**ALS 4932 Section 6395**

**ACCP - Systematic Accountability of Food Safety**

**From Production to Consumption**

**Spring 2013**

**COURSE DESCRIPTION**

Lectures, discussions, case studies, and group projects involving development of a Beef Quality Assurance, Pig Quality Assurance, or a Hazard Analysis Critical Control Point (HACCP) plan for an assigned food commodity (meat, dairy, seafood or Juice). Emphasis will be on introduction to safe food production from farm to consumption and its application in the food industry and food safety as evaluated by sanitation and control measures in conjunction with HACCP as it relates to the Global Food Safety **Initiative**. Guest lectures will be invited from the food industry, food industry suppliers, and regulatory sector.

**INSTRUCTIONAL OBJECTIVES**

The primary purpose of this course is to empower students with the knowledge and ability necessary for the multitude of positions available in the food industry that require a strong background and understanding of food safety and the HACCP system. Upon completion of this course, students should be able to demonstrate and understanding of:

1. The role of the various food safety systems in the food industry.

2. The role of preliminary steps and foundations programs in the food safety system.

3. The HACCP principles and required actions in HACCP plan development

4. Food safety system implementation

5. Regulatory implications of HACCP

6. The purpose of the Global Food Safety **Initiative and its impact on the food industry**

**7. Product flow in the food industry**

**8. The importance of food safety documentation**

**COURSE FORMAT:** A complete HACCP System presentation will be given in a **two day** course designed for and attended by industry and students of ALS 4932. A weekly 2 hour lab will allow students an opportunity to develop a food safety plan as well as lectures to assist in plan development. There will be a mid-term and final examination, along with a Food Safety project which includes oral presentations, and final paper.

Instructor: Larry Eubanks; Animal Science Dept (Bldg 459); Room ANS 210B; Phone: 352-392-7528 (office); E-mail: [leubanks@ufl.edu](mailto:leubanks@ufl.edu) Web page: <http://www.animal.ifas.ufl.edu/extension/meat/>

**REQUIRED TEXT:**

HACCP: A Systematic Approach to Food Safety; Published by The Food Processors Institute

1350 I Street, N.W., Suite 300; Washington, D.C. 2005-3305; ISBN 0-937774-39-1

**GRADING CONSIDERATIONS:**

2 Exams: Exam 1 will account for 9 % of grade. Exam 2 will account for 36% of grade.

HACCP Project will be evaluated by instructor. Content (17.5%) and two presentations (5.8% and 11.8%) will factor into the grade

Class Participation (10% of grade) and attendance (10% of grade). Participation will be evaluated by team members and the instructor.

Grading Scale

>90% A 85-89% B+

80-84% B 75-79% C+

70-74% C 60-69% D

<60% E3

Make-up test are given only for excused absences and must be completed within one week of returning to class.

CLASS ATTENDANCE IS MANDATORY.

Attendance will be considered when assigning a value to class participation.

"Students requesting classroom accommodation must first register with the Dean of Students Office. The Dean of Students Office will provide documentation to the student who must then provide this documentation to the Instructor when requesting accommodation." **The Dean of Students Office,** 202 Peabody Hall, 392-1261, Monday – Friday 8am - 5pm

**Grades and Grade Points**

For information on current UF policies for assigning grade points, see https://catalog.ufl.edu/ugrad/current/regulations/info/grades.aspx

**Academic Honesty, Software Use, Campus Helping Resources, Services for Students with Disabilities**

**Academic Honesty**

In 1995 the UF student body enacted an honor code and voluntarily committed itself to the highest standards of honesty and integrity. When students enroll at the university, they commit themselves to the standard drafted and enacted by students.

**The Honor Pledge: We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity.**

On all work submitted for credit by students at the university, the following pledge is either required or implied: **"On my honor, I have neither given nor received unauthorized aid in doing this assignment."**

Students should report any condition that facilitates dishonesty to the instructor, department chair, college dean, Student Honor Council, or Student Conduct and Conflict Resolution in the Dean of Students Office.

*(Source: 2011-2012 Undergraduate Catalog)*

It is assumed all work will be completed independently unless the assignment is defined as a group project, in writing by the instructor.

This policy will be vigorously upheld at all times in this course.

**Software Use:**

All faculty, staff and students of the university are required and expected to obey the laws and legal agreements governing software use. Failure to do so can lead to monetary damages and/or criminal penalties for the individual violator. Because such violations are also against university policies and rules, disciplinary action will be taken as appropriate.

**Campus Helping Resources**

Students experiencing crises or personal problems that interfere with their general well-being are encouraged to utilize the university’s counseling resources. The Counseling & Wellness Center provides confidential counseling services at no cost for currently enrolled students. Resources

are available on campus for students having personal problems or lacking clear career or academic goals, which interfere with their academic performance.

1. *University Counseling & Wellness Center, 3190 Radio Road, 352-392-1575,* **www.counseling.ufl.edu/cwc/**

Counseling Services

Groups and Workshops

Outreach and Consultation

Self-Help Library

Training Programs

Community Provider Database

1. *Career Resource Center,* First Floor JWRU, 392-1601, **www.crc.ufl.edu/**

**Services for Students with Disabilities**

The Disability Resource Center coordinates the needed accommodations of students with disabilities. This includes registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, providing interpretation services and mediating faculty-student disability related issues.

0001 Reid Hall, 352-392-8565, **www.dso.ufl.edu/drc/**

Class Schedule (Wednesday 8TH & 9TH period)

Class will meet in Room 155 of Animal Sciences Building.

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| Date | | Lecture |
| W | Jan 9 | Course Description. Introduction into Code of Federal Regulation. Discussion of upcoming trip. Group Assignments |
| W | Jan 16 | An overview of HACCP |
| M | Jan 21 | Tour a processing facility in Orlando |
| T & W | Jan 22-23 | 2 day training in HACCP Implementation (off campus, requires overnight travel and lodging.) |
| W | Jan 30 | **Exam 1** |
| W | Feb 6 | Conducting a Hazard Analysis, determining CCP and establishing CL |
| W | Feb 13 | Developing Monitoring procedures, corrective actions, verification procedures and a record keeping system |
| W | Feb 20 | Work on HACCP Plan |
| W | Feb 27 | Work on HACCP Plan |
| W | March 6 | Spring Break |
| W | March 13 | Work on HACCP Plan |
| W | March 20 | Work on HACCP Plan |
| W | March 27 | Work on HACCP Plan |
| W | April  3 | HACCP Presentation (Rough version of finished presentation) Auditing the HACCP System |
| W | April 10 | Work on HACCP Plan |
| W | April 17 | Present Completed HACCP Plan |
| W | April  24 | **Exam 2** |