Food Safety and Public Policy 2018  
NFS 313

Instructor: Catherine W. Donnelly, Ph.D.  
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Office Hours: By Appointment

Class Meeting Times: Wednesday 12:00-3:00 NFS Conference Room 357MLS Addition

Target Audience: Graduate/Senior Students in Nutrition and Food Science, Food Systems, Animal Science, Microbiology and related disciplines.

Prerequisites: NFS 203, 253 or instructor permission

Text: Selected Readings to be assigned

Course Objectives: This course will address issues that impact the development of microbiological food safety policy, through analysis of how science and risk assessment are used in establishing policy. Using selected case studies and readings, we will examine the factors which have created current food safety policies and explore how future improvements can be made to protect public health. Students will become familiar with the roles and responsibilities of the FDA, USDA and CDC in shaping policy, as well as the use of tools such as HACCP, risk assessment, FoodNet and PulseNet in identification of emerging food safety issues.

Grading: Attendance is mandatory as participation in class discussions will account for 10% of your grade. We will have two exams: a mid-term and a final exam, each of which will count for 30% of your grade. We will also have a class project, which will account for 30% of your grade.

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August 29  Introduction to Food Safety and Public Policy: Development of food safety regulations and an overview of foodborne disease in the U.S. CDC Data: Paul Mead Article; Scallan et al. 2011

PBS Frontline Program: Modern Meat
http://vimeo.com/72831010


September 5  Raw Milk and Food Safety: Changing Regulations

September 12  Listeria and Zero Tolerance, Risk Assessment and Control

September 19  Safety-Based Consume-By Date Labeling and Food Waste

September 26  The Produce Dilemma

October 3   Risk Assessment- Vibrio, Oysters and Climate Change

October 10  MID TERM EXAM (Take Home)

October 17  The Raw Milk Cheese Debate: US vs EU Perspectives

October 24  Redefining Pasteurization

October 31  FSO’s, CODEX, International Food Safety Standards

November 7  Enterobacter sakazakii and infant formula

November 14  FDA Food Safety Modernization Act-Part 1

November 21  Thanksgiving Recess

November 28  FDA Food Safety Modernization Act Part 2

December 5  Final Project Presentations
“……Consumer participation in food safety debates is fundamental. Consumers have a right to know and to choose what they are eating and a right to participate in determining what level of food safety risk is acceptable. However, many scientists and regulators are afraid consumers might reject something that is perfectly safe for reasons that cannot be supported by science. A complex issue, this raises many questions: To what extent should industry and government paternalistically decide what level of risk consumers should accept? How much influence should consumers have in determining what products or processes they are willing to accept? And to what extent should other factors such as values be incorporated into the food safety debate?

There is generally no forum to discuss such issues, and food safety debates often unduly emphasize what is scientifically known about a food safety hazard when the issue at hand is really a conflict of values……”


This class will serve as the forum to discuss and debate current microbiological food safety issues.

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