Texas A&M University
Departmental Request for a New Course
Undergraduate • Graduate • Professional
• Submit original form and attach a course syllabus.

1. This request is submitted by the Department of Animal Science

2. Course prefix, number and complete title of course: ANSC 637 - Food Safety: Policy, Regulations, and Issues

3. Course description (not more than 50 words): Designed to explore the complexities of the regulations governing the production of foods of animal origin in the United States; requirements for countries importing products into the United States; federal, state and local requirements will be addressed.

4. Prerequisite(s) ANSC/FSTC 457/657 or instructor approval

Cross-listed with

Cross-listed courses require the signature of both department heads.

5. Is this a variable credit course? ☐ Yes ☑ No

If yes, from ________ to ________.

6. Is this a repeatable course? ☘ Yes ☐ No

If yes, this course may be taken ________ times. Will the course be repeated within the same semester/term? ☘ Yes ☐ No

7. Has this course been taught as a 289/489/689? ☘ Yes ☐ No

If yes, how many times? ________

Indicate the number of students enrolled for each academic period it was taught. 08A - 8

8. This course will be:

a. required for students enrolled in the following degree program(s) (e.g., B.A. in history)

b. an elective for students enrolled in the following degree program(s) (e.g., M.S., Ph.D. in geography)

B.S., M.S., Ph.D. in Animal Science or Food Science

9. If other departments are teaching or are responsible for related subject matter, the course must be coordinated with these departments. Attach approval letters.

10. Prefix Course # Title (excluding punctuation)

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Level 6

Approval recommended by:

Head of Department Date

Head of Department (if cross-listed course) Date

Submitted to Coordinating Board by:

Director of Academic Support Services Date

Questions regarding this form should be directed to Sandra Williams at 845-8836.
OAR/AS – 04/07
ANSC 637  
Food Safety: Policy, Regulations, and Issues

Instructor: Kerri B. Harris  
120 Rosenthal Center  
979-862-3643  
kharris@tamu.edu

Class Meets: Tuesday & Thursday; 8:00-9:15 AM

Course Description:  
Designed to explore the complexities of the regulations governing the production of foods of animal origin in the United States; requirements for countries importing products into the United States; federal, state and local requirements will be addressed.

Prerequisites: ANSC/FSTC 457/657 or instructor approval

Learning Objectives:
- Understand the history and development of the laws and regulations that apply to foods and food products in the United States and imported products.
- Understand how law and regulations impact food safety.

A. Topics to be covered:

Week 1: Course Introduction  
An overview of health implications and food safety regulations in the United States

Week 2: History of U.S. food regulations  
Food Safety regulatory agencies, and their jurisdictions.

Week 3: Types of regulatory documents and how they are used.  
Key definitions and terms.

Week 4: Overview of adulteration and sanitation, defect action levels, and standards of identity.

Week 5: Specific food safety regulations: HACCP, Sanitation, Irradiation and others.

Week 6: Bio-terrorism and food defense.
Week 7: The regulatory requirements of U.S. food imports and exports.

Week 8: Government inspections, injunctions, and criminal penalties. The civil liability for defective or adulterated food products.

Week 9: The role of state and local government agencies for seizure power, injunctions, criminal liability, state enforcement, and private enforcement.

Week 10: Dealing with regulatory agencies. Case studies.

Week 11: Ethical Issues Surrounding Food Safety. Keeping current with food safety issues and regulations.

Week 12: Role of Trade Organizations and International Organizations in food safety.

Week 13: Student Presentations

Week 14: Student Presentations. Course Wrap-up.

B. Writing and Presentation Assignment: Each student will be assigned a topic for a written report and an in-class presentation.

C. Grades:
   1. Exams: 60%
   2. Written Report: 20%
   3. Presentation: 20%

D. Grading System:
   A = ≥ 90
   B = 80 – 90
   C = 70 – 79
   D = 60 – 69
   F = ≤ 60

AMERICANS WITH DISABILITIES ACT:
The Americans with Disabilities Act (ADA) is a federal antidiscrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you believe you have a disability requiring an accommodation, please contact the Department of Student Life, Services for Students with Disabilities in Cain Hall, Rm B118 or call 845-1637.

ACADEMIC INTEGRITY AND HONESTY

"An Aggie does not lie, cheat or steal, or tolerate those who do.”
It is the personal responsibility of each student to maintain the highest level of scholastic integrity at the university by refusing to participate in or tolerate any form of scholastic dishonesty. The Aggie Honor System (AHS) became effective September 1, 2004 and includes rules on how to handle scholastic dishonesty. Additional information may be obtained from the AHS web site (http://www.tamu.edu/aggiehonor/).

As commonly defined, plagiarism consists of passing off as one’s own the ideas, words, writings, etc., which belong to another. In accordance with this definition, you are committing plagiarism if you copy the work of another person and turn it in as your own, even if you should have the permission of that person. Plagiarism is one of the worst academic faults, for the plagiarist destroys the trust among colleagues without which research cannot be safely communicated. Your work as an individual or team should be that of your own.

Integrity comes from within an individual and reflects who you really are. The personal values that contribute to integrity and gain the respect of others are honesty, trustworthiness, dependability, loyalty, high moral standards, a good work ethic, teamwork, fairness, discretion and the desire to live by these standards. Historically, Aggies have been known for their integrity. Don’t allow the influence of others or personal choices destroy your integrity. Once destroyed, integrity can never be regained.

**Attendance/Audit Policy/Make-Up Exams**

Regular attendance and participation in the course is expected of all students. Anticipated absences should be cleared with the instructor prior to the absence. Emergency absences (serious illness, injury, death, etc.) should be reported as soon as possible. Those students auditing the course are expected to participate all sessions. Make-up work and exams will be allowed under extenuating circumstances for which written excuses are provided.