

# FSCI 4300 / 5300

## Food Regulations and HACCP

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### COURSE INFORMATION:

Lecture: Tuesday, Thursday 8:00 – 9:15 pm VIN 263

### INSTRUCTOR:

#### Lecture

Dr. John Kellermeier

VIN Rm. 216, (325) 486-6746

[jkellermeier@angelo.edu](mailto:jkellermeier@angelo.edu)

Office Hours: M 8:00-10:00; T 1:00-4:00, W 8-10, F 8:00-12:00; by appointment

\*Due to ongoing research and other duties, there may be times during my scheduled office hours when I will not be available. I highly encourage you to make an appointment.

### LEARNING OBJECTIVES:

**Student Outcomes – Upon successful completion of this course, students will obtain the following:**

- Understand the importance of food sanitation and good manufacturing practices and apply them to specific food processing systems.
- Learn about USDA food regulations and how they apply to processing environments.
- Understand the principles of HACCP and apply them to food production systems through the development of HACCP plans.
- Recognize situations when HACCP validation studies are needed and to design sound scientific studies for validation of interventions.
- Design and implement recall plans and food defense plans.

#### Assessment of Learning Outcomes:

- Exams containing essay, short answer, multiple choice, fill in the blank, true/false and/or matching will be given to gauge understanding of the principles of HACCP plans for the meat industry. Students will actively participate in group exercises to complete assignments.

#### Recommended Text: (Not Required)

Stevenson, K. E., and D. T. Bernard. 1999. HACCP A Systematic Approach to Food Safety, 3<sup>rd</sup> Edition. The Food Processors Institute. Washington, D.C.

*\*Periodically reading assignments will be given in class. Students will be responsible for information in the readings.*

**This course will utilize blackboard.**

### **Required Text:**

“The Jungle” by Upton Sinclair

### **ATTENDANCE:**

- Attendance is essential to your success in this class. We have many small group activities that cannot be made up outside of class. Excused absences include university approved field trips, competitive events, illnesses, and deaths in the family. For university activities a note is required **IN ADVANCE** in order to receive an excused absence. Absences as a result of illness must be accompanied by a physicians’ note. **YOU** are responsible for getting class notes and assignments due to absences.

### **CLASSROOM EXPECTATIONS:**

- Attendance, participation, willingness to learn, courteous, academic integrity, and honesty. **All cell phones will be put up out of sight during class. If a student is seen with a cell phone out during class they will be asked to leave the room. This includes the time during a test or quiz.**

### **ACADEMIC DISHONESTY:**

Angelo State University expects its students to maintain complete honesty and integrity in their academic pursuits. Students are responsible for understanding the [Academic Honor Code](#)<sup>1</sup>.

According to the Academic Honor Code, “a faculty member may take any or all of the following actions in a case of academic dishonesty:

- F on the work;
- F in the course;
- Report the student to the Department Head;
- Refer to the case to the Academic Integrity Committee”

Scholastic dishonesty includes but is not limited to, cheating, plagiarism, falsifying academic records, misinterpreting facts, and any act designed to give unfair academic advantage to the student or the attempt to commit such an act.

### **SPECIAL REQUIREMENTS:**

ASU is committed to the principle that no qualified individual with a disability shall, on the basis of disability, be excluded from participation in or be denied the benefits of the services, programs or activities of the university, or be subjected to discrimination by the university, as provided by the

American with Disabilities Act of 1990 (ADA), the American with Disabilities Act Amendments of 2008 (ADAAA) and subsequent legislation.

Student Disability Services is located in the Office of Student Affairs, and is the designated campus department charged with the responsibility of reviewing and authorizing requests for reasonable accommodations based on a disability. It is the student’s responsibility to initiate such a request by contacting an employee of the Office of Student Affairs in the Houston Harte University Center, Room 112, or contacting the department via email at [ADA@angelo.edu](mailto:ADA@angelo.edu). For more information about the application process and requirements, visit the [Student Disability Services website](#)<sup>2</sup>.

**GRADING and CLASS TOPICS: 4300**

Lecture	% of Grade	Grading Scale
Mid Term Exam	20%	A = 90% and above
Final Exam	20%	B = 80 – 89.9%
HACCP Plan	20%	C = 70 – 79.9%
In Class Assignments	20%	D = 60 – 69.9%
Food Defense / Recall Plan	10%	F = 59.9% or less
Final Report on “The Jungle”	10%	
Total	100%	

**GRADING and CLASS TOPICS: 5300**

Lecture	% of Grade	Grading Scale
Mid Term Exam	25%	A = 90% and above
Final Exam	25%	B = 80 – 89.9%
HACCP Plan	20%	C = 70 – 79.9%
Validation Study (Paper/Presentation)	20%	D = 60 – 69.9%
Food Defense / Recall Plan	10%	F = 59.9% or less
Total	100%	

There will be class assignments associated with most lectures and will usually be due the following day of lecture if they are individual assignments. Most lecture periods will begin with a discussion of class assignments from the previous lecture. Group activities will be graded on a participation basis. During class, students will work with a partner/group to develop SSOPs, HACCP plans, and food defense/recall plans. Group participation will count as a class assignment grade.

Graduate students will have separate exams and assignments to reflect the level of critical thinking expected of graduate students. In addition, graduate students will be asked to develop a validation study for a particular HACCP CCP. The study will be written out as a proposal to include an Introduction, Literature Review, and a Materials and Methods section. This will then be presented to the class and you will be graded based on the layout of the study and the presentation of the materials to the audience.

Lecture Topics	Lecture Topics
Food Safety	Regulations
Pre-Requisite Programs	GMPs
SSOPs	Hazards – Chemical, Physical
Hazards – Biological	Flow Charts
Hazard Analysis	Critical Control Points
Critical Limits	Monitoring
Deviation, Corrective Action	Verification
Validation	Record Keeping
Recall Plans	Food Defense Plans

Final @ 8:00 AM, December 10<sup>th</sup>

\*All assignments must be submitted in English.

\*Syllabus is tentative and subject to change.

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<sup>1</sup> <http://www.angelo.edu/forms/pdf/honorcode5.pdf>

<sup>2</sup> [www.angelo.edu/ADA](http://www.angelo.edu/ADA)