**FOOD SAFETY: Fads, Facts & Politics** 11:400:422  
**SYLLABUS SP 2020**

MON/THU: 10:55-12:15 PM  
ROOM #: 109  
FOOD SCIENCE BUILDING

**Instructor:**  
CHITRA PONNUSSAMY

**Office Hours:**  
After class & by appointment.  
[www.foodscience.appointlet.com](http://www.foodscience.appointlet.com)

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**Phone:**  
848-932-5452

**e-mail:**  
[cp470@scarletmail.rutgers.edu](mailto:cp470@scarletmail.rutgers.edu)  
THE BEST WAY FOR YOU TO REACH ME.  
Please mention “**FS Sp 2020**” in the subject of the email.

**Canvas:**  
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. You will:

- **R** Take responsibility for your own learning.
- **R** Develop the skills needed to evaluate claims made in print, television, and 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 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. in paper or in laptop.

2. Always keep the Class Schedule 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 always not a scheduled lecture class; 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. All submissions will be via Canvas. This is an upper level course; students are expected to take responsibility for submission(s) per due date.
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 activities in 3 units and a writing assignment. Points for group work and presentations will be given by peers as well.

<table>
<thead>
<tr>
<th>Activity</th>
<th>Max Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unit 1: Information, Misinformation, Misleading Information</td>
<td>50</td>
</tr>
<tr>
<td>Unit 2: Food Safety</td>
<td>50</td>
</tr>
<tr>
<td>Unit 3: Poster Presentation &amp; working for final presentation</td>
<td>240</td>
</tr>
<tr>
<td>Unit 4: Presentations</td>
<td>110</td>
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<tr>
<td><em>Total</em></td>
<td><em>450</em></td>
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</table>

Critique writing: 50

Book summary Writing assignment: 100

**Total Points for the course: 600**
You want an “A” to 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.

Extra Credits: A student can earn a maximum of 2 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 Canvas, 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.

<table>
<thead>
<tr>
<th>Lec</th>
<th>Day/date</th>
<th>Topic</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Thu Jan 23</td>
<td>Introduction to course</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>Books will be assigned for reading</td>
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**Unit 1: Information, Misinformation, Misleading Information**

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<thead>
<tr>
<th></th>
<th>Day/date</th>
<th>Topic</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>Mon Jan 27</td>
<td>Plagiarism; Rutgers Academic Integrity &amp; Ethics</td>
<td>5</td>
</tr>
<tr>
<td>3</td>
<td>Thu Jan 30</td>
<td>Ethics: Working in 2 groups</td>
<td>5</td>
</tr>
<tr>
<td>Date</td>
<td>Day</td>
<td>Topic</td>
<td>Points</td>
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<tr>
<td>4</td>
<td>Mon Feb 3</td>
<td>Ethics: Discussion</td>
<td>10</td>
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<tr>
<td>5</td>
<td>Thu Feb 6</td>
<td>How to critique a scientific article</td>
<td>10</td>
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<tr>
<td>6</td>
<td>Mon Feb 10</td>
<td>Writing article critique in pairs</td>
<td>5</td>
</tr>
<tr>
<td>7</td>
<td>Thu Feb 13</td>
<td>What is in processed foods of today? Chemical Food Safety</td>
<td>10</td>
</tr>
<tr>
<td>8</td>
<td>Mon Feb 17</td>
<td>Microbiological Food Safety</td>
<td>5</td>
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</tbody>
</table>

Total Points: 50

**Unit 2: Food Safety**

<table>
<thead>
<tr>
<th>Date</th>
<th>Day</th>
<th>Topic</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>9</td>
<td>Thu Feb 20</td>
<td>Debunking: Working in pairs</td>
<td>5</td>
</tr>
<tr>
<td>10</td>
<td>Mon Feb 24</td>
<td>Foodborne illnesses, recalls: PPT prep</td>
<td>5</td>
</tr>
<tr>
<td>11</td>
<td>Thu Feb 27</td>
<td>Foodborne illnesses, recalls: PPT presentations</td>
<td>10</td>
</tr>
<tr>
<td>12</td>
<td>Mon Mar 2</td>
<td>Effective Poster Presentations &amp; Poster prep-1</td>
<td>15</td>
</tr>
<tr>
<td>13</td>
<td>Thu Mar 5</td>
<td>Poster prep-2</td>
<td>5</td>
</tr>
<tr>
<td>14</td>
<td>Mon Mar 9</td>
<td>Poster prep-3</td>
<td>5</td>
</tr>
<tr>
<td>15</td>
<td>Thu Mar 12</td>
<td>Poster prep-4</td>
<td>5</td>
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</tbody>
</table>

Total Points: 50
Unit 1+ unit 2= 100

**SPRING BREAK** (March 16-24)

**Unit 3: Poster Presentation & working for final presentation**

<table>
<thead>
<tr>
<th>Date</th>
<th>Day</th>
<th>Topic</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>16</td>
<td>Mon Mar 23</td>
<td>Poster Presentation-1: Chemical safety</td>
<td>50</td>
</tr>
<tr>
<td>17</td>
<td>Thu Mar 26</td>
<td>Poster Presentation-1: Chemical safety</td>
<td>50</td>
</tr>
<tr>
<td>18</td>
<td>Mon Mar 30</td>
<td>Poster Presentation- 2: Microbiological safety</td>
<td>50</td>
</tr>
<tr>
<td>19</td>
<td>Thu Apr 2</td>
<td>Poster Presentation – 2: Microbiological safety</td>
<td>50</td>
</tr>
<tr>
<td>20</td>
<td>Mon Apr 6</td>
<td>Working for final presentation Dr. Larry Jacobs</td>
<td>10</td>
</tr>
<tr>
<td>21</td>
<td>Thu Apr 9</td>
<td>Working for final presentation</td>
<td>10</td>
</tr>
<tr>
<td>22</td>
<td>Mon Apr 13</td>
<td>Working for final presentation</td>
<td>10</td>
</tr>
<tr>
<td>23</td>
<td>Thu Apr 16</td>
<td>Working for final presentation</td>
<td>10</td>
</tr>
</tbody>
</table>
Total Points: 240  
Unit 1 + unit 2 + unit 3 = 340

Last date for submission of Book Summary & Critique writing

**Unit 4: Presentations**

<table>
<thead>
<tr>
<th>Date</th>
<th>Day</th>
<th>Event Description</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>24</td>
<td>Mon Apr 20</td>
<td>Presentation- 1</td>
<td>100</td>
</tr>
<tr>
<td>25</td>
<td>Thu Apr 23</td>
<td>Presentation- 2</td>
<td>100</td>
</tr>
<tr>
<td>26</td>
<td>Mon Apr 27</td>
<td>Presentation – 3</td>
<td>100</td>
</tr>
<tr>
<td>27</td>
<td>Thu Apr 30</td>
<td>Presentation- 4</td>
<td>100</td>
</tr>
<tr>
<td>28</td>
<td>Mon May 4</td>
<td>Wrap-up</td>
<td>10</td>
</tr>
</tbody>
</table>

Total Points: 110  
Unit 1 + Unit 2 + Unit 3 + Unit 4 = 450

Critique writing: 50

Book summary Writing assignment: 100

Total Points for the course: 600

**USEFUL URL’s FOR FOOD SAFETY INFORMATION**

Government  
www.fda.gov/   FDA home page  
www.vm.cfsan.gov   FDA Center Food Safety & Nutrition   Oops! This link appears to be broken  
www.usda.gov/agency/fsis/homepage.htm   USDA FSIS  
www.epa.gov   EPA  
www.epa.gov/ORD/webpubs/endocrine/   EPA info on endocrine disruptors  
www.fda.gov/opacom/laws/fdact/fdact4.htm   Food Drug and Cosmetic Act
List of Food Additives

How to evaluate supplements

Centers for disease control, food irradiation

Government Clearing House

Grocery Manufacturers Association

United Fresh Produce (Trade Association)

Institute of Food Technologists

American Council Science & Health

Dr. Carl Winter, UC Davis

Farm Bureau

Council Agric. Sci. & Technol.

Jellineck, Schwartz & Connolly (attorneys)

American Meat Institute

American Chemical Society

UC Davis Extension

Center for Food and Nutrition Policy

Pro-irradiation site

Public citizen, food irradiation

PBS on GM foods

Environmental Working Group

Natural Resources Defense Council

National. Coalition Against Misuse of Pesticides (Site is in Japanese?)

Center for Science in the Public Interest

NW Coalition vs. Pesticides

Links to many other activist sites

Pesticide Action Network (Dr. Epstein)

Greenpeace
www.osf-facts.org/ World Wildlife Fund (estrogen disruptors) Oops! This link appears to be broken
www.truthinlabeling.org/ anti-MSG organization
www.igc.apc.org/mothers/ Mother’s & Others Oops! This link appears to be broken
www.pure-food.com/ anti-pesticides; anti-irradiation
www.notmilk.com/new/notmilk2.jpg milk, biotech
www.consumerscouncil.org/ccc/about.htm Consumer’s Choice Council
www.icta.org/projects/cfs/index.htm International Center for Technology Assessment Oops! This link appears to be broken
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](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.

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
Rutgers University welcomes students with disabilities into all 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