

**FOS 4202 / 5205**  
**FOOD SAFETY AND SANITATION (WebCT Version)**  
**2 CREDITS / 3 CREDITS**  
**FALL 2006**

**COURSE DESCRIPTION:**

Narrated Power Point lectures, weekly on-line discussions, demonstrations, and video (360°) field trips concerning microbial, chemical and biological safety of food, principles of sanitation for the food processing and retail foods industries.

**INSTRUCTIONAL OBJECTIVES:**

Upon completion of this course, students should:

1. Be familiar with food safety hazards, assessment of risk, and evaluation.
2. Understand the principles, actions, and limitations of food sanitation procedures.
3. Be familiar with current and future implications concerning food safety hazards and risks.

**COURSE FORMAT:**

This course is being offered through WebCT. It will consist of weekly narrated Power Point lectures. Each module we have associated reading material for topic area being covered. Students must have Internet access. Topics will be discussed in a TBA hour-long on-line chat sessions. A bulletin board posting area will available to work in assignments, including a risk assessment project. A quiz will follow the completion of each module. The quiz must be completed before advancing to the next module. A mid-term and final examination will also be given.

Students registered for 4202 will be required to submit a 3-4 page fact sheet for publication on EDIS as a co-author. Topics must be approved by instructors.

Students registered for 5205 will be required to submit a 15-20 page term paper in the area of Food Safety and Sanitation. Publication on EDIS optional, but strongly encouraged. Topics must be approved by instructors. Graduate students will also be required to participate in group activities through on-line chat, bulletin board and/or e-mail communication.

**INSTRUCTORS:**

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## **TEACHING ASSISTANT:**

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## **TOPICAL OUTLINE:**

### **I. Food Safety Concerns.**

- A. Current Perspectives on Food Safety.
- B. General Overview of Foodborne Hazards
  - 1. Chemical hazards
  - 2. Physical hazards
  - 3. Biological hazards
- C. Foodborne Pathogens
  - 1. Characteristics and role in food safety / sanitation.
  - 2. Factors affecting growth and activity
  - 3. Sources of contamination
  - 4. Factors affecting removal and destruction
- D. Risk Assessment Principles
- E. Epidemiology of Foodborne Illness

### **II. Principles of Food Sanitation.**

- A. Overview of Food Sanitation
- B. Programs for Effective Sanitation
  - 1. Federal, state and local regulatory programs

2. Voluntary programs
3. Hazard Analysis Critical Control Point Systems (HACCP)

#### C. Protection from Contamination

1. Sanitary Design, Construction, and Installation
  - a. Food handling facilities
    - b. Equipment and food contact surfaces
2. Personal Hygienic and Employee Management Practices
3. Cleaning and Sanitizing Procedures and Programs
4. Waste Handling and Disposal
5. Pest Control

### **III. Food Safety / Sanitation Practices in Food Systems.**

#### A. Food Processing Systems

1. Dairy
2. Meat and Poultry
  3. Seafood
  4. Fruit and Vegetables
5. Beverages
6. Dry and Low Moisture Food Products

#### B. Retail foods

1. Food service establishments
2. Institutional food handling
3. Delis, grocery, and retail outlets

#### 4. Vending and temporary food service

#### **REQUIRED TEXTS:**

Please get the texts as soon as possible. Make sure you ask for overnight, next day or second day shipping. Regular "snail-mail" can take weeks, which for this course will not work. If the on-line order forms do not work, please call the companies to order over the phone.

Foodborne Pathogens: Risks and Consequences. Council for Agricultural Science and Technology Task Force Report 122. Council for Agricultural Science and Technology, Ames, Iowa.

[http://www.cast-science.org/cast/src/cast\\_top.htm](http://www.cast-science.org/cast/src/cast_top.htm)

Principles of Food Sanitation, 5th Ed., Marriott and Gravani, Springer, New York, NY.

<http://www.amazon.com> or the UF Campus Bookstore

#### **ADDITIONAL REFERENCES:**

Applied Foodservice Sanitation--A Certification Coursebook, 4th Ed. ServeSafe, National Rest. Assoc.

Essentials of Food Safety & Sanitation. D. McSwane, N. Rue, and R. Linton. Prentice Hall, Upper Saddle River, NJ.

Food Code, 2003 Recommendations of the U. S. Public Health Service/Food and Drug Admin., Washington, DC.

Handbook for Safe Food Service Management, 2nd Ed. National Assessment Inst., Prentice Hall, Upper Saddle River, NJ.

Procedures to Investigate Foodborne Illness, 5th Ed., International Assoc. of Milk, Food & Env. Sanitarians (IAMFES).

Procedures to Implement the Hazard Analysis Critical Control Point System, International Assoc. of Milk, Food & Env. Sanitarians (IAMFES).

The HACCP Food Safety Manual, J. Loken, John Wiley & Sons, Inc., New York, NY.

Additional course handout materials.

#### **GRADING CONSIDERATIONS:**

**FOS 4202** .....Percent (%)

Group Project / Participation..... 10

Fact Sheet .....10

Quizzes .....20

Mid-term exam..... 30

Final exam..... 30

**FOS 5205** .....Percent (%)

Group Project / Participation..... 10

Term Paper .....20

Quizzes .....10

Mid-term exam .....30

Final exam .....30

Course Average Grade

90 - 100 A

85 - 89 B+

80 - 84 B

75 - 79 C+

70 - 74 C

65 - 69 D+

60 - 64 D

**IMPORTANT NOTES:**

**Academic Honesty.**

As a result of completing the registration form at the University of Florida, every student has signed the following statement: I understand that the University of Florida expects its students to be honest in all academic work. I agree to adhere to this commitment to academic honesty and understand that my failure to comply with this commitment may result in disciplinary action up to and including expulsion from the University.

**University of Florida Counseling Services.**

On-campus resources are available for students having personal problems or lacking clear

career and academic goals that interfere with their academic performance. These resources include:

1. University Counseling Center. 301 Peabody Hall, 392-1575, personal and career counseling;

2. Student Mental Health. Student Health Care Center, 392-1171, personal counseling;

3. Sexual Assault Recovery Services (SARS). Student Health Care Center, 392-1161, sexual counseling;

4. Career Resource Center. Reitz Union, 392-1601, career development assistance and counseling.