

# Food Studies (FOOD) Courses

## **FOOD5001 Introduction to Food Safety Systems**

This course provides the students with the voluntary and regulatory frameworks that exist to support a safe domestic food supply. Students explore food safety systems that address the biological, chemical and physical hazards as they relate to various aspects of the food industry. In this course students are presented with an overview of food safety systems and practical approaches at the retail level. Students dissect the complex challenges in today's food supply chain. Students are introduced to a variety of quality assurance programs as well as discuss global food safety initiatives.

Offered at Online

3 Semester Credits

## **FOOD5100 Foodborne Disease and Pathogen Control**

This course provides students with an introduction to foodborne pathogens that impact public health. Students research outbreak investigations that relate to these foodborne pathogens analyzing the cause and method of control to reduce the likelihood of a foodborne outbreak.

Prerequisite(s): BIO2220 or BIO2201.

Offered at Online

3 Semester Credits

## **FOOD6010 Food Safety Capstone**

This project-based course provides students with the opportunity to resolve a relevant food safety concern. Students design a comprehensive food safety plan or evaluate current and emerging food safety issues with the culmination of a project that addresses a research, applied or theoretical opportunity. A written report that is suitable for publication is required.

Prerequisite(s): FOOD5001, FOOD5100, LAW5410.

Offered at Online

3 Semester Credits

## **FOOD6050 Regulatory Affairs Processing/ Retail**

This course explores the United States regulatory framework governing the domestic food system. Students examine federal, state and local agencies that are responsible for food regulation. Students also investigate the influence of industry, nongovernmental organizations (NGOs), consumers, and advocacy groups on the development of regulations.

Prerequisite(s): FOOD5001, LAW5410.

Offered at Online

3 Semester Credits

## **FOOD6100 Global Food Safety and Sustainability**

This course investigates the biological, physical and chemical hazards that impact the global marketplace. Students examine the social, cultural, economic and environmental impacts in regards to foodborne disease control and prevention. Topics include the exploration of emerging agricultural solutions as a result of climate and population change.

Prerequisite(s): FOOD5001.

Offered at Online

3 Semester Credits

## **FOOD6150 Food Defense and Adulteration Prevention**

This course explores strategies, best practices, and regulations designed to protect food from acts of intentional and economic adulteration, as well as emergency management planning for the food industry. Topics include ALERT training, which examines the five key points that industry and business can utilize to decrease the risk of intentional food contamination at their facility. Students develop a food emergency response plan that prepares for early threat detection and rapid response designed to minimize impact while coordinating recovery efforts across federal, state and local government agencies.

Prerequisite(s): FOOD5001, LAW5410.

Offered at Online

3 Semester Credits

## **FOOD6200 Produce Food Safety**

This course provides students with the standards for growing, harvesting, packing and holding produce as established by the Food Safety Modernization Act (FSMA). Students develop specifications for produce procurement that account for food safety and sustainability concerns navigating the complexity of supply chain coordination with the increased demand for greater transparency.

Prerequisite(s): FOOD5001.

Offered at Online

3 Semester Credits