

University of Arkansas
Dale Bumpers College of Agricultural, Food and Life Sciences
FDSC 2503
Food Safety and Sanitation
Fall, 2007

Instructor: Dr. Pamela Brady
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Texts:

ServSafe Coursebook, 2006, 4th ed. National Restaurant Association, Educational Foundation.

Supplemental Readings as Assigned

Catalog Description:

FDSC 2503- Food Safety and Sanitation

Principles of sanitation, cleaners and sanitizers, sanitary equipment and plant designs, and microbial growth and control in food preparation and processing operations. Lecture-discussion-demonstrations. Two - 80 min periods weekly.

Course Objectives:

1. To familiarize the student with food microbiology and sanitation principles and potential problems with microbial survival, growth, destruction and food safety.
2. To provide the student with a general understanding of the mechanisms of action of detergents /cleaners and sanitizers.
3. To provide the student with an understanding of sanitation procedures appropriate to air, water and food in preparation and processing facilities.
4. To use case history studies from CDC-Morbidity Mortality Weekly Reports and other sources to illustrate how foodborne illnesses arise and possible control/intervention strategies.
5. To provide the student with the perspectives on the involvement of sanitation in Food Quality Assurance and Management Programs and an overview of food laws and regulations concerning the safe production of food.

Tentative Class Schedule

Date/ Tuesday	Topic	Date/ Thursday	Topic
Aug. 21	Course Introduction The Sanitation Challenge (Ch.1)	Aug 23	The MicroWorld (Ch.2; IFT/FDA Report)
Aug. 28	The MicroWorld (Ch2; IFT/FDA Report)	Aug. 30	Humans as Hosts of Foodborne Illness (IFT Expert Panel Report)
Sept. 4	Microbial Ecology (IFT Expert Panel Report) Foodborne Contamination (Ch.3)	Sept. 6	Using the Library Lutishoor Salisbury AFLS Information Specialist Mullins Library, Rm. 104
Sept. 11	Exam 1	Sept. 13	Factors That Affect FBI
Sept. 18	Sanitation and the Food Handler (Ch.4) <i>Library Assignment 1 due</i>	Sept. 20	Food Product Flow (Ch.5-8)
Sept. 25	Food Product Flow (Ch.5-8)	Sept. 27	Food Safety Regulations (Ch.13)
Oct. 2	Investigating Foodborne Disease Outbreaks (Sect. IV-2,FAO Manual)/Case Studies in Food Safety	Oct. 4	Case Studies in Food Safety
Oct. 9	Group Project Work Day <i>Last Date for Group Research Project Topic Approval</i>	Oct. 11	Exam II
Oct. 16	HACCP (Ch.9)	Oct. 18	HACCP Project
Oct. 23	Equipment Considerations (Ch.10)	Oct. 25	Cleaning and Sanitizing (Ch.11)
Oct. 30	Cleaning and Sanitizing (Ch.11) <i>Library Assignment 2 due</i>	Nov. 1	Environmental Sanitation and Maintenance (Ch.10,12)
Nov. 6	Accident Prevention and Crisis Management/ Employee Training	Nov. 8	Bioterrorism

	(Ch.14)		
Nov. 13	Exam 3	Nov. 15	Project Reports
Nov. 20	Project Reports	Nov. 22	Thanksgiving
Nov. 27	ServSafe Review – attendance optional <i>Written Research Papers due no later than 9:20 a.m.</i>	Nov. 29	ServSafe Exam
Dec. 4	Review for Final – attendance optional		
Final Exam: Friday, Dec. 7 7:30 am – 9:30 am			

Grading:

3 Hourly Exams* (see schedule) @ 100 pts.	300 pts.
Final Exam - Comprehensive**	(100 pts.)
Research Project (100 pts - paper; 25 pts. - oral)	125 pts.
Library Projects (2 @ 25 pts.)	50 pts.
Case Study Project	30 pts.
HACCP Project	30 pts.
<u>Class Attendance and Participation</u>	<u>65 pts.</u>
Total Possible	600 pts. (or 700 pts**)

*Make-up Exams

Students missing an exam should contact the instructor within 24 hours of the scheduled exam regarding arrangements for making up the exam. A missed exam generally may be taken if arrangements are made for this before the exams are returned in class (usually 1 week from the day the exam was given). If a time for a make-up exam cannot be arranged before the exams are returned, the instructor and the student will examine other options for making up the missed exam. Students not contacting the instructor within the designated 24 hour period will receive a 0 on the exam missed.

**Final Exam

The comprehensive final exam is optional. Grade averages will be provided to the students on the last day of class (Dec. 4). Students may choose to take the final and, if the grade is higher than their lowest test grade, replace the lower grade with the grade from the final. Students may not use the final to replace a 0 on a missed exam unless arrangements for this are made within the timeframe described under missed exams above. A student may also choose to take the final and have their final grade calculated on a 700 point basis rather than on 600 points.

Grading scale:

Grades are assigned as a rounded percentage of the possible points:

90% to 100%	A
80% to 89%	B
70% to 79%	C
60% to 69%	D
<60	F

Late work will only be accepted within a week of the due date and a 10% penalty will be assigned to all work turned in late. Incomplete grades will only be given in accordance with University policy.

Academic Honesty and Student Responsibilities:

The University of Arkansas Academic Honesty Policy, as stated in the Undergraduate Studies Catalog will be fully followed in this course. It is the responsibility of each student to be aware of and follow the Policy.

STUDENT Responsibilities:

- A. If, as a student, you have specific concerns about the course or need special accommodations to participate in the course, please contact the instructor in person or by e-mail. Students registered with campus access should provide the instructor with a notice of accommodation requested.
- B. You are to notify the instructor *in writing* within the first two weeks of the course of any religious observances which will necessitate an absence from class.
- C. If you plan to participate in sanctioned judging trips, professional society meetings, and similar events, you are to submit a letter from the sponsor of the activity outlining your absence from class two weeks prior to the trip, if possible.
- D. Grammar and spelling are considered in grade calculations for all written work. Students are encouraged to contact the Writing Center at 575-6747 or the Student Development Center 575-3546 if assistance is needed.
- E. Inclement Weather. Please check local radio stations in the case of inclement weather before driving to campus. Use your judgment in attending class. You will not be penalized for missing class during inclement weather.
- F. As a professional courtesy, please remove all hats upon entering the classroom and discontinue the use of cell phones.