

# Course at a Glance

## Summer 2017



**Course Title:** Foundations of Food Safety

**Course Number:** HSC 4573

**Dept:** PHC      **Credits:** 3

**Traditional Section:** 310      **Reference Number:** 54331

**Instructor Name:** Jill Roberts

**Instructor Email:** [jroberts@health.usf.edu](mailto:jroberts@health.usf.edu)

**Course Description:**

This course provides an overview of food safety practices and principles emphasizing the role of food safety in public health. Emphasis is placed on the leading causes of foodborne illness and their associated food groups. Biological, chemical, and physical threats are discussed. Additional topics cover consumer concerns regarding the food supply such as genetically modified organisms, pesticides and other issues. The role of regulatory agencies and food safety education are also discussed.

**Format of content presentation, activities and/or instructional methods:**

Web-based in Canvas. The course site is divided into 4 Modules, each of which contain PowerPoint lectures. Additional material which supplement the lectures may be added to the modules throughout the semester. A discussion board for current topics in Food Safety will also be updated throughout the semester.

**Course content organization:**

The course is presented as four Modules, each of which contains lectures and supplemental materials if needed. The modules are available throughout the semester but assessments (Exams) will only be accessible during time periods listed on the syllabus.

**Textbook and Ordering materials:**

***Required Text:***

None

***How to Order:***

Not Applicable

***Other Required Materials:***

Posted online

**Course Learning Objectives:**

At the conclusion of this course, the student should be able to:

- Discuss the impact of the food industry on public health.
- Describe the role of safety and sanitation in food protection.
- Recognize the role of time, temperature, cross contamination, and personal hygiene in food safety.
- Explain that nearly all foodborne disease can be prevented with proper handling and be able to describe the proper handling required for different food groups.
- Learn many of the organisms responsible for foodborne illness and understand factors that promote their growth.
- Know the public health response to foodborne illnesses and the agencies regulating foods.
- Assess efforts in the public health sector to prevent foodborne disease outbreaks including laboratory and food inspection tools.
- Discuss consumer concerns including GMOs, pesticides, bio- and agroterrorism and the role of public health.

**Types of assessments and activities in the course:**

The course includes four exam on the lectures presented in the four Modules. Four quizzes will be assigned based on additional reading assignments. Periodic discussion of current foodborne outbreaks is at the discretion of the student.

**Course Expectations:**

Students are required to log on to the course regularly (at least twice weekly is recommended) to check for updates to the course announcements. Powerpoint lectures should be carefully studied for completion of the four exams.

**Required Dates to be Online:**

All assessments for this course will be offered online and are usually open for a set period of time. You are expected to be online during that time to complete the assessments before the due date.

**For more information about the Course, Contact:**

**Instructor Name:** Jill Roberts

**Instructor Email:** [jroberts@health.usf.edu](mailto:jroberts@health.usf.edu)

**NOTE:** For problems accessing the course materials and other computer technical problems, click the **Tech Assistance** button in your course website and fill out a "Technical Problem Report Form". Tech Assistance button links to the Technical Assistance page of the Office of Educational Technology & Assessment website at: <http://health.usf.edu/publichealth/eta/techsupport.html>. Students can also receive assistance via telephone at 813-974-6666, Mon-Fri 8:30am-5pm, or via email at [eta@health.usf.edu](mailto:eta@health.usf.edu) .

**Technology Requirements (e.g. software or hardware):**

Visit this website for software requirements and downloads:

[http://health.usf.edu/publichealth/eta/students\\_tech\\_requirements.htm](http://health.usf.edu/publichealth/eta/students_tech_requirements.htm)

**Please Note:** The information on this document is subject to change. The course instructor has the right to change any information posted in this document. Students should check the official course syllabus released during the first week of classes for any updates to this document.