ARIZONA WESTERN COLLEGE
SYLLABUS

AGS 200 FOOD SAFETY PRACTICES AND MANAGEMENT

Credit Hours: <u>4</u> Lec <u>3.5</u> Lab <u>1</u>

PREREQUISITE: None

COURSE DESCRIPTION
Focuses on establishing agricultural practices as they relate to the production of farm products from a food safety standpoint. Covers the specific guidelines for some key agricultural commodities, regulating and monitoring food safety guidelines, introduction of regulations from governing entities such as LGMA and FSMA, writing standard operating procedures, employee training, and technologies to assist in production of safe food.

1.   COURSE GOALS
        1.1   Describe production hazards that could lead to food-borne illness.
        1.2   Discuss the key points to account for in considering food safety guidelines for a specific commodity.
        1.3   Write, evaluate, and revise when needed effective standard operating procedures such as the sanitation standard operating procedure.
        1.4   Evaluate risks and propose mitigating actions commonly employed in a specific food commodity.
        1.5   Create an employee food safety training schedule.
        1.6   Compare and contrast alternative microbial eradication technologies.
        1.7   Describe the key elements of an effective food safety program.
        1.8   Formulate a food safety program.
        1.9   Accurately complete a data sheet in a field situation.
        1.10   Evaluate the effectiveness of a crisis management plan.

2.   OUTCOMES
        Upon satisfactory completion of this course, students will be able to:
        2.1   evaluate and implement Good Agricultural Practices (GAPs) and Good Harvesting Practices (GHP).
        2.2   evaluate commodity specific food safety guidelines (emphasis where appropriate):
                2.2.1   meat, poultry and egg products
                        2.2.1.1   The Pathogen Reduction/HACCP Regulation
                        2.2.1.2   Carcass temperature regulatory requirements
                        2.2.1.3   Using continuous time/temperature recorders
                        2.2.1.4   Repackaging labeled meat products
                        2.2.1.5   Compliance of meat sampling techniques
                        2.2.1.6   Design and implementation of sampling and testing programs
                        2.2.1.7   Federal inspection programs
                2.2.2   leafy greens
                        2.2.2.1   General requirements
                        2.2.2.2   Environmental assessments
                        2.2.2.3   Water considerations and hazards
                        2.2.2.4   Soil amendments
                        2.2.2.5   Non-synthetic crop treatments
                        2.2.2.6   Worker hygiene and equipment sanitation
                        2.2.2.7   Harvest and field personnel sanitation
                        2.2.2.8   Production location considerations
                2.2.3   canned, dehydrated and frozen products
                        2.2.3.1   The risk of microbiological contamination
                        2.2.3.2   The effects of processing on food-borne pathogens

           2.2.3.3   Food security issues and implementation of the Bioterrorism Act
      2.2.4   Other fresh fruits and vegetables
2.3   analyze the responsibilities in regulating and monitoring food safety during production; such as, but not limited to, writing and implementing standard operating procedures, employee training and compliance, field auditing, and evaluating the role of government agencies.
2.4   compare and contrast available technologies which support food safety (e.g. eradication technologies, water treatments, microbial testing, etc.)
2.5   evaluate current practices by identifying strengths and weaknesses, methods and tools, and implementing improved practices.
2.6   create and implement a food safety program.
2.7   construct a Crisis Management Plan based on the following factors:
      2.7.1   Overview for businesses on how to prepare for, respond to, and recover from a crisis.
      2.7.2   Developing a food emergency response plan (FERP).
      2.7.3   Developing a food security recall program.
2.8   evaluate kitchen food safety practices
      2.8.1   general sanitation
      2.8.2   cross contamination
      2.8.3   cooked meat temperatures
      2.8.4   fresh produce washing procedures
      2.8.5   hand washing

3.   <u>METHODS OF INSTRUCTION</u>
    3.1   Lecture and PowerPoint presentations
    3.2   Field work and trips
    3.4   Class discussions
    3.5   Guest speakers, as appropriate

4.   <u>LEARNING ACTIVITIES</u>
    4.1   Textbook reading assignments
    4.2   Hands-on laboratory exercises
    4.3   Field trips to local businesses and laboratories
    4.4   Internet explorations and activities
    4.5   Research analysis and critical thinking scenarios
    4.6   Homework assignments

5.   <u>EVALUATION</u>
    5.1   Exams and quizzes
    5.2   Participation
    5.3   Written assignments
    5.4   Presentations

6.   <u>STUDENT RESPONSIBILITIES</u>
    6.1   Under AWC Policy, students are expected to attend every session of class in which they are enrolled.
    6.2   If a student is unable to attend the course or must drop the course for any reason, it will be the responsibility of the student to withdraw from the course. Students who are not attending as of the 45th day of the course may be withdrawn by the instructor. If the student does not withdraw from the course and fails to complete the requirements of the course, the student will receive a failing grade.
    6.3   Americans with Disabilities Act Accommodations: Arizona Western College provides academic accommodations to students with disabilities through AccessABILITY Resource Services (ARS). ARS provides reasonable and appropriate accommodations to students who have documented disabilities. It is the responsibility of the student to make the ARS Coordinator aware of the need for accommodations in the classroom prior to the beginning of the semester. Students should follow up with their instructors once the semester begins. To make an appointment call the ARS front desk at (928) 344-7674 or ARS Coordinator at (928) 344-7629, in the College Community Center (3C) building, next to Advising.

6.4   Academic Integrity: Any student participating in acts of academic dishonesty—including, but not limited to, copying the work of other students, using unauthorized "crib notes", plagiarism, stealing tests, or forging an instructor's signature—will be subject to the procedures and consequences outlined in AWC's Student Code of Conduct.

6.5   Texts and Notebooks: Students are required to obtain the class materials for the course.

6.6   Arizona Western College students are expected to attend every class session in which they are enrolled. To comply with Federal Financial Aid regulations (34 CFR 668.21), Arizona Western College (AWC) has established an Attendance Verification process for "No Show" reporting during the first 10 days of each semester.

Students who have enrolled but have never attended class may be issued a "No Show" (NS) grade by the professor or instructor and receive a final grade of "NS" on their official academic record. An NS grade may result in a student losing their federal financial aid.

For online classes, *student attendance in an online class is defined as the following* (FSA Handbook, 2012, 5-90):

- Submitting an academic assignment
- Taking an exam, an interactive tutorial or computer-assisted instruction
- Attending a study group that is assigned by the school
- Participating in an online discussion about academic matters
- Initiating contact with a faculty member to ask a question about the academic subject studied in the course