



Syllabus

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Syllabus

University of Arkansas

Dale Bumpers College of Agricultural, Food and Life Sciences

Agricultural Economics and Agribusiness

AGEC 5713 - Food Safety Law

Instructor: Lauren Manning

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Course Description:

In this course, we will examine the many ways that the legal system plays a role in ensuring the safety of our food system throughout the entire food supply chain. Although food safety is the primary focus of this course, the breadth of laws in the US that implicate food safety are often intertwined with other aspects of food regulation. Topics covered include food labeling, adulterated food products, agriculture biotechnology, farm animal welfare and industrial animal agriculture, inspection and enforcement, import of food products, and civil and criminal liability for foodborne illness outbreaks. Students will also review a number of newly enacted food safety laws.

Required Materials:

- Neil Fortin, Food Regulation, Second Edition (2017). In some instances, textbook readings will be supplemented with relevant news articles and other materials that will be available through Blackboard.

Instructor Feedback and Response:

I generally respond to emails within 24 hours during the week and within 48 hours on weekends. Grades for assignments are usually available within 72 hours after the due date, but large

projects or complex activities could take longer.

Course Objectives:

By the end of this course, you will develop the skills required to:

1. Demonstrate a basic understanding and working knowledge of the US legal system.
2. Identify the primary federal legal bodies responsible for overseeing food safety in the US.
3. Describe recent trends in the US agriculture industry.
4. Explain how recent shifts in consumer preferences are impacting food policy and regulation.
5. Analyze whether a food product label complies with the legal requirements.
6. Identify when a food product may be adulterated under the FDCA and/or FMIA.
7. Identify the existing legal framework for regulating food products created using biotechnology in the United States.
8. Describe how a number of novel technologies are raising equally novel food safety issues.
9. Assess whether the existing framework for evaluating the safety of these technologies is sufficient.
10. Describe the rules and procedures for importing and exporting food products in the United States.
11. Recall various federal laws designed to protect the US food system from terrorism or other biosecurity threats.
12. Explain the modern industrial animal agriculture system including accepted agricultural practices involving food safety policies.
13. Assess recent state-based efforts to increase minimum farm animal welfare standards.
14. Contrast state-based authority to regulate the food system with the federal government's authority.
15. Evaluate recent and current controversies involving food safety regulation and food production in the US.
16. Explain various food safety-related inspection, enforcement, and import protocols.
17. Assess whether foodborne illness incidents may give rise to criminal or civil liability.

Grading:

According to the UA instructions for reporting final grades, they generally will reflect the following:

A – Outstanding achievement (90.0%+)

B – Good achievement (80.0%+)

C – Average achievement (70.0%+)

D – Poor, but passing work (60.0%+)

F – Failure, given for unsatisfactory work (any grade below 60%)

Grade Breakdown:

Quizzes	35%	194 points
Discussion Boards	25%	130 points
Midterm Exam	20%	100 points
Final Exam	20%	100 points
Total	100%	524 points

Exam:

There will be a midterm and final examination available in this course online.

Students with Disabilities:

If you need to request reasonable accommodations for this class due to a disability, you must first register with the [Center for Educational Access \(CEA\)](#) and contact me via email.

Academic Dishonesty:

"Each University of Arkansas student is required to be familiar with and abide by the University's 'Academic Integrity Policy' which may be found at [The Office of the Provost](#) website. Students with questions about how these policies apply to a particular course or assignment should immediately contact their instructor."

Dropping this Class:

Situations can arise that warrant dropping a class. However, please see me before you drop the class so we can properly assess whether this is in your best interest. Often times things may not be as bad as they seem. Please do not drop without talking to me first.

Late Work:

Submission of discussion board posts, quizzes and projects after the posted deadline will not be accepted unless the student has made alternative arrangements with the professor prior to expiration of the deadline.



Academic Honesty Syllabus Statement

"As a core part of its mission, the University of Arkansas provides students with the opportunity to further their educational goals through programs of study and research in an environment that promotes freedom of inquiry and academic responsibility. Accomplishing this mission is only possible when intellectual honesty and individual integrity prevail."

"Each University of Arkansas student is required to be familiar with and abide by the University's 'Academic Integrity Policy' which may be found at <http://honesty.uark.edu/>. Students with questions about how these policies apply to a particular course or assignment should immediately contact their instructor."

[Read the complete University of Arkansas Academic Integrity Policy.](#)



Academic Initiatives and Integrity

User: UA Productions - Added: 8/19/14

YouTube URL: <http://www.youtube.com/watch?v=3IMBda-S5qk>

Watch Video

Read the [Sanction Rubric](#) to understand the sanctions assigned to particular violations



Copyright Notice

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class without prior consent.

<http://copyright.gov/title17>



Example Syllabus Items

Availability: Item is hidden from students.

Click on the "Example Syllabus Items" link above to view several example items that can be used in your course syllabus for your online course. These will already be included in your course shell when it is created at the end of Phase 1.

For now, look over and decide which ones you want to use. Feel free to copy and paste the text into a "Word" document and edit it to your liking.



Important items to include in a syllabus

Availability: Item is hidden from students.

This item is not viewable to students until the setting is changed.

1. Late Work Policy
 - o Do you accept late work?
 - o Under what conditions?
 - o What are the penalties if any?
2. Communication Policy
 - o How & when should student contact you?
 - o How often will check emails?
 - o How long will you take to respond?
 - o Do you have office hours?
3. Ettiquette Policy (see item below)
 - o Tone of voice
 - o Spelling/Grammar
 - o Slang, net abbreviations (LOL), emoticons
 - o Rules of civility
 - o [Link to student handbook](#)
4. Hardware/Software requirements (see START HERE! section)
5. Textbook information
6. Grading Policy including
 - o Point range
 - o Major assignments descriptions and value
7. Course level objectives
8. Academic Honesty Policy: (see item below)
 - o [Link to official policy](#)
 - o [Link to Provost's YouTube video](#)
9. Inclement Weather
 - o What happens if power is knocked out to the UofA servers?
10. Accomodation Policy
 - o [Include a link to the Center for Educational Access](#)
11. [Link to Academic Support Services](#) and/or <http://sss.uark.edu/>