
FOOD-HEALTH SAFETY POLICY: 373:371:01
Summer Session

Rutgers University
Department of Env. and Business Econ.
Time: Online
E-mail: isaacv@rci.rutgers.edu

Dr. Isaac Vellangany PhD., MBA,
Office: COB 112
Phone: 848.932.9131
Office hours: Online

Required Textbook: There is no required text book for this course. All required reading material will be posted on Sakai under resources.

Course Description: In this course we will focus on public policies designed to stabilize the food supply of consumers, to facilitate food trade, and to assure the quality and safety of food consumed. The course consists of three main parts. In Part I, we consider the dynamic nature of food policy making and the way food policy goals shift as issues surrounding food production and consumption and related priorities change. In this context, we will try to understand different government enforcement agencies and the role they play in securing food safety. In Part II, our attention turns to understanding fundamental microbiological concepts as related pathogens and the diseases they introduce to human cells. To avert any future contamination in the food chain, we will examine the HACCP principles. Part III discusses the trade related issues with food safety. Throughout the course, we will emphasize the notion of changing demands of consumers and policymakers in the global economy.

COURSE GOALS

1. Define what is meant by policy, and explain how policies differ from programs.
2. Describe the principal areas of domestic and international food and nutrition policy—e.g., food assistance, dietary guidance and education, nutrition surveillance and monitoring, agricultural support, food industry regulation, food safety regulation, food and nutrition research, international food trade, and international food aid—and the most important current issues related to those policy areas.
3. Identify the governmental agencies primarily responsible for each area of food, nutrition and health policy, explain their roles, and describe their principal policy goals, objectives, and methods.
4. Explain what is meant by “food system,” the issues raised by this term, and the principal stakeholder groups and positions on food system issues.
5. Evaluate the Patient Protection and Affordable care Act (PPCA) and the expected benefit to the society.

Academic Integrity: Standards of academic conduct are set forth in the University’s Academic Integrity Code. By registering, you have acknowledged your awareness of the Academic Integrity Code, and you are obliged to become familiar with your rights and responsibilities as defined by the Code which is available Online at: [Policy on Academic Integrity -- Rutgers](#)

Academic Accommodations for Disabled Students: Any student with any disability conditions should make me aware of his or her conditions as early as possible.

Grading: There will be three midterm exams and a final paper: Midterms worth 25% each for and final paper worth 25% and online discussion worth 10%. Make up exams will only be given in the case of a well-documented emergency. If you miss one of the midterm exams with a legitimate reason told to and approved by the instructor in advance, then you will have the opportunity to make up the missed exam within a week after the exam. Final exam must be taken by every student on the scheduled date and time. Please do not make any travel arrangements that conflict with your final exam schedule. Assignment topics will be posted on Sakai with deadline. Any assignment submitted after the deadline will not be evaluated for any credit.

Exam/Date	Possible points	Percentage weight
Midterm I	100	25
Midterm II	100	25
Final Exam	100	25
Final Paper	100	15
Online Discussion	100	10
Total	400	100
Note: All test will commence at 10.00PM and will remain open for 48 hours.		
Grading Scale:		
A = 90 % and above	B+ = 85%-89%	B = 80%-84%
C+ = 75%-79%	C = 70%-74%	D= 65%-69%
F=60% and below		

Important dates	Topics	Comment
Part 1	Policy making in the US	
<u>Class start date</u>	The Economics of Food safety Policy: Literature Review	Share your thoughts under discussion
	Federal Food safety: A Premier	<u>Rules for online discussion:</u> Do not start your discussion commenting on others postings. First you should share your thoughts and then comment on others.
	Making Policy in the United Sates (form Food Policy in the United States)	Overview of Policy Making in the United States.
	The State of Agriculture in the United States (form Food Policy in the United States)	
<u>Quiz 1</u>	<u>Quiz 1 covers chapters 1-4</u> 10 short essay questions.	Via Sakai under Tests and Quizzes.
<u>Part II</u> From Food policy	Food production, consumption Food safety and Trade.	Please do not make copy of the resources as they are copy write material. Strictly for class use only.
<u>From Food Policy in the United states</u>	3. Food production and the environment. 4. Food an agricultural trade. WTO: SPS and TBT measures (PPT) 5. Food manufacturing 7. Food safety and Food borne illnesses. Application of HACCP Principles.	See PPT for food borne illnesses and document on Milestones in food safety laws.
Case study summary report on any recent food recall	Due: 10.00PM	Two to three page summary of recent food recall: submit via drop box in Sakai.
Quiz 2	<u>Covers chapters 3-5 and 7</u> 10 short essay questions.	Via Sakai under tests and Quizzes
Part III From food policy book	<u>Nutrition and Health:</u> <u>Malnutrition, Obesity and Health</u>	
Discussion: Patient protection and	8. Dietary guidance and health. 9. Food labelling and advertising 10. Hunger and food insecurity	

Affordable care Act (Obama care)	11. Nutrition assistance programs for children.	
Quiz 3	Covers chapters 8 – 11. 10 short essay questions.	

Note: I reserve the right to alter this schedule during the course of the semester