

# COLLOQUIUM IN FOOD SAFETY

11:400:422

SYLLABUS SP 2017

MON/THU: 10:55-12:15 PM

ROOM #: 109

FOOD SCIENCE BUILDING

Instructor: CHITRA PONNUSAMY

Office Hours: After class & by appointment. <https://foodscience.youcanbook.me>

Office Location: Room # 315- C, Food Science Building

Phone: 848-932-5452

e-mail: cp470@scarletmail.rutgers.edu. BEST WAY FOR YOU TO REACH ME.  
Please mention "**COLLOQUIUM COURSE STUDENT**" in the subject of the email.

Sakai: 11:400:422. MY ONLY WAY TO REACH ALL THE STUDENTS

**Learning Goal:** The major goal of this course is to, while addressing current issues related to food safety, help you develop critical thinking skills, numerical literacy, and other skills that will be important after graduation. In particular, you will:

- R** Take responsibility for your own learning.
- R** Develop the skills needed to evaluate claims made in print, television, and the web.
- R** Work with others of diverse skills and backgrounds as part of an interdisciplinary team.
- R** Create an "outcome" of your learning that conveys what you have learned.
- R** Function in a "real world" environment where rewards, metrics, and goals are often ambiguous.

## **About this course:**

This course provides an integrative educational experience where students from different disciplinary backgrounds work cooperatively on interdisciplinary problems related to foods. The scientific, regulatory, agribusiness, and consumer interests that interact to determine the safety of the food are examined. These may include "mad cow disease", prions, the use of chemical pesticides, the use of "natural" bio-insecticides and their genetic engineering into insect-resistant plants, health foods with nutritional claims, irradiated food, the role of the food industry and food additives scares (to name a few). How does the average person cope with these? The laws, regulations, and practices that address these issues are not based on scientific facts alone. They also consider economic, political, cultural, demographic, religious, and philosophical factors. Thus, the area of food safety is ideal for a colloquium.

The "Arc of the Course" is reading, writing, participations in class discussions and individual as well as group presentations.

## **This is a required attendance course!**

Participation and group work comprise a major portion of your grade. You cannot participate if you do not attend. Although several class periods have been reserved for you to work on your group projects, you will also need to work on the group projects outside of class and on your

own time. Because the course format is largely experiential rather than lecture/regurgitation, what happens in the class is very much a function of all of our experiences and class interactions.

**REMEMBER: You'll get out of this class what you put into it.**

**INSTRUCTIONS FOR THE COURSE:**

1. There is NO textbook required for this course. All students must maintain a folder, with hand-outs, working sheets, submission drafts, etc. I will try to function as “paper few” as possible.
2. Keep the Class Schedule at all times in the folder. Class schedule has all info regarding the activity of the day, as well as the points for your grade.
3. Attendance is mandatory for all classes. This is not a scheduled lecture class at all times; there may be carrying over of work, materials from previous day to the next. There is no possibility of make-up.
4. You come to class, participate and earn points for the day. You do not come to class, you do not participate, and, you lose participation points for the day.
5. Submissions will be via Sakai, as much as possible. You will be timed out, if you delay your submission(s). This is an upper level course; I will not open up “Allow Retake” in Sakai, for any student(s), for delayed submissions.
6. It will be good if you bring your laptop, chrome book or netbook or equivalent device to class. Remember, cell phone is not a study device. It is meant for communication.

**Grades:**

Grades are earned based on:

Activity	Maximum Points	% Final Grade
Reading	50	5%
Exam	100	10%
Participation	100	10%
Individual Presentation	150	15%
Writing	250	25%
Group Presentation	350	35%
Total	1000	100%

“A” Grade: 90-100; “B” Grade: 80-89.99; “C” Grade: 70-79.99; “D” Grade: 60-69.99;

“F” Grade: Below 60

A = outstanding; B = excellent; C = satisfactory; D or F = you really should have put in more efforts

You want an “A” - be outstanding. If everyone is “outstanding,” that would be great, but don’t expect an A just because you are a senior and show up. Students have failed this course.

Grade Bump: Reading activity, is, in fact, a bump in your grades. It is your responsibility to sign the honor pledge the next day in class, for reading the material and get points. I expect all students to be honest. *If you have not read, do not sign. Talk to me. There is a flexibility in your*

completing the reading material. I will provide you the reading material. Your points will go down by 10% for late reading.

Extra Credits: A student can earn a maximum of 5 bonus points. You need to be present in class on specific dates to receive bonus points. 3 dates are given in Class Schedule for 3 bonus points. 1 bonus point will be given if you complete Mid Semester Course survey and 1 bonus point will be given if you complete SIR Survey at the end of the course. The survey details will be posted in Sakai, when we get closer to the date.

These bonus points will be added to your final grade. No bumping up to the upper grade level will be done. Even 0.01 will NOT be added to your final grade, in order to “upgrade” your grade.

CLASS SCHEDULE- 11:400:422: COLLOQUIUM IN FOOD SAFETY: SP 2017

Intended Topics: Topics may change

+/- bonus point(s)

Lec	Topic(s)	In-class	Max Points Possible
Theme 1: Information, Misinformation, Misleading Information.....			
1 1/19	a. Introduction to Class b. Plagiarism c. Intro to Personal, Professional & Scientific Ethics	a. Getting to know each other b. Read Rutgers University’s Academic Integrity Policy	+1  10
	Assignment #1: Contribute an ethical situation you have faced, or some public one. (Please, not Bridgegate)	Instructions in Sakai; this assignment has date & time deadline	30
2 1/23	PPT & Discussion: Ethical and Safety Issues		10
	Assignment #2: Read the articles on “How to Critique” posted in Sakai		10
3 1/26	PPT: Critical Thinking Skills in Food Safety. Debunking internet sites	In- class digging of articles Debunking in pairs	10
	Assignment #3: You have been assigned an article. Please read the article and critique it, based on what you have learnt in class	Instructions in Sakai; this assignment has date and time deadline (W2)	50
4 1/30	Good Poster vs Bad Poster		+1
You will be given a poster board and topic.			
<b>BUY THE BOOK YOU ARE ASSIGNED FOR READING</b>			

	Assignment #4: Read the article “Thinking Fast & Slow” posted in Sakai		10
5 2/2	Thinking Fast and Slow	Class Participation; In-Class Writing	20 25
6 2/6	Poster Session (I)		50, 25
7 2/9	Poster Session (II)		50, 25
The Writing points for Poster sessions I & II come from your reviews of your peer’s posters; you will be provided with a “structured” format for reviews.			
Theme 2: Food Safety, Microbiology & Biotechnology			
8 2/13	PPT: Microorganisms in Foods		
9 2/16	PPT: GMP and HACCP		
	Assignment #5: Microorganism in Foods. You need to choose reading material by yourself.	Instructions in Sakai: This reading & writing assignment has date and time deadline	20, 10
10 2/20	Case Studies in Food Safety: prep in class- Topics will be assigned to you	In-Class Writing: turn in your working-sheets at the end of the class	10, 10
11 2/23	Case Studies discussion in class	Your sheets will be given back to you	20
12 2/27	Case Studies “Slippage” &/or Food Tidbits- preferably the Tidbits		
13 3/2	PPT: Food Laws & Regulations		
14 3/6	The Exam		
15 3/9	The Books: Discussion		30
	Assignment #6: Write a 6- page comparison of the books	Instructions in Sakai: this assignment has date & time deadline (W7)	100
Theme 3: Independent Learning, Working in a Group, Presentations			
16 3/20	PPT: Effective Presentations	Your group, your role in the group will be assigned to you	+1

	How to work in groups; Topics for presentation will be given		
17 3/23	Work in groups		
18 3/27	Work in groups		
19 3/30	Work in groups (Submit abstracts by end of class)		
20 4/3	Work in groups		
21 4/6	Work in groups		
22 4/10	Group Presentation: 1		100, 250
23 4/13	Group Presentation: 2		100, 250
24 4/17	Group Presentation: 3		100, 250
25 4/20	Group Presentation: 4		100, 250
26 4/24	Group Presentation: 5		100, 250
27 4/27	Group Presentation: 6		100, 250
28 5/1	Wrap-up & Exit		

### **USEFUL URL's FOR FOOD SAFETY INFORMATION**

#### **Government**

[www.fda.gov/](http://www.fda.gov/) FDA home page

[www.vm.cfsan.gov](http://www.vm.cfsan.gov/) FDA Center Food Safety & Nutrition Oops! This link appears to be broken

[www.usda.gov/](http://www.usda.gov/) USDA home page is [www.usda.gov/wps/portal/usdahome](http://www.usda.gov/wps/portal/usdahome)

[www.usda.gov/agency/fsis/homepage.htm](http://www.usda.gov/agency/fsis/homepage.htm) USDA FSIS

[www.epa.gov](http://www.epa.gov) EPA

[www.epa.gov/ORD/webpubs/endocrine/](http://www.epa.gov/ORD/webpubs/endocrine/) EPA info on endocrine disruptors

[www.fda.gov/opacom/laws/fdcact/fdcact4.htm](http://www.fda.gov/opacom/laws/fdcact/fdcact4.htm) Food Drug and Cosmetic Act  
<http://vm.cfsan.fda.gov/~dms/eafus.html> List of Food Additives Oops! This link appears to be broken  
<http://www.cfsan.fda.gov/~dms/ds-savvy.html> How to evaluate supplements  
<http://www.cdc.gov/ncidod/dbmd/diseaseinfo/foodirradiation.htm> Centers for disease control, food irradiation  
<http://www.foodsafety.gov/> Government Clearing House  
Pro business/Trade Groups  
<http://www.gmabrand.com/> Grocery Manufacturers Association  
<http://www.unitedfresh.org/> United Fresh Produce (Trade Association)  
[www.ift.org/](http://www.ift.org/) Institute of Food Technologists  
[www.acsh.org](http://www.acsh.org) American Council Science & Health  
<http://foodsafety.ucdavis.edu/MUSIC.HTML> Dr. Carl Winter, UC Davis  
[www.fb.com](http://www.fb.com) Farm Bureau  
[www.cast-science.org/](http://www.cast-science.org/) Council Agric. Sci. & Technol.  
[www.fqpa.com](http://www.fqpa.com) Jellineck, Schwartz & Connolly (attorneys)  
<http://www.meatami.com/> American Meat Institute  
<http://www.gmabrand.com/> American Chemical Society  
Oops! This link appears to be broken  
<http://www.fplc.edu/RISK/rskarts.htm> Franklin Pierce Law Center  
[www.food-irradiation.com](http://www.food-irradiation.com) Foundation For Food Irradiation Education  
[www.ificinfo.health.org](http://www.ificinfo.health.org) International Food Information Council  
[http://foodsafety.ucdavis.edu/trimenu21bw2\\_cg194.gif](http://foodsafety.ucdavis.edu/trimenu21bw2_cg194.gif) UC Davis Extension  
<http://www.ceresnet.org/foodsafeprogram.htm> Center for Food and Nutrition Policy  
<http://www.gmabrand.com/pubpolicy/irradiation/index.cfm> Pro-irradiation site  
Activist  
<http://www.citizen.org/documents/opposeradfood.pdf> public citizen, food irradiation  
<http://www.pbs.org/wgbh/harvest/coming/coming.html> PBS on GM foods  
[www.ewg.org/](http://www.ewg.org/) Environmental Working Group  
[www.nrdc.org](http://www.nrdc.org) Natural Resources Defense Council  
[www.ncamp.org/](http://www.ncamp.org/) National. Coalition Against Misuse of Pesticides (Site is in Japanese?)  
[www.cspinet.org/](http://www.cspinet.org/) Center for Science in the Public Interest  
[www.efn.org/~ncap/](http://www.efn.org/~ncap/) NW Coalition vs. Pesticides Oops! This link appears to be broken  
[www.efn.org/~ncap/other.html](http://www.efn.org/~ncap/other.html) Links to many other activist sites Oops! This link appears to be broken  
[www.gn.apc.org/pesticidetrust/](http://www.gn.apc.org/pesticidetrust/) Pesticide Action Network (Dr. Epstein)  
[www.greenpeace.org](http://www.greenpeace.org) Greenpeace  
[www.osf-facts.org/](http://www.osf-facts.org/) World Wildlife Fund (estrogen disruptors) Oops! This link appears to be broken  
[www.truthinlabeling.org/](http://www.truthinlabeling.org/) anti-MSG organization  
[www.igc.apc.org/mothers/](http://www.igc.apc.org/mothers/) Mother's & Others Oops! This link appears to be broken  
[www.pure-food.com/](http://www.pure-food.com/) anti-pesticides; anti-irradiation  
[www.notmilk.com/new/notmilk2.jpg](http://www.notmilk.com/new/notmilk2.jpg) milk, biotech  
[www.consumerscouncil.org/ccc/about.htm](http://www.consumerscouncil.org/ccc/about.htm) Consumer's Choice Council  
[www.icta.org/projects/cfs/index.htm](http://www.icta.org/projects/cfs/index.htm) International Center for Technology Assessment Oops!  
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www.prwatch.org/PRW\_logo.gif Center for Media and Democracy  
http://www.petaasiapacific.com/newsreleasesitem.asp?id=10250 PETA  
http://www.raw-milk-facts.com/  
<http://www.notmilk.com/>

## **ACADEMIC INTEGRITY**

The University's policy on Academic Integrity is available at  
<http://academicintegrity.rutgers.edu/academicintegrity-policy>

The principles of academic integrity require that a student:

- properly acknowledge and cite all use of the ideas, results, or words of others.
- properly acknowledge all contributors to a given piece of work.
- make sure that all work submitted as his or her own in a course or other academic activity is produced without the aid of impermissible materials or impermissible collaboration.
- obtain all data or results by ethical means and report them accurately without suppressing any results inconsistent with his or her interpretation or conclusions.
- treat all other students in an ethical manner, respecting their integrity and right to pursue their educational goals without interference. This requires that a student neither facilitate academic dishonesty by others nor obstruct their academic progress.
- uphold the canons of the ethical or professional code of the profession for which he or she is preparing.

Adherence to these principles is necessary in order to ensure that

- everyone is given proper credit for his or her ideas, words, results, and other scholarly accomplishments.
- all student work is fairly evaluated and no student has an inappropriate advantage over others.
- the academic and ethical development of all students is fostered.
- the reputation of the University for integrity in its teaching, research, and scholarship is maintained and enhanced.

Failure to uphold these principles of academic integrity threatens both the reputation of the University and the value of the degrees awarded to its students. Every member of the University community therefore bears a responsibility for ensuring that the highest standards of academic integrity are upheld.

## **STUDENT WELLNESS SERVICES**

Just In Case Web App <http://codu.co/cee05e>

Access helpful mental health information and resources for yourself or a friend in a mental health crisis on your smartphone or tablet and easily contact CAPS or RUPD.

**Counseling, ADAP & Psychiatric Services (CAPS).** (848) 932-7884 / 17 Senior Street, New Brunswick, NJ 08901/[www.rhscaps.rutgers.edu/](http://www.rhscaps.rutgers.edu/).

CAPS is a University mental health support service that includes counseling, alcohol and other

drug assistance, and psychiatric services staffed by a team of professional within Rutgers Health services to support students' efforts to succeed at Rutgers University. CAPS offers a variety of services that include: individual therapy, group therapy and workshops, crisis intervention, referral to specialists in the community and consultation and collaboration with campus partners.

### **Violence Prevention & Victim Assistance (VPVA)**

(848) 932-1181 / 3 Bartlett Street, New Brunswick, NJ 08901 / [www.vpva.rutgers.edu/](http://www.vpva.rutgers.edu/)

The Office for Violence Prevention and Victim Assistance provides confidential crisis intervention, counseling and advocacy for victims of sexual and relationship violence and stalking to students, staff and faculty. To reach staff during office hours when the university is open or to reach an advocate after hours, call 848-932- 1181.

### **Disability Services**

(848) 445-6800 / Lucy Stone Hall, Suite A145, Livingston Campus, 54 Joyce Kilmer Avenue, Piscataway, NJ 08854 / <https://ods.rutgers.edu/>. Rutgers University welcomes students with disabilities into all of the University's educational programs. In order to receive consideration for reasonable accommodations, a student with a disability must contact the appropriate disability services office at the campus where you are officially enrolled, participate in an intake interview, and provide documentation: <https://ods.rutgers.edu/students/documentation-guidelines>. If the documentation supports your request for reasonable accommodations, your campus's disability services office will provide you with a Letter of Accommodations. Please share this letter with your instructors and discuss the accommodations with them as early in your courses as possible. To begin this process, please complete the Registration form on the ODS web site at: <https://ods.rutgers.edu/students/registration-form>.

### **Scarlet Listeners**

(732) 247-5555 / <http://www.scarletlisteners.com/>. Free and confidential peer counseling and referral hotline, providing a comforting and supportive safe space.