*Reedley College Animal Science Program*

Course Syllabus Fall 2018

**Class Name & Number:** AS 31 – Prerequisite Programs Food Safety– Section 56830

**Units: 1.0** (1 - hour lecture)

**Instructor Information:**

Desiree Molyneux M.S.

Email: desiree.molyneux@reedleycollege.edu

Phone: 559-638-0300 ext. 3283

***Office Hours:***

Monday, Wednesday & Fri 11:00 a.m. – 12:00 p.m.

Thursday 1:00 – 3:00 p.m.

Nancy Gutierrez

Email:nancy.gutierrez@reedleycollege.edu

Phone: 559-638-3530

Office Hours: By Arrangement

**Class Meetings:**

 Monday 1:00 p.m. – 1:50 p.m. FEM 8

**Holidays:**

Holidays will be observed as per the State Center Community College District

**Drop Deadline:**

 August 24th Last day to drop this class for a full refund. August 31st last day to drop this class to avoid a W on transcripts. The last day for a student to drop this course is **October 12th** After this date, the student must receive a grade.

**Final Exam:** T.B.D.

**Prerequisite:** COREQUISITES: Animal Science 32 and 33.

**Text & Other Course Material:**

HACCP – A systematic Approach to Food Safety – Provided by Food Safety Grant

 **Grading Policy:**

Writing Assignment, homework, lab participation, class participation, quizzes, and exams.

 Grading Scale:

 **A** = 90-100% **B** = 80-89% **C** = 70-79% **D** = 60-69% **F** = ≤ 59%

The final grade will be determined 20% exams, 20% final exam, 20% projects, 20 % quizzes and 20% essays.

**Attendance Requirements:**

 Attendance is required since most of the learning occurs in the lecture/laboratory activities.

* Student are responsible for obtaining the notes and information missed due to an absence from the instructor or fellow student
* College policy dictates that an instructor should drop a student with two consecutive weeks of unexcused absence.
* At the end of the ninth week of instruction no withdrawals are permitted and a student must receive a grade.
* Please refer to the Website, campus email and Canvas regularly to be notified of any canceled classes

 **Behavioral Standards:**

 All students are expected to act in a mature, responsible manner that respects the rights of all students, instructors, staff and guests of Reedley College. All cellphones and other electronic devices must be turned off and put away during lecture and lab.

**Cheating and Plagiarism:**

 In compliance with SCCCD board policy 5410, each student is expected to extend an entirely honest effort toward attaining an education. Violations of this policy will result in disqualification for the course.

**Accommodations for Students:**

 If you have a verified need for an academic accommodation or materials in an alternate media (i.e. Braille, large print, electronic text, etc,) per the Americans with Disability Act (ADA) or section 504 of the Rehabilitation Act, please contact me as soon as possible.

**Course Description:**

This course provides an introduction to food safety principles including identification of potential food safety hazards and sources of contamination. Emphasis is placed on the benefits of implementing Good Agricultural Practices (GAPs) and Good Manufacturing Processes (GMPs) into food operations, and identification of the U.S. Regulatory Agencies that enforce food safety standards**.**

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| **Student Learning Outcomes:** |
|   | *Upon completion of this course, students will be able to:* |
|   | 1. Identify significant food safety hazards and potential sources of contamination.
2. Identify the five preliminary steps and seven principles of HACCP.
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| **Objectives:** |
|   | *In the process of completing this course, students will:* |
|   | 1. Identify and define prerequisite food programs and their relationship to HACCP systems.
2. Explain the benefits of implementing Good Agricultural Practices (GAPs) and Good Manufacturing Practices (GMPs).
3. Describe the roles of the U.S. regulatory agencies enforcing food safety standards.
4. Identify significant food safety hazards and potential sources of contamination.
5. Determine the impact that facility design and equipment maintenance have on food safety in production facilities.
6. Identify the five preliminary steps and seven principles of HACCP.
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| **Lecture Content:** |
|   | 1. Introduction to Food Safety
2. U.S. and Gloabl Regulatory Agencies enforcing Food Safety Standards
3. Good Agricultural Practices (GMPs) and Good Manufacturing Practices (GMPs)
4. Construction and Layout of Facilities
5. Sanitary Equipment Design
6. Sanitation Standard Operating Procedures (SSOPs)
7. Cleaning and Sanitizing
8. Chemical Control
9. Preventative Mainitenance and Equipment Calibration
10. Approved Supplier, Receiving, Storage, and Transport
11. Allergen Management
12. Pest Control
13. Employee Health and Personal Hygiene
14. Product Traceability and Recall
15. Food Defense
16. Introduction to HACCP
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