

ANSC 450: Food Sanitation and Quality Assurance
CSU, Chico – College of Agriculture
Spring 2013 – Course Syllabus

Instructor: Dr. Patrick Doyle
Class Schedule: T, R 8:00 – 9:15 am
Class Location: Tehama 117
Office Hours: T 2-3 pm; W 10 am – 1 pm, F 10-11 or by appointment
Office Location: PLMS 204
Phone: Office - 530/898-6586
E-Mail: pdoyle@csuchico.edu

Course Content and Objectives

ANSC 450 is intended for students involved in producing, selling, and handling food products who are interested in a course on principles of food sanitation and quality control from a management standpoint. A heavy emphasis is placed on the development and implementation of food safety programs. Specifically, students will obtain training in Hazard Analysis and Critical Control Points (applied to both meat and produce).

The objectives for the course are:

- 1) Develop working knowledge of the seven principles of Hazard Analysis and Critical Control Points,
- 2) Be familiar with current food safety regulations, especially those regulations mandating HACCP implementation,
- 3) Integrate the fundamentals of food safety and HACCP in order to successfully develop and implement a HACCP plan,
- 4) Understand food safety concerns, regulations, and programs across food industry sectors, and
- 5) Understand the difference between food safety and quality of agricultural products.

Textbook

Required Textbook: *HACCP Fundamentals* by Bianco-Simeral and Doyle (2011). ISBN 978-0-7575-8279-0. If want to purchase the book direct from Kendall Hunt, use the following link:

HACCP Fundamentals

<https://www.kendallhunt.com/store-product.aspx?id=56390>

E-Book: HACCP Fundamentals

<https://www.kendallhunt.com/store-product.aspx?id=68235>

Potential Certificates in Food Safety

Certificate of Completion of Introductory Course in HACCP

This course has been accredited by the International HACCP Alliance. Upon completion of the course, students will be given the requisite knowledge and participate in activities to successfully complete a professional, scientifically-supported HACCP plan for the meat and produce industries. A student may receive a HACCP Certificate of Completion if he or she receives a minimum of 75% on the HACCP Examination.

ServSafe® Certificate (Let me know if you are interested in this one)

During this course, students will be given the requisite knowledge to successfully complete the National Restaurant Association's (NRA) ServSafe® examination. A student may receive a ServSafe® Certificate if he or she receives a minimum of 75% on the ServSafe® Examination. In California, your ServSafe® Certification is good for 5 years. If interested in this certification, you will need to buy an answer sheet on-line at:

- <http://www.servsafe.com/catalog/productDetail.aspx?ID=1426>

Lecture Schedule

The following is a tentative schedule and may be subject to change.

Date	Subject Matter	Reading Assignment
T, 1/29	Introductions – Expectations – Be Successful!	Ch1: Lessons Learned
R, 1/31	Foodborne Illness and Outbreak	
T, 2/5	HACCP Application – Industries	Ch2: HACCP Applications in Industry
R, 2/7	Food Tracking and Recalls	
T, 2/12	Food Safety Concerns – Chem Hazards (Q1)	Ch3: Chemical Hazards and Ch. 4: Biological Hazards
R, 2/14	Biological Hazards	
T, 2/19	Biological Hazards	Ch5: Biochemical Hazards
R, 2/21	Biochemical Hazards	
T, 2/26	Physical Hazards (Q2)	Ch6: Physical Hazards and Ch7: From Farm to Food
R, 2/28	Agricultural Production	
T, 3/5	Agricultural Production	Ch8: Prerequisite Programs
R, 3/7	Prerequisite Programs: GMPs, SOPs (Q3)	
T, 3/12	Prerequisite Programs: SSOPs and GAPs (HACCP Project Activity 1)	Want to Get Ahead? Begin reading Ch9
R, 3/14	Mid-term	
Wk 3/18	SPRING BREAK!!!!	
T, 3/26	Principle 1: Hazard Analysis	Ch9: Conduct Hazard Analysis
R, 3/28	Hazard Analysis Cont'd	
T, 4/2	Principles 2 & 3: CCPs and Critical Limits	Ch10: Determine CCPs and Ch11: Establish Critical Limits
R, 4/4	State Holiday!	
T, 4/9	CCPs and Critical Limits (Q4)	Ch12: Monitoring
R, 4/11	HACCP Project Activity 2	

T, 4/16	Monitoring and Corrective Actions	Ch13: Corrective Actions
R, 4/18	Monitoring and Corrective Actions	
T, 4/23	HACCP Project Activity 3	Ch14: Verification
R, 4/25	Verification	
T, 4/26	Verification Example Programs (Q5)	Ch15: Documentation
R, 4/30	Documentation	
T, 5/7	HACCP Project Activity 4	Ch16: HACCP Implementation
R, 5/9	Putting HACCP Plan Together	
T, 5/14	Course Wrap Up – Project Review (Makeup Q)	Dead Week – STUDY!!!!
R, 5/16	No class – STUDY!	
T, 5/21	FINAL: 10 - 11:50 am (TENTATIVE)	

Course Requirements and Student Responsibilities: Attendance, Assignments and Class Requirements

Classroom Protocol

- You are expected to attend each class and to actively participate in discussions and planned activities. **Show up on time. More than 5 minutes late – don't come. If you have to study for another class during lecture, don't come.**
- A missed exam will result in 0 points unless prior arrangements have been made with the instructor, or there is evidence of a serious and compelling reason (see *University Catalog*).
- If a student misses a class and/or lab, it is the student's responsibility to obtain the missed material from fellow classmates.
- Assignments are due at the start of class. **NO EXCEPTIONS.** No late assignments will be accepted. **Assignments left under office door will not be accepted. If you cannot locate me, leave assignment in mailbox in PLMS 317 with time stamp.**

General rule of thumb:

Before the fact = good planning on your part.

After the fact = it's just an excuse.

- All assignments are to be type-written. Handwritten assignments will not be accepted unless explicitly stated such as assignments requiring hand calculations.
- At the start of class on the designated Doyle's Pardon Day (check syllabus schedule), you may turn in missed assignments (excluding quizzes and oral presentations) for **UP TO HALF** of the original total points for the assignment. The assignment must be type-written and represent your original work.

Expected Student Behavior in the Classroom

- Students are expected to turn off all pagers, cell phones and other electronic devices during class time.
- Students are expected to pay attention and participate in class meetings.
- Students may not read other materials (newspapers, magazines) during class.
- Students are to remain in class during the entire session with the exception of breaks. Students are not allowed to come and go during the class session.

- All class participants are expected to exhibit respectful behavior to other students and the instructor.
- All students have the right and privilege to learn in the class, free from harassment and disruption.
- Inappropriate or disruptive behavior will not be tolerated, nor will lewd or foul language.
- The class follows the standards set in the *Code of Students Rights and Responsibilities (EM 96-38)* and students are subject to disciplinary action for violation of that code.

Grading for this Class

Group Exercises/Hwk	100
Quizzes (5 @ 20)	100
HACCP Plan Assignment	200
HACCP Plan Correction and Submission	50
Midterm	150
Final	150
Total	750*

*Actual number of total points may vary depending upon actual number of problems/quizzes/exams/assignments, etc. given.

Grading Scale:

A ≥ 93%	B ≥ 83%	C ≥ 73%	D ≥ 60%
A- ≥ 90%	B- ≥ 80%	C- ≥ 70%	F < 60%
B+ ≥ 87%	C+ ≥ 77%	D+ ≥ 67%	

If there is evidence that you have been involved in any form of academic dishonesty, you will receive an “F” grade for the course, be blocked from Blackboard Learn, and a report will be provided to Student Judicial Affairs for further action.

If a student feels an error in grading has been made, the student has one week from the time of the assignment is returned to them (or the grade is posted on the web, whichever is later) to request a review of the grade. The request must be in writing – attached to the original assignment—and must include a specific statement as to what is in error, how it should be corrected, and what supporting evidence is available.

Project: HACCP Plan

You are required to develop a HACCP plan for a product assigned to you (group activity). The plan needs to address the HACCP principles needed to ensure successful compliance with food safety regulations. At a minimum, the paper should include a product description and flow chart, hazard analysis, description of critical control points including critical limits, procedures for monitoring compliance, corrective actions for noncompliance, verification of plan, and record keeping procedures. Grading will be based on accuracy of addressing HACCP principles and

not paper length. More detail to follow in class. **Final Project Submission: Thursday, 5/16 by 9 am (my office – PLMS 204). Projects under office door will not be accepted.**

University Policies and Campus Resources

Dropping and Adding

You are responsible for understanding the policies and procedures about add/drops, academic renewal, etc. found <http://www.csuchico.edu/catalog/>. You should be aware of the new deadlines and penalties for adding and dropping classes. Students are responsible for handling the necessary paperwork for adding or dropping this class. University guidelines for dropping classes are strictly adhered to. As per your student catalog, students may add or drop courses without penalty during the first two weeks of school. During the third and fourth weeks of classes, COP forms to add or drop the course require an instructor signature. After this date, all COP forms to add or drop require a serious and compelling reason (see catalog) and require approval signatures of instructor, department chair and dean of college. If you drop before the end of the fourth week, the course will not appear on your academic record. However, a grade of “W” (for “Withdrawal”) will appear on your academic record if dropped after the fourth week.

Academic integrity

Students are expected to be familiar with the University’s Academic Integrity Policy. Your own commitment to learning, as evidenced by your enrollment at California State University, Chico, and the University’s Academic Integrity Policy requires you to be honest in all your academic course work. Faculty members are required to report all infractions to the Office of Student Judicial Affairs. The policy on academic integrity and other resources related to student conduct can be found at: <http://www.csuchico.edu/sjd/integrity.shtml>.

Campus Policy in Compliance with the American Disabilities Act

If you need course adaptations or accommodations because of a disability, or if you need to make special arrangements in case the building must be evacuated, please make an appointment with me as soon as possible, or see me during office hours. Students with disabilities requesting accommodations must register with the DSS Office (Disability Support Services) to establish a record of their disability. If you have a disability that requires special accommodations, you must contact a counselor at Disability Support Services, Student Services Center Rm 170 (530) 898-5959. Special accommodations for exams require ample notice to the testing office and must be submitted to the instructor well in advance of the exam date.

IT Support Services

Computer labs for student use are located on the first and fourth floor of the Meriam Library, Room 116 and 450, Tehama Hall Room 131, and the Bell Memorial Union (BMU) basement. You can get help using your computer from IT Support Services; contact them through their website, <http://www.csuchico.edu/itss>. Additional labs may be available to students in your department or college.

Student Services

Student services are designed to assist students in the development of their full academic potential and to motivate them to become self-directed learners. Students can find support for services such as skills assessment, individual or group tutorials, subject advising, learning

assistance, summer academic preparation and basic skills development. Student services information can be found at: <http://www.csuchico.edu/current-students>.

Americans with Disabilities Act

If you need course adaptations or accommodations because of a disability or chronic illness, or if you need to make special arrangements in case the building must be evacuated, please make an appointment with me as soon as possible, or see me during office hours. Please also contact Accessibility Resource Center (ARC) as they are the designated department responsible for approving and coordinating reasonable accommodations and services for students with disabilities. ARC will help you understand your rights and responsibilities under the Americans with Disabilities Act and provide you further assistance with requesting and arranging accommodations.

Accessibility Resource Center

<http://www.csuchico.edu/arc>

530-898-5959

Student Services Center 170

arcdept@csuchico.edu