

FBM A175: FOOD LAW AND POLICY

Item	Value
Curriculum Committee Approval Date	10/19/2022
Top Code	130700 - Hospitality
Units	2 Total Units
Hours	36 Total Hours (Lecture Hours 36)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	No
Basic Skills	Not Basic Skills (N)
Repeatable	No
Grading Policy	Standard Letter (S)

Course Description

This course will explore the history, development, and enforcement of food laws and regulations in the United States. There will be emphasis on the Federal Food, Drug, and Cosmetic Act (FDCA), the Food and Drug Administration (FDA), and the US Department of Agriculture (USDA). Formerly FSM A175. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Demonstrate an understanding of food regulations in the United States and of various government agencies and regulations that provide guidance on our food supply and be able to recognize the role that laws and regulations play in ensuring quality and safe food by describing the process of inspections and enforcement of food regulations and policies. Transfer Credit: CSU.

Course Objectives

- 1. Discuss the history of food regulation in the U.S.
- 2. Define the FDA and USDA and their roles in the regulation of our food supply.
- 3. Describe the Food Drug and Cosmetic Act.
- 4. Define the requirements for food labels.
- 5. Assess health claims and their impact on product labelling.
- 6. Identify the regulation of food additives, color additives, and irradiation
- 7. Discuss the regulations concerning imported and exported foods.
- 8. Describe federal enforcement of food laws and regulations.
- 9. State the scope of FDA and USDA inspection authority.
- 10. Complete an industry-related research project.

Lecture Content

Introduction to Food Regulation in the United States History of Food Regulation in U.S. U.S. Legal System Major Federal Laws What is Food. Introduction to the Food, Drug and Cosmetic Act What makes an article a food or drug. Food Labeling Labeling terminology Affirmative label requirements Misbranded food Food Labeling Deceptive packaging Warning statements Allergens Alcoholic beverages Nutrition Labeling and Nutrient Level Claims Nutrition Labeling and Education Act Nutrition Facts Panel NLEA and Restaurants Menu and Vending Labeling

Requirements Health Claims Definition Health-related claims that are not health claims Preapproved health claims Qualified Claims Credence Claims and Conditional Labeling Country of Origin Labeling Organic Foods Natural Claims Religious Certifications Marks and Symbols Economic and Aesthetic Adulteration Food standards: regulation of food identity and quality Economic adulteration Sanitation and aesthetic adulteration Food Additives, Food Coloring, and Irradiation Food Additives Prior Sanctioned Substances GRAS Indirect Additives Color Additives Food Irradiation Importation and Exportation Major federal agencies FDA Import Process Food Safety Modernization Act USDA import systems Challenges facing import systems Exports Federal Enforcement Statutory authorities Enforcement jurisdiction Administrative enforcement Inspections Constitutional limits Statutory power for inspections Inspection frequency Scope of FDA inspection authority Planning for inspection

Method(s) of Instruction

- Lecture (02)
- DE Online Lecture (02X)

Instructional Techniques

Traditional lectures, online instruction, supplemental course materials, internet exploration, research techniques

Reading Assignments

1-2hours: Weekly readings including textbooks and supplemental materials

Writing Assignments

1-2hours: Research assignment - students will be tasked with researching a federal regulation or policy and writing a detailed research report

Out-of-class Assignments

1-2hours: Discussions: online discussion prompts to facilitate critical thinking and reflection of the material

Demonstration of Critical Thinking

Student evaluations will be based on quizzes, a midterm and a final exam. Critical thinking will further be analyzed through weekly discussions and the completion of a research project.

Required Writing, Problem Solving, Skills Demonstration

Weekly discussions, research project

Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/waitress): Any bachelors degree and two years of professional experience, or any associate degree and six years of professional experience. Nutritional science/dietetics: Masters degree in nutrition, dietetics, or dietetics and food administration OR bachelors degree in any of the above AND masters degree in chemistry, public health, or family and consumer studies/home economics OR the equivalent. (Note: A bachelors degree in nutrition, dietetics, or dietetics and food administration, and certification as a registered dietician, is an alternative qualification for this discipline.) Masters degree required. Title 5, section 53410.1 Restaurant management: Any bachelors degree and two years of professional experience, or any associate degree and six years of professional experience.

Textbooks Resources

1. Required Fortin, N.D. . Food regulations: Law, science, policy and practice, ed. Wiley, 2017