.
- Understand challenges and opportunities in food safety systems used in the United States.

Student Learning Outcomes:

- Gain an understanding of food safety systems utilized in food production.
- Improve critical thinking in the area of food production and food safety.
- Identify resources that will help students achieve a better understanding of food safety issues.
- List potential hazards that jeopardize food safety, identify their sources, and elaborate upon steps taken at the farm or processing level to reduce or eliminate these hazards.
- Understand how common farm-level food production practices increase or decrease the risk of food safety hazards.

Field trips:

Several short field visits to farms and/or food production settings are planned, to supplement lecture and class discussions. It is anticipated these visits will take place during usual class hours, but some schedule adjustments may be needed.

Grading: Your grade will be based on weekly group assignments and homework, group presentations, reflection paper, and a final exam discussion.

<u>Assignments</u>	<u>Pts.</u>	<u>Grade</u>	<u>Percentage</u>	<u>Points</u>
Homework/Group Assignments	390	A	90.0 - 100	
Group Presentation	100	B	80.0 - 89.9	
Reflection Paper	100	C	70.0 - 79.9	
Final Discussion	40	D	60.0 - 69.9	
TOTAL	630	F	0.0 - 59.9	

Group Presentations:

Each student group is expected to choose a topic related to food safety regulations, practices or needs and develop a 20 minute presentation utilizing power point and provide supporting information to present on November 30th. The presentation should provide background, new ideas or how the topic improves the safety of food produced in the United States. Topics can be from the course or any safety issue facing the food industry.

Reflection Paper:

Every student will prepare a 3-4 page reflection paper addressing the most interesting topic from the course. You need to address why the topic is the most interesting, what you learned about the topic, what additional information you would like to know, and how this knowledge can be applied to the food industry or consumers. For the subject of this paper, it's expected that students will not substantially duplicate the topic their group presented (see above).

Final Discussion:

The final exam time is scheduled for a class discussion focused on food safety and production. Please come prepared to discuss topics covered throughout the course and any additional topics regarding food safety that interest you. This will be graded as a pass/fail assignment.

Makeup Assignments:

Makeup assignments will be allowed for students who miss class at a time arranged with the instructor. In unexcused cases, a 20% penalty will be subtracted from the score. Students who miss class for a "university-approved" trip will be given the opportunity to take makeup assignments with no penalty.

Student Academic Integrity and Appeals:

The University has a clear expectation for academic integrity and does not tolerate academic dishonesty. University Policy 2:4 sets forth the definitions of academic dishonesty, which includes but is not limited to, cheating, plagiarism, fabrication, facilitating academic dishonesty, misrepresentation, and other forms of dishonesty relating to academics. The policy and its procedures also set forth how charges of academic dishonesty are handled at the University. Academic Dishonesty is strictly proscribed and if found may result in student discipline up to and including dismissal from the University.

ADA Statement:

Any student who feels s/he may need an accommodation based on the impact of a disability should contact Nancy Hartenhoff-Crooks (or successor) Coordinator of Disability Services (605-688-4504 or Fax, 605-688-4987) to privately discuss your specific needs. The Office of Disability Services is located in room 065, the University Student Union.

Freedom in Learning:

Students are responsible for learning the content of any course of study in which they are enrolled. Under Board of Regents and University policy, student academic performance shall be evaluated solely on an academic basis and students should be free to take reasoned exception to the data or views offered in any courses of study. Students who believe that an academic evaluation is unrelated to academic standards but is related instead to judgment of their personal opinion or conduct should first contact the instructor of the course. If the student remains unsatisfied, the student may contact the Department Head, Dean, or both, of the college which offers the class to initiate a review of the evaluation.

Honors 383 – Food Safety: Farm to Table
Fall 2017 – Tentative Course Outline

Date	Topic	
Aug	24 Th	Raw milk safety aspects and dairy farm hygienic practices
	31 Th	Food equipment design and its implications in food safety and hygiene
Sep	7 Th	Food regulatory monitoring systems for large food chains
	14 Th	Food Safety Modernization Act concepts
	21 Th	Food safety hazards at the farm level: Beef Cattle
	28 Th	Food safety hazards at the farm level: Milk Production
Oct	5 Th	Food safety hazards at the farm level: Pork Production (Meet at SDSU Swine Unit)
	12 Th	Food safety hazards at the farm level: Egg Production
	19 Th	Emerging Pathogens
	26 Th	GMO's and Safety
Nov	2 Th	Food safety systems in meat and poultry production
	9 Th	Outbreak investigations
	16 Th	Recalls – Causes and functions
	30 Th	Group Presentation and Discussion Day
Dec	8 F	Final Exam Meeting Time