

FSN 436 Food Law- Spring 2016

Course Description: Examination and discussion of federal and state laws and regulations applying to the processing, handling, distribution and serving of food products. Satisfies the General Education Ethics Requirements. **Cr 3.** Prerequisite: None.

Course Objectives

The objective of this course is to provide a general overview of food laws and regulations, and to assist students in finding sources of information pertaining to food laws and regulations.

Learning Outcomes:

Following successful completion of this course the student should be able to:

1. Use federal and state websites to locate information relating to food laws and regulations.
2. Understand the law making process as it applies to food and food technology
3. Assist consumers in understanding and interpreting information on food labels.
4. Discuss the major food law legislation and its importance to current regulations.
5. Discuss the role of regulatory agencies in enforcing current food laws.
6. Understand the principles of risk/benefit.
7. Improve written communication skills.

Upon completion of this course students are familiar with navigating the various state, federal and international databases that cover Food Law.

Course Faculty: Alfred A. Bushway

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Email is the most convenient way to contact me, but you can contact me to set up an appointment.

Office Hours: By appointment

Experience with distance learning: With Dr. Mary Ellen Camire developed FSN 514 Principles of Thermal Processing as a one credit WebCT course, and FSN 502 Food Preservation as a three credit Blackboard course. With Kathy Davis-Dentici, all lectures and pre-lab questions and quizzes for my FSN 340 Food Processing Laboratory class (three sections) were taught using Blackboard. Taught FSN 436 as a web-based class every Spring since 2006.

Instructional Materials and Methods:

Students will be provided with a list of websites where information on each of the lecture topics

can be found. These will include websites for the Food and Drug Administration, United States Department of Agriculture and the Maine Department of Agriculture, Food and Rural Resources, and the Institute of Food Technologists.

Course Infrastructure and Access:

This is an asynchronous course, which means the class has no “live” lectures at specific times. You will need to access the Internet for this class. High-speed Internet access (cable or DSL) is required. Lecture notes and links to related World Wide Web pages are provided through the Internet. This class cannot be accessed through First Class; you must use your Internet browser to reach <https://www.courses.maine.edu/webapps/portal/frameset.jsp> (**Blackboard**). We recommend using Mozilla Firefox as your Internet browser because it seems to work better with Blackboard than does Internet Explorer. You may download Mozilla at [http://www/mozilla.com/en-US/](http://www.mozilla.com/en-US/).

Several files on the website are available as Adobe pdf files. If you do not have Adobe Reader software, you may download a free copy at: <http://www/acrobat-hq.com/>.

Students will be required to complete one lecture topic including the assignment(s) for that topic each week. Exams will be posted on the day scheduled in the syllabus, and remain available to the student for 72 hours. All homework assignments and exams will be submitted to the instructor and returned to the student through Blackboard or FirstClass.

Reaching the Course Homepage:

Using an Internet browser such as Internet Explorer or Firefox, go to the University homepage (<http://www.umaine.edu/>). Under the heading Academics, you will find a link to [Blackboard](#) where you can drag and drop the site to your desktop. If you wish to key in the actual address: <https://www.courses.maine.edu/webapps/portal/frameset.jsp> Usually, your login will be the same as your UNET or Mainstreet information, for example Jane.Doe and the associated pass word. You will see a Login button, a click here will display all of the Blackboard courses for which you are registered. Click on “FSN 436 Food Law Spring 2016” and you will be taken to a page that shows you any news for the course. From there you can enter the main class web page

Technical support can be obtained by contacting Technical Support Services at Help@umit.maine.edu or calling 1-877-947-HELP.

Course Requirements:

Three exams	300 points
Homework Assignments	200 points

Three ethics essays	300 points
Total	800 points

Grading:

A	94%	D+	67-69%
A-	90-93%	D	64-67%
B+	87-89%	D-	60-63%
B	84-86%	F	<60%
B-	80-83%		
C+	77-79%		
C	74-76%		
C-	70-73%		

FSN 436 Spring 2015 Lecture Schedule

Week Off	Topic
1/18	Class introduction; using the Internet; historical background
1/25	Federal agencies and their responsibilities/How a bill becomes a law
2/1	FFDCA; standards of identity
2/8	Food additives
2/15	Exam 1; Food labeling
2/22	Dietary supplements
2/29	Good Manufacturing Practices; HACCP
3/7	No Class - break
3/14	No Class - break
3/21	Enforcement/Food Safety Modernization Act Update
3/28	Exam 2; Imports & exports
4/4	Intellectual property rights protection; advertising
4/11	State laws and regulations

4/18	Codex Alimentarius
4/25	Religious Food Laws/Biotechnology/Genetic Engineering
5/2	Exam 3

Essay topics

Please submit your essays through Blackboard by the dates given below. The essays will be in the Assignment section of Blackboard. Please type your essays double-spaced. The essays should be between 1 and 3 pages in length.

Is there a place for Standards of Identity in modern food law? Provide an in-depth explanation of your answer.

Please submit to Dr. Bushway by Friday February 12th.

Assume you have been hired by a fruit juice company that wants to put a "high" in antioxidants banner on its new juice label. The juice has almost no vitamin C or E. What would you advise the company to do? Please justify your recommendation.

Please submit to Dr. Bushway by Friday March 25th.

Should there be stricter food safety regulations on genetically modified foods? Should they be labeled? What ethical, social and environmental issues would need to be addressed?

Submit to Dr. Bushway by Friday April 29th.

Course Policies:

Each week the Assessment column on Blackboard will be used for posting the questions that you must answer for that week's lecture(s). These questions will need to be answered by the following week and submitted through Blackboard or FirstClass. Assignments will be developed to familiarize the student with using Federal and State websites.

Exams will be take home exams and students can use all resources available to answer the questions. Exams will be posted on a Wednesday and students will have until the following Monday at 8 a.m. to submit their answers using Blackboard or FirstClass. Since students can use all resources available to answer questions, I expect the questions to be answered in some detail.

Students missing an exam because of illness or family emergencies will need to take a make-up exam within one week of the originally scheduled date for the exam. Arrangements for make-up exams need to be made with the instructor.

Academic Integrity:

Academic dishonesty includes cheating, plagiarism and all forms of misrepresentations in academic work, and is unacceptable at The University of Maine. As indicated in the University of Maine’s undergraduate on-line “Student Handbook,” plagiarism (the submission of another’s work without appropriate attribution) and cheating are violations of the University of Maine Student Conduct Code. An instructor who has probable cause or reason to believe a student has cheated may act upon such evidence, and should report the case to the supervising faculty member or the Department Chair for appropriate action.

Students who are found to have cheated on examinations will receive an F for that exam. Plagiarism –presenting another’s words, ideas or data as yours will result in an F for that assignment. To check your work for possible plagiarism you can visit the following website.

<http://www.umaine.edu/fdc>

Click on “Help you prevent plagiarism”

All information for assignments and essays must be properly referenced as to the source. For examples of proper referencing of sources visit the following website.

<http://www.lib.berkeley.edu/TeachingLib/Guides/Citations.html>

Select APA Style Guide on left-hand menu.

Disabilities (ADA) Statement

If you have a disability for which you may be requesting an accommodation, please contact Disabilities Services, 121 East Annex, 581-2319, as early as possible in the term.

Sexual Discrimination Reporting

The University of Maine is committed to making campus a safe place for students. Because of this commitment, if you tell a teacher about an experience of **sexual assault, sexual harassment, stalking, relationship abuse (dating violence and domestic violence), sexual misconduct or any form of gender discrimination** involving members of the campus, **your teacher is required to report** this information to the campus Office of Sexual Assault & Violence Prevention or the Office of Equal Opportunity.

If you want to talk in confidence to someone about an experience of sexual discrimination, please contact these resources:

For *confidential resources on campus*: **Counseling Center: 207-581-1392** or **Cutler Health Center: at 207-581-4000**.

For *confidential resources off campus*: **Rape Response Services: 1-800-310-0000** or **Spruce Run: 1-800-863-9909**.

Other resources: The resources listed below can offer support but may have to report the incident to others who can help:

For *support services on campus*: **Office of Sexual Assault & Violence Prevention: 207-581-1406, Office of Community Standards: 207-581-1409, University of Maine Police: 207-581-4040 or 911.** Or see the OSAVP website for a complete list of services at <http://www.umaine.edu/osavp/>