



Course Syllabus ANSC475-Food Safety Fall 2023

INSTRUCTOR CONTACT INFORMATION

Dr. Hanna "John" Khouryieh
Professor
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COURSE DESCRIPTION

Advanced topics related to food safety including current issues regarding microbiological threats from food, origins of foodborne illnesses, and the mitigation of biological, chemical, and physical threats through the use of Hazard Analysis and Critical Control Point (HACCP). Food Safety regulations, such as the Food Safety and Modernization Act (FSMA) and regulatory agencies will be discussed.

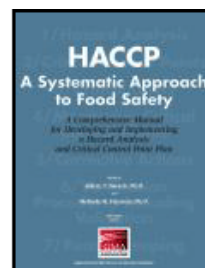
LEARNING OBJECTIVES

By the end of this course, students should be able to:

1. Recognize the importance of food safety to ensure public health
2. Describe the role of federal agencies in regulating and monitoring food safety
3. Identify potential biological, chemical and physical hazards that pose a food safety challenges to food products
4. Describe the principles of HACCP and its prerequisite programs (GMPs, SOPs, SSOPs) as a tool for controlling safety problems in food production.
5. Develop a HACCP/Food Safety plan.

REQUIRED TEXTBOOK

HACCP- A Systematic Approach to Food Safety: A Comprehensive Manual for Developing and Implementing a Hazard Analysis and Critical Control Point Plan by Jeffery T. Barach and Melinda M. Hayman, 2014, Fifth Edition. Washington, D.C.: Grocery Manufacturing Association (GMA). ISBN 978-0-937774-22-9.
You can purchase the textbook from the bookstore or directly from the publisher website:



<https://forms.consumerbrandsassociation.org/forms/store/ProductFormPublic/haccp-manual-5th-edition>

Additional related materials will be made available on the course website.

COURSE TOPICS

HACCP is a food safety management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. HACCP program has been mandated by the USDA and FDA for the nation's meat, poultry, seafood and juice processors. This government mandatory rule necessitates the extensive training in HACCP for food industry managers. Students will be trained and prepared to take responsibility in the food industry for proper food handling to eliminate hazards and prevent foodborne illness through implementing effective HACCP plans. Course topics include:

Food safety regulations

Food safety regulatory agencies

Food safety modernization act

Biological hazards and control

Chemical hazards and control

Physical hazards and control

Hazard analysis

Risk factors and strategies for preventing foodborne illnesses

Prerequisite programs (GMPs, SSOPs)

Risk reduction via HACCP principles

Food recalls

GRADING/COURSE EVALUATION

Midterm Exam I	15%
Midterm Exam II	15%
Final Exam	20%
Quizzes	15%
Discussions	10%
HACCP/Food Safety Plan	25%

- All deliverables MUST be completed in order to pass the course

- See course schedule for weekly activity details and due dates

GRADING SCALE (%): A = 90-100, B = 80-89.99, C = 70-79.99, D = 60-69.99, F = < 60

EXAMS

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

QUIZZES

There will be a set of 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.

DISCUSSIONS

Participation in discussion boards is required. A description of discussion questions can be found on the course website. You are required to answer the initial discussion questions and then respond to classmates on a minimum of three separate days per week.

Your responses to classmates must contribute to the quality and advancement of discussion. Your post to classmates should be a minimum of one short paragraph and a maximum of two paragraphs. At minimum, your post should have at least five to seven sentences in the paragraph. Whether you agree or disagree explain why with supporting evidence from the assigned readings or a related experience. Support your discussion with a reference, link, or citation when appropriate.

The discussions also provide a forum for students to ask questions and answer important questions about the course material. The discussion questions also allow students to receive feedback from other students in the class and the instructor.

The discussion questions have specific due dates and must be submitted on time.

There will be no make-up discussion accepted so pay close attention to deadlines. The discussion questions will be graded and posted to the grade sheet in a timely manner.

The following rubric will be used for the online discussion assessment.

	1 pt	2 pts	3 pts	4 pts	Total Points
Timeliness Post to the INITIAL discussion topics/questions and respond to classmates on a minimum of THREE SEPARATE days per week.	Fewer than 2 posts	2 or more posts--all on one day	2 or more posts on two days	3 or more posts on three or more days	X 2 =
Response Content 1. Responses on topic 2. Responses original 3. References are utilized where appropriate 4. Responses contribute to the quality and advancement of the discussion.	Meets 0-1 Criterion	Meets 2 Criteria	Meets 3 Criteria	Meets all 4 Criteria	X 2 =
Organization 1. Clear Structure 2. Responses meet posted length requirements.	Meets 0-1 Criterion	Meets 2 Criteria	Meets 3 Criteria	Meets all 4 Criteria	=

3. Any references or resources utilized are cited using APA format.					
4. Responses are clearly written and contain few spelling/grammatical errors.					
				TOTAL	= ____ / 20

HACCP/FOOD SAFETY PLAN

Students are required to prepare a HACCP/Food Safety plan. The plan will be developed step by step throughout the semester as a group activity. Each group is responsible for selecting a product or process for HACCP/Food Safety plan. More details about the plan requirements will be given in class.

COURSE AND UNIVERSITY POLICIES/PROCEDURES

CLASS EXPECTATIONS

Students are expected to complete the class work individually, unless stated otherwise. You are expected to thoughtfully complete the assigned readings, to bring questions and offer thoughtful and constructive comments to discussions, and to actively participate in discussions 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.

MAKE-UP EXAMINATIONS

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 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

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.

COMMUNICATION POLICY

Email is the preferred method of communication. My response time is within 24 hours Monday – Friday, and 48 hours on the weekends.

Please start your subject lines in email correspondence with Course Number-name: Subject_Of_Message (for example, ANSC475-JHilltopper: Quiz01)

HOW TO LABEL YOUR WORK

All homework assignments should be labeled as follows: student name-class#-assignment#.docx. For example, a student named John Hilltopper would name his assignment JHilltopper-ANSC475-HACCP Plan.docx. Your name and the assignment number must be included in the text of the document attached.

Failure to follow these guidelines could result in loss of points.

ATTENDANCE

Attendance is encouraged because missing classes can have a significant impact on your grades. If you do not regularly attend classes, you are missing important information about course topics, due dates, and assignment details that are crucial to your success in the course. Therefore, you are expected to attend classes and come fully prepared to actively participate. There are many ways to participate, including reading class materials, asking questions, joining in class discussions, volunteering to answer questions raised during class, and being fully engaged and part of classroom demonstrations. You are highly expected to read the indicated lecture materials and reading assignments prior to class so that you will be actively engaged in the classroom discussions.

COURSE WITHDRAWAL

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 double quotation marks must be 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 the 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.

REGULAR AND SUBSTANTIVE INTERACTION

In this course, regular and substantive interaction will take place in the following ways:

- Providing feedback on the discussions
- Responding to questions about the course material
- Providing timely and detailed feedback on assignments provided within one week of submission
- Sending weekly announcements
- Conducting zoom sessions