

FOOD SAFETY: *Fads, Facts & Politics* 11:400:422
SYLLABUS SP 2020

MON/THU: 10:55-12:15 PM ROOM #: 109 FOOD SCIENCE BUILDING

Instructor: CHITRA PONNUSAMY
Office Hours: After class & by appo
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THE BEST WAY FOR YOU TO REACH ME.
Please mention “**FS Sp 2020**” in the subject of the email.

Canvas: 11:400:422. MY ONLY WAY TO REACH ALL THE STUDENTS

Learning Goal: The major goal of this course is to, while addressing current issues related to food safety, help you develop critical thinking skills, numerical literacy, and other skills that will be important after graduation. You will:

- R** Take responsibility for your own learning.
- R** Develop the skills needed to evaluate claims made in print, television, and
- R** Work with others of diverse skills and backgrounds as part of an interdisciplinary team.
- R** Create an “outcome” of your learning that conveys what you have learned.
- R** Function in a “real world” environment where rewards, metrics, and goals are often ambiguous.

About this course:

This course provides an integrative educational experience where students from different disciplinary backgrounds work cooperatively on interdisciplinary problems related to foods. The scientific, regulatory, agribusiness, and consumer interests that interact to determine the safety of the food are examined. These may include "mad cow disease", prions, the use of chemical pesticides, the use of "natural" bio-insecticides and their genetic engineering into insect-resistant plants, health foods with nutritional claims, irradiated food, the role of the food industry and food additives scares (to name a few). How does the average person cope with these? The laws, regulations, and practices that address these issues are not based

on scientific facts alone. They also consider economic, political, cultural, demographic, religious, and philosophical factors. Thus, the area of food safety is ideal for a colloquium.

The “Arc of the Course” is reading, writing, participations in class discussions and individual as well as group presentations.

This is a required attendance course!

- Participation and group work comprise a major portion of your grade.
- You cannot participate if you do not attend.
- Although several class periods have been reserved for you to work on your group projects, you will also need to work on the group projects outside of class and on your own time.
- Because the course format is largely experiential rather than lecture/regurgitation, what happens in the class is very much a function of all our experiences and class interactions.

REMEMBER: You'll get out of this class what you put into it.

INSTRUCTIONS FOR THE COURSE:

1. There is NO textbook required for this course. All students must maintain a folder, with hand-outs, working sheets, submission drafts, etc. in paper or in laptop.
2. Always keep the Class Schedule in the folder. Class schedule has all info regarding the activity of the day, as well as the points for your grade.
3. Attendance is mandatory for all classes. This is always not a scheduled lecture class; there may be carrying over of work, materials from previous day to the next. There is no possibility of make-up.
4. You come to class, participate and earn points for the day. You do not come to class, you do not participate, and, you lose participation points for the day.
5. All submissions will be via Canvas. This is an upper level course; students are expected to take responsibility for submission(s) per due date.

6. It will be good if you bring your laptop, chrome book or netbook or equivalent device to class. Remember, cell phone is not a study device. It is meant for communication.

Grades:

Grades are earned based on activities in 3 units and a writing assignment. Points for group work and presentations will be given by peers as well.

Activity	Max Points
Unit 1: Information, Misinformation, Misleading Information	50
Unit 2: Food Safety	50
Unit 3: Poster Presentation & working for final presentation	240
Unit 4: Presentations	110
Total	450
Critique writing: 50	
Book summary Writing assignment: 100	
Total Points for the course: 600	

“A” Grade: 90-100	Outstanding
“B+” Grade: 85-89.99	Excellent
“B” Grade: 80-84.99	Good
“C+” Grade: 75-79.99	Satisfactory
“C” Grade: 70-74.99	
“D” Grade: 60-69.99	“D or F” <i>you really should have put in more efforts</i>
“F” Grade: Below 60	

You want an “A” to be outstanding. *If everyone is “outstanding,” that would be great, but don’t expect an A just because you are a senior and show up.* Students have failed this course.

Extra Credits: A student can earn a maximum of 2 bonus points. 1 bonus point will be given if you complete Mid Semester Course survey and 1 bonus point will be given if you complete SIR Survey at the end of the course. The survey details will be posted in Canvas, when we get closer to the date.

These bonus points will be added to your final grade. No bumping up to the upper grade level will be done. Even 0.01 will NOT be added to your final grade, in order to “upgrade” your grade.

Food Safety: Fads, Facts & Politics 11:400:422 - CLASS SCHEDULE- Sp 2020			
Mon/Thu 10:55-12:15			FS 109
Lec	Day/date	Topic	Points
1	Thu Jan 23	Introduction to course Books will be assigned for reading	
Unit 1: Information, Misinformation, Misleading Information			
2	Mon Jan 27	Plagiarism; Rutgers Academic Integrity & Ethics	5
3	Thu Jan 30	Ethics: Working in 2 groups	5

4	Mon Feb 3	Ethics: Discussion	10
5	Thu Feb 6	How to critique a scientific article	10
6	Mon Feb 10	Writing article critique in pairs	5
7	Thu Feb 13	What is in processed foods of today? Chemical Food Safety	10
8	Mon Feb 17	Microbiological Food Safety	5
			Total Points: 50
Unit 2: Food Safety			
9	Thu Feb 20	Debunking: Working in pairs	5
10	Mon Feb 24	Foodborne illnesses, recalls: PPT prep	5
11	Thu Feb 27	Foodborne illnesses, recalls: PPT presentations	10
12	Mon Mar 2	Effective Poster Presentations & Poster prep-1	15
13	Thu Mar 5	Poster prep-2	5
14	Mon Mar 9	Poster prep-3	5
15	Thu Mar 12	Poster prep-4	5
			Total Points: 50 Unit 1+ unit 2= 100
SPRING BREAK (March 16-24)			
Unit 3: Poster Presentation & working for final presentation			
16	Mon Mar 23	Poster Presentation-1: Chemical safety	50
17	Thu Mar 26	Poster Presentation-1: Chemical safety	50
18	Mon Mar 30	Poster Presentation- 2: Microbiological safety	50
19	Thu Apr 2	Poster Presentation – 2: Microbiological safety	50
20	Mon Apr 6	Working for final presentation Dr. Larry Jacobs	10
21	Thu Apr 9	Working for final presentation	10
22	Mon Apr 13	Working for final presentation	10
23	Thu Apr 16	Working for final presentation	10

Total Points: 240 Unit 1+ unit 2 + unit 3 = 340			
Last date for submission of Book Summary & Critique writing			
Unit 4: Presentations			
24	Mon Apr 20	Presentation- 1	100
25	Thu Apr 23	Presentation- 2	100
26	Mon Apr 27	Presentation – 3	100
27	Thu Apr 30	Presentation- 4	100
28	Mon May 4	Wrap-up	10
Total Points: 110 Unit 1+ Unit 2+ Unit 3+ Unit 4= 450			
Critique writing: 50			
Book summary Writing assignment: 100			
Total Points for the course: 600			

USEFUL URL's FOR FOOD SAFETY INFORMATION

Government

- www.fda.gov/ FDA home page
 - www.vf.cfsan.gov FDA Center Food Safety & Nutrition Oops! This link appears to be broken
 - www.usda.gov/ USDA home page is www.usda.gov/wps/portal/usdahome
 - www.usda.gov/agency/fsis/homepage.htm USDA FSIS
 - www.epa.gov EPA
 - www.epa.gov/ORD/webpubs/endocrine/ EPA info on endocrine disruptors
 - www.fda.gov/opacom/laws/fdcact/fdcact4.htm
- Food Drug and Cosmetic Act

<http://vm.cfsan.fda.gov/~dms/eafus.html> List of Food Additives Oops! This link appears to be broken

<http://www.cfsan.fda.gov/~dms/ds-savvy.html> How to evaluate supplements

<http://www.cdc.gov/ncidod/dbmd/diseaseinfo/foodirradiation.htm> Centers for disease control, food irradiation

<http://www.foodsafety.gov/> Government Clearing House

Pro business/Trade Groups

<http://www.gmabrands.com/> Grocery Manufacturers Association

<http://www.unitedfresh.org/> United Fresh Produce (Trade Association)

www.ift.org/ Institute of Food Technologists

www.acsh.org American Council Science & Health

<http://foodsafety.ucdavis.edu/MUSIC.HTML> Dr. Carl Winter, UC Davis

www.fb.com Farm Bureau

www.cast-science.org/ Council Agric. Sci. & Technol.

www.fqpa.com Jellineck, Schwartz & Connolly (attorneys)

<http://www.meatami.com/> American Meat Institute

<http://www.gmabrands.com/> American Chemical Society

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<http://www.fplc.edu/RISK/rskarts.htm> Franklin Pierce Law Center

www.food-irradiation.com Foundation For Food Irradiation Education

www.ificinfo.health.org International Food Information Council

http://foodsafety.ucdavis.edu/trimenu21bw2_cg194.gif UC Davis Extension

<http://www.ceresnet.org/foodsafeprogram.htm> Center for Food and Nutrition Policy

<http://www.gmabrands.com/pubpolicy/irradiation/index.cfm> Pro-irradiation site

Activist

<http://www.citizen.org/documents/opposeradfood.pdf> public citizen, food irradiation

<http://www.pbs.org/wgbh/harvest/coming/coming.html> PBS on GM foods

www.ewg.org/ Environmental Working Group

www.nrdc.org Natural Resources Defense Council

www.ncamp.org/ National. Coalition Against Misuse of Pesticides (Site is in Japanese?)

www.cspinet.org/ Center for Science in the Public Interest

www.efn.org/~ncap/ NW Coalition vs. Pesticides Oops! This link appears to be broken

www.efn.org/~ncap/other.html Links to many other activist sites Oops! This link appears to be broken

www.gn.apc.org/pesticidetrust/ Pesticide Action Network (Dr. Epstein)

www.greenpeace.org Greenpeace

www.osf-facts.org/ World Wildlife Fund (estrogen disruptors) Oops! This link appears to be broken

www.truthinlabeling.org/ anti-MSG organization

www.igc.apc.org/mothers/ Mother's & Others Oops! This link appears to be broken

www.pure-food.com/ anti-pesticides; anti-irradiation

www.notmilk.com/new/notmilk2.jpg milk, biotech

www.consumerscouncil.org/ccc/about.htm Consumer's Choice Council

www.icta.org/projects/cfs/index.htm International Center for Technology Assessment Oops! This link appears to be broken

www.prwatch.org/PRW_logo.gif Center for Media and Democracy

<http://www.petaasiapacific.com/newsreleasesitem.asp?id=10250> PETA

<http://www.raw-milk-facts.com/>

<http://www.notmilk.com/>

ACADEMIC INTEGRITY

The University's policy on Academic Integrity is available at

<http://academicintegrity.rutgers.edu/academicintegrity-policy>

The principles of academic integrity require that a student:

- properly acknowledge and cite all use of the ideas, results, or words of others.
- properly acknowledge all contributors to a given piece of work.
- make sure that all work submitted as his or her own in a course or other academic activity is produced without the aid of impermissible materials or impermissible collaboration.
- obtain all data or results by ethical means and report them accurately without suppressing any results inconsistent with his or her interpretation or conclusions.
- treat all other students in an ethical manner, respecting their integrity and right to pursue their educational goals without interference. This requires that a student neither facilitate academic dishonesty by others nor obstruct their academic progress.
- uphold the canons of the ethical or professional code of the profession for which he or she is preparing.

Adherence to these principles is necessary in order to ensure that

- everyone is given proper credit for his or her ideas, words, results, and other scholarly accomplishments.
- all student work is fairly evaluated and no student has an inappropriate advantage over others.

- the academic and ethical development of all students is fostered.
- the reputation of the University for integrity in its teaching, research, and scholarship is maintained and enhanced.

Failure to uphold these principles of academic integrity threatens both the reputation of the University and the value of the degrees awarded to its students. Every member of the University community therefore bears a responsibility for ensuring that the highest standards of academic integrity are upheld.

STUDENT WELLNESS SERVICES

Just In Case Web App <http://codu.co/cee05e>

Access helpful mental health information and resources for yourself or a friend in a mental health crisis on your smartphone or tablet and easily contact CAPS or RUPD.

Counseling, ADAP & Psychiatric Services (CAPS). (848) 932-7884 / 17 Senior Street, New Brunswick, NJ 08901/www.rhscaps.rutgers.edu/.

CAPS is a University mental health support service that includes counseling, alcohol and other drug assistance, and psychiatric services staffed by a team of professional within Rutgers Health services to support students' efforts to succeed at Rutgers University. CAPS offers a variety of services that include: individual therapy, group therapy and workshops, crisis intervention, referral to specialists in the community and consultation and collaboration with campus partners.

Violence Prevention & Victim Assistance (VPVA)

(848) 932-1181 / 3 Bartlett Street, New Brunswick, NJ 08901

/ www.vpva.rutgers.edu/

The Office for Violence Prevention and Victim Assistance provides confidential crisis intervention, counseling and advocacy for victims of sexual and relationship violence and stalking to students, staff and faculty. To reach staff during office hours when the university is open or to reach an advocate after hours, call 848-932-1181.

Disability Services

(848) 445-6800 / Lucy Stone Hall, Suite A145, Livingston Campus, 54 Joyce

Kilmer Avenue, Piscataway, NJ 08854 / <https://ods.rutgers.edu/>. Rutgers University welcomes students with disabilities into all the University's educational programs. In order to receive consideration for reasonable accommodations, a student with a disability must contact the appropriate disability services office at the campus where you are officially enrolled, participate in an intake interview, and provide documentation: <https://ods.rutgers.edu/students/documentation-guidelines>. If the documentation supports your request for reasonable accommodations, your campus's disability services office will provide you with a Letter of Accommodations. Please share this letter with your instructors and discuss the accommodations with them as early in your courses as possible. To begin this process, please complete the Registration form on the ODS web site at: <https://ods.rutgers.edu/students/registration-form>.

Scarlet Listeners

(732) 247-5555 / <http://www.scarletlisteners.com/>. Free and confidential peer counseling and referral hotline, providing a comforting and supportive safe space.