FSCI 4300 / 5300
FOOD REGULATIONS AND
HACCP

Instructor: Dr. John Kellermeier
Email: jkellermeier@angelo.edu
Phone: 325-486-6746
Office: Vincent 216

Office Hours: MTW 1:00 – 4:00; F 9:00 – 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.

Course Information

Course Description
A survey of the current and historical food laws and regulations governing meat and food production within the U.S. Emphasis will be placed on organization and availability of these regulations that impact the industry. Additionally, this course will cover food safety programs and provide the opportunity for Hazard Analysis and Critical Control Points (HACCP) certification.

Prerequisite and Co-requisite Courses
N/A

Student Learning Outcomes
Upon completion of this course, students will be able to:

- 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.

Course Delivery
This course is all in person.

Technology Requirements
To successfully complete this course, students need to be able to develop documents in Microsoft Word or Excel.

Communication
Absences will be excused for illness if a physician’s note is provided, proof of a family member’s death, or absences due to travel related to a University function (A memo from a sponsoring faculty member is required. It is the students’ responsibility to confirm the professor has received the memo notification). NO MAKE-UP EXAMS OR QUIZZES WILL BE GIVEN without proper documentation. Tests and quizzes missed due to an excused absence must be completed within one week. Absences due to an unforeseen emergency which occur on an exam day will be dealt with as they occur.

Written communication via email: All private communication will be done exclusively through your ASU email address. Check frequently for announcements and policy changes. In your emails to faculty, include the course name and section number in your subject line.

Virtual communication: Office hours and/or advising may be done with the assistance of the telephone, Collaborate, Skype, etc.

Grading

Evaluation and Grades
FSCI 4300 Course grades will be determined as indicated in the table below.

<table>
<thead>
<tr>
<th>Lecture</th>
<th>% of Grade</th>
<th>Grading Scale</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mid Term Exam</td>
<td>20%</td>
<td>A = 90% and above</td>
</tr>
<tr>
<td>Final Exam</td>
<td>20%</td>
<td>B = 80 – 89.9%</td>
</tr>
<tr>
<td>HACCP Plan</td>
<td>20%</td>
<td>C = 70 – 79.9%</td>
</tr>
<tr>
<td>In Class Assignments</td>
<td>20%</td>
<td>D = 60 – 69.9%</td>
</tr>
<tr>
<td>Food Defense / Recall Plan</td>
<td>10%</td>
<td>F = 59.9% or less</td>
</tr>
<tr>
<td>Final Report on “The Jungle”</td>
<td>10%</td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>100%</td>
<td></td>
</tr>
</tbody>
</table>
FSCI 5300 Course grades will be determined as indicated in the table below.

<table>
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<tr>
<td>Mid Term Exam</td>
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</tr>
<tr>
<td>Final Exam</td>
<td>25%</td>
<td>B = 80 – 89.9%</td>
</tr>
<tr>
<td>HACCP Plan</td>
<td>20%</td>
<td>C = 70 – 79.9%</td>
</tr>
<tr>
<td>Validation Study (Paper/Presentation)</td>
<td>20%</td>
<td>D = 60 – 69.9%</td>
</tr>
<tr>
<td>Food Defense / Recall Plan</td>
<td>10%</td>
<td>F = 59.9% or less</td>
</tr>
<tr>
<td>Total</td>
<td>100%</td>
<td></td>
</tr>
</tbody>
</table>

**Grading System**

Course grades will be dependent upon completing course requirements and meeting the student learning outcomes.

The following grading scale is in use for this course:
- A = 90% and above
- B = 80.0 – 89.9%
- C = 70.0 – 79.9%
- D = 60.0 – 69.9%
- F = 59.9% or less

**Assignment and Activity Descriptions**

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 can and should actively participate in group exercises to complete assignments. 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.

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 Exam Dates: Lecture exam dates will be announce during the semester.

General Policies Related to This Course
All students are required to follow the policies and procedures presented in these documents:

- Angelo State University Student Handbook
- Angelo State University Catalog

Academic Integrity
Students are expected to maintain complete honesty and integrity in all work. Any student found guilty of any form of dishonesty in academic work is subject of disciplinary action and possible expulsion from ASU.

The College of Science and Engineering adheres to the university’s Statement of Academic Integrity

Accommodations for Students with Disabilities
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 Americans with Disabilities Act of 1990 (ADA), the Americans 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. For more information about the application process and requirements, visit the Student Disability Services website

The employee charged with the responsibility of reviewing and authorizing accommodation requests is:

Dallas Swafford
Director of Student Disability Services
Office of Student Affairs
325-942-2047
Incomplete Grade Policy

It is policy that incomplete grades be reserved for student illness or personal misfortune. Please contact faculty if you have serious illness or a personal misfortune that would keep you from completing course work. Documentation may be required. See ASU Operating Policy 10.11 Grading Procedures for more information.

Plagiarism

Plagiarism is a serious topic covered in ASU’s Academic Integrity policy in the Student Handbook. Plagiarism is the action or practice of taking someone else’s work, idea, etc., and passing it off as one’s own. Plagiarism is literary theft.

In your discussions and/or your papers, it is unacceptable to copy word-for-word without quotation marks and the source of the quotation. It is expected that you will summarize or paraphrase ideas giving appropriate credit to the source both in the body of your paper and the reference list.

Papers are subject to be evaluated for originality. Resources to help you understand this policy better are available at the ASU Writing Center.

Student Absence for Observance of Religious Holy Days

A student who intends to observe a religious holy day should make that intention known in writing to the instructor prior to the absence. See ASU Operating Policy 10.19 Student Absence for Observance of Religious Holy Day for more information.

Title IX at Angelo State University

The University prohibits discrimination based on sex, which includes pregnancy, sexual orientation, gender identity, and other types of Sexual Misconduct. Sexual Misconduct is a broad term encompassing all forms of gender-based harassment or discrimination including: sexual assault, sex-based discrimination, sexual exploitation, sexual harassment, public indecency, interpersonal violence (domestic violence and/or dating violence), and stalking. As a faculty member, I am a Responsible Employee meaning that I am obligated by law and ASU policy to report any allegations I am notified of to the Office of Title IX Compliance.

Students are encouraged to report any incidents of sexual misconduct directly to ASU’s Office of Title IX Compliance and the Director of Title IX Compliance/Title IX Coordinator at:
Michelle Miller, J.D.  
Special Assistant to the President and Title IX Coordinator  
Mayer Administration Building, Room 210  
325-486-6357  
michelle.boone@angelo.edu

You may also file a report online 24/7 at [Online Form](https://www.angelo.edu/incident-form).

If you are wishing to speak to someone about an incident in confidence you may contact the University Health Clinic and Counseling Center at 325-942-2173 or the ASU Crisis Helpline at 325-486-6345.

For more information about [Title IX](https://www.angelo.edu/title-ix) in general please visit the ASU webpage.

*Syllabus is tentative and subject to change.

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1. [https://www.angelo.edu/current-students/student-handbook/](https://www.angelo.edu/current-students/student-handbook/)
2. [https://www.angelo.edu/academics/catalog/](https://www.angelo.edu/academics/catalog/)
4. [https://www.angelo.edu/current-students/disability-services/](https://www.angelo.edu/current-students/disability-services/)
5. [https://www.angelo.edu/content/files/14197-op-1011-grading-procedures](https://www.angelo.edu/content/files/14197-op-1011-grading-procedures)
7. [https://www.angelo.edu/current-students/writing-center/academic_honesty.php](https://www.angelo.edu/current-students/writing-center/academic_honesty.php)
8. [https://www.angelo.edu/content/files/14206-op-1019-student-absence-for-observance-of](https://www.angelo.edu/content/files/14206-op-1019-student-absence-for-observance-of)
9. [www.angelo.edu/incident-form](https://www.angelo.edu/incident-form)
10. [www.angelo.edu/title-ix](https://www.angelo.edu/title-ix)