

Class Schedule: <https://sis.rutgers.edu/soc/#home>

2 credits

INSTRUCTOR(S): Dr. Karl Matthews, Dr. Beverly Tepper

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Rutgers Food Science Room #107

65 Dudley Road, New Brunswick, NJ 08901

Office hours: By appointment

COURSE WEBSITE, RESOURCES, MATERIALS

All of the materials that you will need for this course- Reading assignments, PPT, government websites- will be posted in the class Canvas website (<https://tlt.rutgers.edu/canvas>). Textbook: There is NO mandatory textbook required for this course.

COURSE DESCRIPTION

Role of food laws and the impact of those regulations on food safety, trade, labeling, nutrition, and food production.

LEARNING GOALS

This course fulfills Food Science program learning goal #5: Graduates will effectively communicate Food Science issues.

Course Learning Goals

At the end of the course, students will:

1. obtain foundational factual knowledge in food microbiology, nutrition, biotechnology and food law from reading, lectures, and in-class exercises.
2. Through the use of simulations, case studies, group discussions and quizzes, students will begin to integrate facts and develop sufficient critical thinking skills to allow for intelligent debate of controversial issues.

ASSIGNMENTS/RESPONSIBILITIES, GRADING & ASSESSMENT

- Exams: Exams will be given to provide students feedback on their course performance. Exams will cover both materials presented in previous lectures and reading, including that assigned for the day of the quiz. Exams will focus on factual knowledge.
- Written Assignments: Brief, one to two pages (single space, 1" margins, 12 point font) written assignments will test student ability to assimilate knowledge and interpret data. Assignments turned in late will not be graded.

Final course grade will be based on:		Approximate grading cut-offs:
Exam I	20%	90-100 A = outstanding, does it all
Exam II	30%	85-89 B+
Exam III	25%	80-84 B = excellent in most areas
In class project	20%	75-79 C+
Class-time project	5%	70-74 C = satisfactory factual knowledge
		65-69 D

ACCOMODATIONS FOR STUDENTS WITH DISABILITIES

Please follow the procedures outlined at <https://ods.rutgers.edu/students/registration-form>. Full policies and procedures are at <https://ods.rutgers.edu/>

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>.

Absence Policy

Rutgers Dean of Students <http://deanofstudents.rutgers.edu/>

The University does recognize that temporary conditions and injuries can be problematic and may adversely affect a student's ability to fully participate in class.

Absences or making up work: <https://temporaryconditions.rutgers.edu/>

The Dean of Students Office at Rutgers University-New Brunswick provides solutions, services, and support to help students navigate Rutgers University. By focusing on students' educational, social, and personal development, staff in the Office promote academic success and student retention. The Office serves as a student support network by providing advocacy, problem resolution, and critical incident intervention for those times when additional assistance is needed.

- **Self-Reporting Absences:** For absences in class or labs less than a week that are not confidential in nature, students need to inform faculty directly by using the Absence Reporting System (ARS) (<https://sims.rutgers.edu/ssra/>).

- **Longer Periods of Absence:** If you anticipate missing more than one week of classes for serious illness, confidential, or sensitive personal reasons, you should also consult with a New Brunswick Dean of Students who will help to verify your extended absences from classes.

- **Absences due to illnesses:** If your absence is due to illness, visit New Brunswick Health Services for information about campus health services, including information about: how to make an appointment, self-care advice for colds/flu, mental health and counseling options.

COURSE SCHEDULE

Lec	Topic
1	HACCP Project Assignment
2	FSMA – HARPC
3	Good Manufacturing Practices, Sanitation
4	Preventative Controls Human Food
5	Produce controls
6	HACCP
7	HACCP working group — In class
8	HACCP working group
9	HACCP hand in project
10	HACCP presentation
11	HACCP Presentation
12	Exam I
13	Why and How Food and Nutrition Laws, Regulations, and Policies Are Made and Applied
14	Who Regulates: Public Health, Food, Nutrition, and Health Promotion Regulatory and Policy Agencies and Related Organizations, Missions and Issues; The Players: HHS/FDA, USDA/FSIS, AMS and Others
15	Food Labeling/Nutrition Labeling – Regulatory Basics
16	Nutrition Labeling; Health and Other Claims, Food Standards
17	Part 1. Regulatory Essentials: Food Ingredients (Incl Additives, GRAS, Colors, Packaging) – Safety, Acceptance, Approval)
18	Part 2. Regulatory Essentials: Food Ingredients (Incl Additives, GRAS, Colors, Packaging) and Allergens
19	Exam II
20	Laws, Regulations, and Policies on Nutrition Programs (e.g., School Meals) and Food Assistance
21	Laws, Regulations, and Policies on Dietary Guidelines and Health Promotion

22	Marketing and Food Commodity and Product Promotion Regulations and Programs, Incl. Organic, BE Foods, Grading
23	Marketing and Promotion Regulations and Programs, Incl. Animal Production, Agriculture Production Programs
24	Regulatory Essentials: Food Advertising and Marketing
25	Class-Time for Individual Projects
26	Class Via Zoom – Retail Food Protection
27	Regulatory Essentials:–Imports and Exports, International Trade
28	Review Session
Exam- 3: Final Exam/Paper Date and Time: Online Final Exam Schedule .	

ACADEMIC INTEGRITY

The university's policy on Academic Integrity is available at <http://academicintegrity.rutgers.edu/academic-integrity-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.

Cheating and Plagiarism

(From Spring 2010 Andy Egan 01:730:252 Eating Right): “Cheating on tests or plagiarizing materials in your papers deprives you of the educational benefits of preparing these materials appropriately. It is personally dishonest to cheat on a test or to hand in a paper based on

unacknowledged words or ideas that someone else originated. It is also unfair, since it gives you an undeserved advantage over your fellow students who are graded on the basis of their own work. In this class we will take cheating very seriously”.

Turnitin will be used to assess students’ submissions and all suspected cases of cheating and plagiarism will be automatically referred to the Rutgers Academic Integrity office.

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/
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/

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.

Scarlet Listeners

(732) 247-5555 / <http://www.scarletlisteners.com/>

Free and confidential peer counseling and referral hotline, providing a comforting and supportive safe space.