

## **COURSE OUTLINE**

### **FDSC 3202 Introduction to Food Law**

#### **Spring Even Years**

**Instructor:** A. Proctor, Ph.D.  
Professor  
Room N204 Department of Food Science  
Phone: 575-2980, FAX: 575 6936  
E-mail: [aproctor@uark.edu](mailto:aproctor@uark.edu)  
Home page: <http://www.uark.edu/depts/foodsci/proctor.htm>  
Office hours: to be determined

**Catalog Description:** FDSC 3202 Introduction to Food Law (SP Even years)  
Discussion of government laws and regulation governing the manufacture of food. Emphasis is on federal regulations relating to food safety, labeling and the FDA. Discussion relates to practical use of food law. Lecture 2 hours a week.

**Textbook:** Proctor, A. 2006. Introduction to Food Law.

**References:**

1. The Almanac of the Canning, Freezing, Preserving Industries.. The Food Institute.
2. FDA website:
3. USDA website:
4. US Code website:
5. CFR website:

**Course Objectives:** The course is designed to introduce the student to the principles of food law and the application of key principles to the food industry. The use of case studies, problem solving, class discussions, guest speakers, and review of current developments will emphasize the practical importance of food law to the food professional. Food law will be discussed with reference to the role of politics, societal issues, logic, ethics, statistics and scientific principles. The course will be directed to the practical use of food law in the food industry.

**Class Procedures:** Two 50 minute lectures per week.

**Assignments:** Students will be assigned readings in the text and homework problems to reinforce discussions. This will may include

hypothetical problem solving, web search to solve legal problems and preparation of arguments for class debate of cases. All reading assignments and problems are in the text book.

**Projects:** None

**Evaluation Methods:** All assignments and exams will be expected to be of professional quality. No late work will be accepted without prior approval from the instructor. No make up exams will be given except for exceptional circumstances. The grade for the course will be determined as follows.

<u>Category</u>	<u>Weight</u>
Hour Exams	50%
Take-home final	25%
Assignments	15%
Oral contribution	10%

<u>Composite Score</u>	<u>Grade</u>
90-100%	A
80-89%	B
70-79%	C
60-69%	D
<60%	F

**Attendance:** Attendance is optional, but it will affect your class participation and component of the final grade. Excused absences such as illness, official trips as part of other courses and religious holidays will not count against class participation. Please notify the instructor of an expected absence as soon as possible.

**Announcements:** E-mail will be used to send important announcements. Therefore, it is important to check your E-mail regularly.

**Students with disability:** If you need an accommodation due to disability, please discuss this with the instructor in the first two weeks of the semester

### Lecture topic and tentative schedule

Week	Topic	Reading
1	1. Course introduction 2. The need for food law. 3. History of US food law and role of government 4. Factors affecting food law developments	Proctor Chapter 1
2	1. Main federal agencies involved with food regulation 2. Major federal laws	Proctor Chapter 2
3	1. Legal literature 2. Law library tour	Proctor Chapter 2
4	1. FFD&CA 2. FFD&CA major definitions	Proctor Chapter 3
5	1. Hypothetical problem solving related to definitions to teach practical applications 2. Case studies from court reports	Proctor Chapter 3
6	1. FFD&CA Prohibited Acts 2. Hypothetical problem solving related to prohibited acts to teach practical applications 3. Case studies from court reports	Proctor Chapter 4
7	1. FFD&CA regulation of definition and standards of foods 2. Problem solving and discussion related to definitions and food standards 3. Case studies from court reports	Proctor Chapter 5
8	1. Guest speaker from Industry – “The practical importance of food law” 2. <b>1 hour exam</b>	
9	1. FFD&CA regulation of food adulteration 2. Problem solving and discussion 3. Adulteration case studies from court reports	Proctor Chapter 6
10	1. Class debate on hypothetical case of adulteration 2. FFA&CA regulation of labeling and misbranding	Proctor Chapter 7
11	1. Problem solving and discussion related to labeling and misbranding 3. Case studies from court reports	Proctor Chapter 7
12	1. FFA&CA regulation of food additives 2. FFA&CA regulation of dietary supplements	Proctor Chapter 8
13	1. FFA&CA regulation of color additives 2. Problem solving and discussion	Proctor Chapter 8
14	1. <b>1 hour exam</b> 2. Guest speaker from FDA - “The FDA factory inspection and other FDA activities	Proctor Chapter 9

15	1. Administration of the FFD&CA 2. Examinations and investigations	Proctor Chapter 10
16	Take home exam	