*Reedley College Animal Science Program*

Course Syllabus Fall 2018

**Class Name & Number:** AS 32 – Introduction to Hazard Analysis Critical Control Point– Section 56831

**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.

Office: LSH 2

Nancy Gutierrez

Email:nancy.gutierrez@reedleycollege.edu

Phone: 559-638-3530

Office Hours: By Arrangement

**Class Meetings:**

 Wednesday 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 31 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 is an introduction to Hazard Analysis and Critical Control Points as a systematic and scientifically based approach to food safety. The identification, monitoring and corrective control of critical hazards in food production facilities are analyzed.

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| **Student Learning Outcomes:** |
|   | *Upon completion of this course, students will be able to:* |
|   | 1. Identify the microbiological, chemical, and physical hazards associated with foods and determine methods to prevent them from occurring.
2. Develop critical limits, monitoring procedures, and corrective actions for critical control points.
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| **Objectives:** |
|   | *In the process of completing this course, students will:* |
|   | 1. Define HACCP and explain why it is the preferred system for food safety.
2. Identify the National and International Organizations regulating food safety and HACCP systems.
3. Identify microscopic, chemical, and physical hazards associated with foods and determine methods to prevent them from occurring.
4. Understand the importance of prerequisite programs and explain their relationship to HACCP.
5. Identify the five preliminary steps in the development and implementation of a HACCP plan.
6. Identify the seven principles of HACCP.
7. Explain the difference between a control point and a critical control point.
8. Develop critical limits, monitoring procedures, and corrective actions for critical control points.
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| **Lecture Content:** |
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1. Introduction to HACCP
2. Food Safety Hazards
3. Prerequisite Programs for Food Safety
4. Five Preliminary Steps in Developing a HACCP Plan
5. Seven Principles of HACCP
6. Managing and Maintaining the HACCP System