**Course Syllabus**
**AMS303: Food Laws & Regulations**
**Summer 2022**

## INSTRUCTOR CONTACT INFORMATION
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**COURSE CREDITS:** 3
**COURSE PREREQUISITES:** None

## COLONNADE CONNECTIONS
This course satisfies WKU's Colonnade Program's requirements for the **Systems** (K-SY) category.

## COURSE DESCRIPTION
This course explores the history, development, and enforcement of major federal food statutes and regulations, with emphasis on the Federal Food, Drug, and Cosmetic Act (FDCA), the Food and Drug Administration (FDA) and the US Department of Agriculture (USDA) regulations. It covers laws and regulations related to the manufacture, distribution, and sale of food products in the United States.

## REQUIRED TEXTBOOK
All course materials will be made available via Blackboard.

## COURSE LEARNING OUTCOMES
As a Connections-Systems course in WKU's Colonnade requirements, this course will guide students to reach the following learning objectives:
• Analyze how systems evolve
• Compare the study of individual components to the analysis of entire systems
• Evaluate how system-level thinking informs decision-making, public policy, and/or the sustainability of the system itself

## *ADDITIONAL LEARNING OBJECTIVES*
By the end of this course, students will be able to:
- Analyze the history and development of the food laws and regulations in the United States.*
- Describe the role of the federal agencies with regulatory roles regarding food, such as the FDA and USDA.

- Examine the major US food legislation, including the Food, Drug, and Cosmetics Act (FDCA) and Food Safety Modernization Act (FSMA).*
- Possess an organized understanding of the U.S. requirements for food labeling, health claims, food additives, adulteration, importation, exportation, and enforcement of food standards.
- Examine current issues in food regulation today, including food safety regulation and food security.
- Recognize the critical role of laws and regulations play in ensuring the food safety and quality. *

*The course objectives marked with an asterisk are linked to the Colonnade Connections objectives for a Systems course.*

## COURSE TOPICS INCLUDE
1. **INTRODUCTION TO FOOD LAWS AND REGULATIONS**
   1.1. History of food regulations in the United States
   1.2. Federal Regulatory agencies
   1.3. Major federal laws
   1.4. Introduction to the Food, Drug, and Cosmetic Act
2. **REGULATION OF LABELING AND CLAIMS**
   2.1. Food labeling regulations
   2.2. Regulations of nutrition labeling, nutrient level claims, and health claims
   2.3. Regulations of standard of identity and quality
3. **FOOD SAFETY REGULATION**
   3.1. GMPs, SSOPs, and HACCP regulations
   3.2. Acidified food and low-acid canned food regulations
   3.3. Regulations of food additives, color additives, and irradiation
4. **SPECIALIZED FOOD REGULATION**
   4.1. Regulations of dietary supplements
   4.2. Regulations of biotechnology and genetically modified foods
   4.3. Food defense
   4.4. Importation and exportation
5. **INSPECTION AND ENFORCEMENT**
   5.1. Federal enforcement
   5.2. Inspections

## GRADING/COURSE EVALUATION
- Quizzes                15%
- Exams                  45%
- Assignments            40%

**GRADING SCALE** (%): A = 90-100, B = 80-89, C = 70-79, D = 60-69, F = < 60.
All deliverables MUST be completed in order to pass the course.
**See course schedule on Blackboard for weekly activity details and due dates**

## QUIZZES

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There will be a set of announced quizzes for this course. The purpose of the quizzes is to assess the understanding of the material covered in previous lectures and reading assignments and to prepare you for the exams. There are no make-ups for missed quizzes.

## EXAMS

There are one midterm and one final exams for this course. The exams will be developed from assigned readings and lectures. More details about the exams can be found on the course website.

## ASSIGNMENTS

There will be several activity assignments for this course. More details about the specific requirements of the assignments will be given in class.

## COURSE AND UNIVERSITY POLICIES/PROCEDURES

## BLACKBOARD

This course will use Blackboard, so you must be committed to learn to use the technology required to participate in Blackboard course management system. The course materials can be found at the Blackboard course website. If you experience technical problems or need assistance with Blackboard, you may contact the WKU IT Helpdesk at (270) 745-7000.

## CLASS EXPECTATIONS

Students are required to logon to the Blackboard system regularly and be alert for my announcements. Students must complete the class work individually, unless stated otherwise.  You are expected to be responsible for your own learning, to thoughtfully complete the assigned readings, to bring questions and offer thoughtful and constructive comments to discussion boards, and to actively participate in discussion and class activities. You are expected to do all required assignments and turn them in on time, as late assignments are not accepted. I also expect you to act honestly and ethically at all times and to treat one another with respect.

## COMMUNICATION POLICY

Email is the preferred method of communication. My response time is within 24 hours Monday – Friday, and 48 hours on the weekends.
**Email Subject Lines:**  Please start your subject lines in email correspondence with Course Number-username: Subject_Of_Message (for example, AMS303-JHilltopper: Question regarding A01)

## CLASS MAKE-UP POLICY

Make-up examinations will only be granted under extenuating circumstances and at my discretion. It is your responsibility to inform me (ahead of time, whenever possible) of extenuating circumstances that might prevent you from completing work by the assigned deadline. Please note that evaluation of extenuating

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circumstances is at my discretion and documentations are required for verification of the extenuating circumstances. In case of a medical emergency, a doctor's note or a statement from a medical professional must be submitted.

## LATE SUBMISSION POLICY
All assignments have specific deadlines and must be submitted on time via Blackboard. In general, a late submission will not be graded and receive a score of zero. With prior arrangements, students may be allowed to submit their late assignments after the due date. However, students who submit assignment up to 3 days late will be penalized by 10 percent per day applied to the grade achieved on the late assignment. Students who submit assignments more than 3 days late will receive a grade of zero on the assignment.

## HOW TO LABEL YOUR WORK
All homework assignments should be labeled as follows:  name-class#-assignment#.doc.  For example, a student named John Hilltopper would name his assignment **JHilltopper-AMS303-A1.doc.** Your name and the assignment number must be also included in the text of the document attached.
Failure to follow these guidelines could result in loss of points.

## COURSE WITHDRAWEL
Students should refer to the Drop/Add deadlines and to information for withdrawing from a class for the particular term. It is the student responsibility to officially withdraw from the class if you wish no longer to continue in the course. The university policy states "Nonattendance does NOT release students from the responsibility to officially drop any course for which they have enrolled and choose not to complete."

## ACADEMIC HONESTY
All Western Kentucky University policies are in effect.  Academic dishonesty will not be tolerated in any form. Plagiarism is defined as the use of the words and ideas of another as one's own without crediting the source. References must be cited and quotation marks used in direct quotes. Academic dishonesty includes cheating on exams, quizzes, assignments and representing someone else's work as your own work. Plagiarism and cheating are serious offenses and may be punished by failure on the exam, assignment, paper or project.

## STUDENT ACCESSIBILITY RESOURCE CENTER
"In compliance with University policy, students with disabilities who require academic and/or auxiliary accommodations for this course must contact the Student Accessibility Resource Center located in Downing Student Union, Room 1074.  The SARC can be reached by phone number at 270-745-5004 [270-745-3030 TTY] or via email at sarc.connect@wku.edu. Please do not request accommodations directly from the professor or instructor without a faculty notification letter (FNL) from The Student Accessibility Resource Center."

## TITLE IX MISCONDUCT/ASSAULT STATEMENT

Western Kentucky University (WKU) is committed to supporting faculty, staff and students by upholding WKU's Title IX Sexual Misconduct/Assault Policy (#0.2070) at https://wku.edu/eoo/documents/titleix/wkutitleixpolicyandgrievanceprocedure.pdf and Discrimination and Harassment Policy (#0.2040) at https://wku.edu/policies/hr_policies/2040_discrimination_harassment_policy.pdf. Under these policies, discrimination, harassment and/or sexual misconduct based on sex/gender are prohibited. If you experience an incident of sex/gender-based discrimination, harassment and/or sexual misconduct, you are encouraged to report it to the Title IX Coordinator, Andrea Anderson, 270-745-5398 or Title IX Investigators, Michael Crowe, 270-745-5429 or Joshua Hayes, 270-745-5121. Please note that while you may report an incident of sex/gender based discrimination, harassment and/or sexual misconduct to a faculty member, WKU faculty are "Responsible Employees" of the University and **MUST** report what you share to WKU's Title IX Coordinator or Title IX Investigator. If you would like to speak with someone who may be able to afford you confidentiality, you may contact WKU's Counseling and Testing Center at 270-745-3159.

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