

FST 5614: Food Safety & Security

Spring 2017

Instructor contact information:

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Class Schedule and Office Hours:

Class: ONLINE

Office hours: By appointment only, I can “meet” you via the phone, google hangout, skype, facetime etc... in small groups or individually. The ‘chat’ function in Canvas is also a great vehicle for office hours. E-mail will typically be responded to within 2 business days.

Course Description:

This course will discuss the identification and prevention of food safety and biosecurity hazards that may result from intentional or unintentional contamination. It will also discuss the development and implementation of plans to enhance food safety and biosecurity in the processing, distribution, transportation, and retail segments of the food supply chain.

Learning objectives:

Upon completion of the course, students will be able to:

- 1) Define and distinguish between key terms associated with unintentional contamination and intentional contamination of the food supply.
- 2) Justify and defend which foodborne contaminant may have caused an outbreak when given a variety of scenarios which include: description of illness (symptoms), foods consumed, and specific food preparation details.
- 3) Explain, differentiate and give examples of food safety risks (biological, chemical, physical).
- 4) Describe and give examples of different practices that reduce these risks along the farm to fork continuum
- 5) Differentiate between the different detection, monitoring and control programs in place for food processors, distributors, and handlers to prevent contamination

- 6) Describe the steps associated with conducting a risk assessment.
- 7) Identify infectious agents that could be used to contaminate the food supply.
- 8) Describe the food regulatory structure in the United States.
- 9) Describe biosecurity programs that food producers and processors have in place to prevent intentional contamination of the food supply.

Course Design:

This course will be taught online in Canvas Learning Management System (LMS). The Canvas site will be available on the first day of our first class. It is structured in a series of “modules” or “lessons”. Most modules will include an audio-enhanced PowerPoint slide presentation developed with Adobe Presenter. Modules may contain other streaming audio or video, PowerPoint presentations, reference documents in “pdf” format, and hyperlinks to internet-based resources.

One to two modules will become available on Monday of every week (with the exception of Spring Break). The modules will remain online throughout the duration of the course so you can always go back to review. It is encouraged that you stay current with the modules and plan on following the schedule listed in the calendar on the home page and in the topical outline.

These modules can be tracked and followed using the "modules" link on the left hand side of the page. These links will link you to the materials and expectations for each week.

In addition to completion of the module, each week there will be a discussion forum using the “discussion” tab on the left hand side of the page.

Texts and Other Required Course Materials:

There is no suggested text; however, journal articles (in pdf) or web links will be attached to each module. Additionally, instructor created voice over power points with embedded videos will also be used. The lecture records are the primary source of content for the course. The reading directly supplements the lecture recording and provide the learner with additional content. It is expected that students will read/watch these tools and use them in supplement to the lecture associated with each module.

Computer Requirements, Software and Hardware:

This course uses the following technology:

- Canvas LMS
- Adobe presenter

- Adobe Acrobat

All materials presented will playback on a PC or MAC, there may be limited playback on a handheld device.

For more information, please refer to the minimum requirements described on the website for the Online Masters of Agricultural and Life Sciences program.

Grades and Grading:

Descriptions of all assignments are posted under the Assignments tab in Scholar. Please review the course calendar, posted under the calendar tab in Scholar as well.

Assignments and course grade values:

3 Examinations = 45%

5 Quizzes = 10%

Assignment #1: How does this course relate to your field of work? = 5%

Assignment #2: Case Study / Special topic paper = 25%

Participation in discussion forums = 15%

Grading Scale (%):

93 + = A

90 - 92 = A-

87 - 89 = B+

83 - 86 = B

80 - 82 = B-

77 - 79 = C+

73 - 76 = C

70 - 72 = C-

Quizzes:

There will be 5 quizzes over the course of the semester. All quizzes will be multiple choice and taken electronically on the Canvas site. They will all be made available at 12:00 PM (noon) on a Thursday and will be due the following Monday by 11:59 PM. Once you enter the site to take the quiz you must complete it and there will be a 10-minute time limit for completion.

The first quiz and the last quiz are referred to as the "pre-test" and "post-test" for the course. These are only there for me to assess your knowledge gain over the course of the semester. For these two quizzes, you will receive 100% for completing the quiz regardless of your answers. In most cases you will receive an electronic score, but I will go back and override that score so that you will have 100% for them.

The remaining three quizzes will cover content covered in the course and the score that you receive upon completion will remain your score.

Tests/Exams:

There will be three exams that will each count as 15% of your grade. These exams will be primarily multiple choice/short answer and will be taken electronically on the scholar

site. Additionally, there will be a few short essay questions on each test. The exams will be made available at 12:00 PM (noon) on a Wednesday and will be due the following Monday by 11:59 PM.

Discussion Forum:

Throughout the course of the semester one requirement is to participate in a discussion forum. This can be found under the "Discussions" tab on the left hand side of the page. Each week there will be a new discussion topic for you to provide a response to. You will have one week to respond to the post and your thread will be graded for completeness. A good answer will consist of at least 3 to 4 sentences of well thought out commentary. Each post is worth 10 points, the total amount of points available for the discussion board by the end of the semester is 120 points which will count at 15% of your final grade.

Assignments:

There will be two written assignments this semester. Please refer to the Assignments tab on the left hand side in scholar for more information regarding these.

Policy on Posting of Grades:

Grades will generally be posted one week after the assignment / exam due date. The final course grade will be available on Thursday, May 11th, 2017.

Late work?

All assignments/tests/quizzes/discussion forums are due at the specified date/time. There will be no acceptance of late work for any aspect of this course without prior written approval from the instructor.

Virginia Tech Honor Code:

We will abide by the Virginia Tech Honor System. Your attendance at a test or your submittal of any written or electronic materials shall be your pledge that you subscribe to and accept the Virginia tech honor code and honor system. Specifically, you are expected to:

- Do all written or electronic assignments independently and without assistance.
- Turn in all assignments on time or with a documented excuse if they are late. There will be no acceptance of late work.
- Report any Honor Code violations that you have directly observed, including cheating on exams.

Additional information related to the Graduate School Honor system, please refer to: <http://ghs.graduateschool.vt.edu/about/overview>

This course will be conducted as a learning community:

According to Pallof & Pratt (1999), the key elements to the creation of a learning community are honesty, responsiveness, relevance, respect, openness, and empowerment. These will serve as the guides for our community. Therefore, students participating in this course are asked to be *open* to all perspectives and *empowered* to be *honest* in their *timely responses* to all questions, conversations, and discussions in a manner that is *respectful* and remains *relevant* to the topic or topics under discussion.

Palloff, R. M., & Pratt, K. (1999). Building learning communities in cyberspace. San Francisco, CA: Jossey-Bass Inc., Publishers.

Course Support and Services for Students:

- 1) Technical - The professor for this course does not provide technical support. Requests for technical support and/or Scholar support can be directed to 4Help by calling (540) 231-HELP (4357)
WebEx orientation is provided by professor but support can be accessed at <http://blogs.lt.vt.edu/webex>
- 2) Accommodations for Special Needs: Any student who has been confirmed by the University as having special needs for learning must notify me in the first week of the course. For more information please go to <http://www.ssd.vt.edu/>
- 3) Academic Support Services: Any student requiring academic support should investigate the University's services at <http://www.undergraduate.vt.edu/about/aca-supp/index.html>.
- 4) Answers to questions about registration, technology, courses and library resources may be found at <http://www.cals.vt.edu/online/faq/current/index.html>. The site for Online Masters of Agriculture and Life Sciences (OMALS) Frequently Asked Questions. For academic progress support related to OMALS please contact Jennifer Jones at jejone18@vt.edu or 540-231-1104.
- 5) For complete information on student services at Virginia Tech, please see <http://www.dsa.vt.edu/students.php>