

Fond du Lac Tribal and Community College

3/12/03

COURSE OUTLINE

Date submitted: April 2002

Date approved: May 2002

Department and Course Number: Health 2015

Title of Course: Food: Safety, Risk & Technology

Number of credits: Lecture 3 Lab

Catalog/Course Description:

Introduction to the risks and safety of the food supply, and the role public policy and food technology play in reducing these risks. The course will cover microbiological, chemical and environmental hazards, government and industry controls to insure food safety, including the new US Food Safety Initiative and public perception of those risks. Emphasis will be placed on the prevention of biological, microbiological, physical and chemical deterioration of foods. This course focuses on issues related to everyday life and involves critical thinking and analyzing on the part of the student.

Placement for Success prerequisites: (See instruction sheet)

Reading: 2 English/Writing: 3 Math: 4

Recommended course materials and resources, e.g. textbooks, workbooks, study guides, lab manuals, videos, guest lecturers. If applicable.

TEXTBOOKS:

Understanding Food Science and Technology by Peter Murano
ServeSafe Essentials, Third Edition (National Restaurant Association)

Relationship of proposed course to the department mission and goals

Provides general education credits suitable for transfer to four-year degree programs. Serves as a base of knowledge for more advanced studies in the nutrition and food science classes, and environmental sciences.

Use of internet, news services, TV and video are designed to incorporate problem-solving and critical thinking related to topics in areas of nutrition

and food science as an effort to show the importance of food safety issues for our well being as citizens, and to understand the role of policy makers in this field in America.

Course goals:

Goal: Students will increase awareness of current food safety and sanitation practices in processing and distribution of foods.

Goal: Students will understand the role of public policy as related to food safety, product development and processing, gaining experience the food technology vocabulary, and preparing them for more in-depth courses in food science.

Outcome: Students will become aware of the magnitude of the food safety issue and the use of public policy to manage the inherent risk.

Assessment: Exams

Assessment: Research Paper

Assessment: Discussion

Outcome: Students will be aware of the current ethical and public policy issues as related to food safety through use of the internet, news services, TV and video.

Assessment: Exams

Assessment: Use of internet/research paper

Assessment: Discussion

Outcome: Students will become associated with the vocabulary of the food technologist in order to better understand media coverage of food safety issues so as to use those terms in analysis of hypothetical and real food safety issues.

Assessment: Exams

Assessment: Research paper

Assessment: Discussion

Course content:

-Introduction to Food Science & Technology

-Food Categories & Composition

-Human Nutrition & Food

-Food Additives, Food Laws & Dietary Supplements

-Understanding Food Processing & Preservation: Animal Products

-Understanding Fat, Sugar, Beverage & Plant Product Processing

-Food Microbiology & Fermentation

- Food Sanitation
- Food Toxicology
- Food Biotechnology
- Sensory Evaluation & Food Product Development
- Bioterrorism (in the food supply)
- Topics in the News (Mad Cow, Chronic Wasting Disease, etc)

Placement for Success prerequisite

Check one of each area--English, reading, and math

Prerequisite English level 1 English level 2 X no English prerequisite Reading level 1 Reading level 2 Reading level 3 X no Reading prerequisite Math level 1 Math level 2 Math level 3 Math level 4 X no Math prerequisite

Prerequisite	X
English level 1	
English level 2	X
no English prerequisite	
Reading level 1	
Reading level 2	
Reading level 3	X
no Reading prerequisite	
Math level 1	
Math level 2	
Math level 3	
Math level 4	X
no Math prerequisite	