

4. Specialty specific

- B. Hazard Analysis and Critical Control Program (HACCP)
- C. Good Agricultural Practices (GAPs)
- D. Good Manufacturing Practices (GMPs)
- E. Generally Recognized as Safe (GRAS)
- F. Audits

VI. Resources

- A. Other training programs
- B. Publications
- C. Industry associations
- D. Governmental, university websites

VII. Careers in food safety

- A. Careers/career paths
- B. Training and educational requirements
- C. Working conditions and hours
- D. Pay levels and benefits

VIII. Challenges and prospects reprise

- A. How the different areas impact one another
- B. Emerging pathogens
- C. Developments in food production

INSTRUCTIONAL METHODOLOGY:

Lecture

Individual Assistance

Audiovisual (including PowerPoint or other multimedia)

Demonstration

Discussion

Group Activity

Requires a minimum of three (3) hours of work per unit including class time and homework.

METHODS OF EVALUATING OBJECTIVES OR OUTCOMES:

Methods of evaluation to determine if students have met objectives may include, but are not limited to the following:

CLASSROOM

EXPLANATION

Class Activity

Student participation in discussions, group problem solving, use of internet

Oral Assignments

Reporting current events

Written Assignments

Written reports on specific topics, speakers, and field activities

EXAMS

EXPLANATION

Comprehensive Final

Short, written answers and multiple choice

Problem Solving

Evaluating risks of contamination

Skill Demonstration

Identify risks of contamination in a given situation

Objective Test

Portions of the midterm and final

Quizzes

Weekly

MINIMUM STUDENT MATERIALS:

Textbook(s) similar to:

Binder containing handouts, including research papers, trade publications, protocols, GAPs, and other current information.

COURSE ASSIGNMENTS

Examples of Reading Assignments

Project assignments, internet articles, field trips and industry specific safety guidelines.

Examples of Writing Assignments

Report or case study on historical food safety issue or outbreak.

Examples of Outside Assignments

Research current events in the industry, written reports on guest speakers, assignments to propose solutions to various potential food borne illness hazards.

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