

Course title and number: **NFSC 324, Food Safety Principles and Preventive Controls for Human Food**

Term: Fall 2018

Meeting times and location: TR, 3:55-5:10 PM, Heep Center (HPCT) room 102

Course Description and Prerequisites

Basic principles of microbiological food spoilage, fermentation and safety; U.S. Food and Drug Administration (FDA) recognized curriculum for “preventive controls qualified individual” within the FDA Hazard Analysis and Risk-based Preventive Controls for Human Food regulation. Junior or senior classification or approval of instructor.

Learning Outcomes or Course Objectives

At the completion of the course, students will be able to apply principles of microbial ecology of foods and articulate the causes and characteristics of foodborne illness. Students will be able to perform the responsibilities of a “preventive controls qualified individual” as defined by the FDA Hazard Analysis and Risk-based Preventive Controls for Human Food regulation, including 1) preparation of a Food Safety Plan, 2) validation of preventive controls, 3) complete records review and 4) reanalysis of a Food Safety Plan.

Instructor Information

Name	Gary R. Acuff
Telephone number	(979) 458-8518
Email address	gacuff@tamu.edu
Office hours	8:00 AM - 5:00 PM, M-F
Office location	Kleberg Animal and Food Sciences Center, Room 310A

Textbook and/or Resource Material

FSPCA Preventive Controls for Human Food Training Curriculum, First Edition – 2016 (Version 1.2, February 2016).

Grading Policies

Students are expected to attend class and to complete all assignments. Each student is responsible for providing satisfactory evidence to the instructor to substantiate the reason for any absence. If the absence is excused, the student will be provided an opportunity to make up any missed work or exam within 2 weeks of the absence.

Attendance and Make-up Policy

Attendance requirements are provided in student rule 7 <http://student-rules.tamu.edu/rule07>

Students will complete the “standardized curriculum” recognized by the U.S. Food and Drug Administration (FDA) and developed by the Food Safety Preventive Controls Alliance (FSPCA), meeting the specified requirements for a “preventive controls qualified individual” and be qualified to assist the food industry in achieving compliance with the FDA Hazard Analysis and Risk-based Preventive Controls for Human Food regulation. The FSPCA has strict requirements for completion of the standardized curriculum recognized by the FDA, and students will only meet the “preventive controls qualified individual” designation through 100% attendance of the course. In the case of an excused absence, students will be provided the opportunity to review the lecture materials and then demonstrate their understanding of the information in a scheduled meeting with the instructor.

Final grade will be the average of the following four grades:

Exam – Introduction to Food Safety

Pop Quiz Average – Five unannounced pop quizzes will be given during class

Group presentation of Food Safety Plan

Final Exam – Preventive Controls for Human Food

Grading Scale

A = 90-100

B = 80-89

C = 70-79

D = 60-69

F = <60

Course Topics, Calendar of Activities, Major Assignment Dates

Part 1: Food Safety Principles

Week	Topic	Required Reading
1	Food microbiology, intrinsic and extrinsic controls	
2	Foodborne pathogens	
3	Foodborne pathogens, spoilage of foods	
4	Food preservation, cleaning and sanitizing, Exam	

Part 2: Preventive Controls for Human Food

5	Introduction, regulation overview	FSPCA Chapters 1 and 16
6	Food Safety Plan, GMPs and prerequisite programs	FSPCA Chapters 2 and 3
7	Biological food safety hazards	FSPCA Chapter 4
8	Chemical, physical and economically motivated food safety hazards; preliminary steps in developing a Food Safety Plan	FSPCA Chapters 5 and 6
9	Resources for Food Safety Plans, Hazard Analysis and Preventive Controls	FSPCA Chapters 7 and 8
10	Process Preventive Controls	FSPCA Chapter 9
11	Food Allergen and Sanitation Preventive Controls	FSPCA Chapters 10 and 11
12	Supply-chain Preventive Controls	FSPCA Chapter 12

13	Verification and validation	FSPCA Chapter 13
14	Record-keeping, recall plan	FSPCA Chapters 14 and 15
15	Class presentations of Food Safety Plan	
Final Exam		

Other Pertinent Course Information

Students will be provided the opportunity to receive a registered Certificate of Training upon successful completion of the course, issued by Association of Food and Drug Officials (AFDO). This certificate provides proof that the student was trained under an FDA recognized curriculum. 21CFR117.180 (c). *Note: The AFDO certificate requires payment of a \$50 fee, which will be the responsibility of the student.*

Americans with Disabilities Act (ADA)

The Americans with Disabilities Act (ADA) is a federal anti-discrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you believe you have a disability requiring an accommodation, please contact Disability Services, currently located in the Disability Services building at the Student Services at White Creek complex on west campus or call 979-845-1637. For additional information, visit <http://disability.tamu.edu>.

Academic Integrity

For additional information please visit: <http://aggiehonor.tamu.edu>

“An Aggie does not lie, cheat, or steal, or tolerate those who do.”