

Biology 445 ~ Environmental Health Special Topics
Food Safety and Security
FALL 2011
Thursdays, 1:50pm ~ Halsey 237

Instructor:	Reynee Kachur	Email:	kachurr@uwosh.edu												
Office:	Halsey 121	Office Phone:	424-7404												
Office Hours:	As needed; you should feel free to call or email prior to visiting to make sure that I am in my office and available.														
Purpose:	With over 76 million Americans sickened by food-borne illnesses each year, the health and safety of the food supply has been called into question. Food security has emerged as the unprecedented challenge of feeding the world's growing population. This course will discuss the challenges that limit food production and the ability of people to obtain a safe food.														
Required Materials:	<ul style="list-style-type: none"> • None, BUT there will be handouts provided via email or D2L and in class and you will be responsible for this material. There is NO required book. 														
Attendance and Participation:	<ul style="list-style-type: none"> • There are no make-up class sessions. It is your responsibility to attend all classes, and your grade will reflect your attendance (broken out below). • Your participation grade will be based on your participation during classes throughout the semester. Participation consists of presenting your own thoughts and experiences to the class, <u>not</u> just by answering questions. 														
Changes, etc:	<ul style="list-style-type: none"> • Any changes to the course, cancellations, etc. will be posted to the class D2L site or a class e-mail will be sent out using the D2L class roster. • You MUST check your e-mail and the D2L course site regularly! Handouts, class modifications, and other materials for printing will be emailed or uploaded to D2L. 														
Grading Criteria:	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">Point Distribution</th> <th style="text-align: left;">Points</th> </tr> </thead> <tbody> <tr> <td>Quizzes (2)</td> <td>100 points total; 50 points each</td> </tr> <tr> <td>Presentation</td> <td>50 points</td> </tr> <tr> <td>Report</td> <td>50 points</td> </tr> <tr> <td>Submit Quiz Questions</td> <td>50 points; 25 points per quiz</td> </tr> <tr> <td>Attendance/Class Participation</td> <td>50 points</td> </tr> </tbody> </table>			Point Distribution	Points	Quizzes (2)	100 points total; 50 points each	Presentation	50 points	Report	50 points	Submit Quiz Questions	50 points; 25 points per quiz	Attendance/Class Participation	50 points
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Presentation and Report:	<p>Each student will be responsible for giving a 10 (±1) minute presentation on a food item – following that food item from production through consumption (farm to fork concept). Additional specifics of this presentation will be discussed during the second week of class.</p> <ul style="list-style-type: none"> • You must check/discuss the food item you are interested in with the instructor BEFORE the fourth (4th) week of class. • You must also prepare a handout of your presentation. These handouts do not need to be long and complicated; they should simply supplement your oral presentation. They may include illustrations, diagrams, tables, etc. • Information/material in the handouts will be fair game for questions on the final quiz. • A two-page executive summary of your food item and presentation will be due by 5:00pm on Friday, December 10th. 														
Disabilities:	Students who have physical or learning disabilities that wish to request academic adjustments should notify the Disabilities Office so that appropriate accommodations can be made. For more information contact the Counseling Center or Disabilities Services (424-2404).														

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If you are caught cheating or engage in other forms of academic dishonesty, you will receive an F on that assignment and be subject to the Student Academic Disciplinary Procedures as outlined in the Student Disciplinary Code (<http://www.uwosh.edu/dean>). Cheating includes, but is not limited to:

Academic Dishonesty:

- Copying directly from sources and claiming the information as your own (plagiarism)
- Making up information or giving false information
- Giving answers to someone or allowing them to copy your work
- Possessing a copy of an examination that you should not possess
- Turning in work that was completed by someone else
- Using notes or other information during an examination
- Copying from another student with or without their consent
- False excuses to receive due date extensions
- Answering a cell phone or checking text messages during an exam.

Cellular Phones:

Cellular phones, pagers and alike are not permitted on in class. Should your personal electronic device make any sounds in class it will cost you 10 points off of your next exam or quiz. Should you require such a device for a personal reason please contact the instructor **prior to its use in class.**

DISCUSSION TOPICS AND READING ASSIGNMENT SCHEDULE
(Dates and topics subject to change without notice)

Semester Week	Week Date	Topic	Reading Assignment
1	Sept 8 th	Introduction (course organization) Food safety and security introduction	<ul style="list-style-type: none"> • Syllabus • PPT from email/D2L
2	Sept. 15 th	Discussion Regulatory Agencies and Food Laws • Food topic presentation outline	<ul style="list-style-type: none"> • PPT from email/D2L • CAST 2010 or IFT 2010 paper
3	Sept. 22 nd	Farm to Fork: Production • Food topic for presentations due	<ul style="list-style-type: none"> • PPT from email/D2L
4	Sept 29 th	Farm to Fork: Processing	<ul style="list-style-type: none"> • PPT from email/D2L
5	Oct. 6 th	Farm to Fork: Retail	<ul style="list-style-type: none"> • PPT from email/D2L
6	Oct. 13 th	Farm to Fork: Consumer	<ul style="list-style-type: none"> • PPT from email/D2L
7	Oct. 20 th	Quiz #1	
8	Oct. 27 th	Food Product Recalls	<ul style="list-style-type: none"> • PPT from email/D2L
9	Nov 3 rd	Bioterrorism and Food	<ul style="list-style-type: none"> • PPT from email/D2L
10	Nov 10 th	Foreign and Organic Foods	<ul style="list-style-type: none"> • PPT from email/D2L
11	Nov 17 th	10 minute Presentations	
12	Nov. 24 th	Thanksgiving Recess – No Class	
13	Dec. 1 st	Inspection/Field Trip	
14	Dec. 8 th	Quiz #2 • Executive summary due 5:00pm on Friday, December 10 th .	
15	Dec 15 th	No Class	