Course Title: Regulatory Science Methodology in Food Systems – SCSC 636

Term
Meeting Location: Online
Credit Hours: 3

Course Description

This course explores risk management methodology including investigation of food and feed firms, conducting internal compliance audits, sample collection, chain-of-custody, trace-back and trace-forward investigations, recalls, label review, data interpretation, risk ranking, resource prioritization, Incident Command, and rapid response.

This course will address the following topics:

- Strategies in developing a plan of work
- Investigation procedures
- Incident Command and other crisis management techniques
- Techniques to achieve compliance

Prerequisite: SCSC 634 – Regulatory Science: Principles & Practices in Food Systems

Course Objectives

After completing this course, students will be able to:

- Develop a science-based plan of work to manage risk
- Conduct an investigation
- Achieve regulatory compliance
- Evaluate the effectiveness of a regulatory agency
- Respond to a crisis using Incident Command

Instructor Information

Dr. Tim Herrman
Professor, Department of Soil and Crop Sciences
State Chemist and Director, Office of the Texas State Chemist

Email Address: tjh@otsc.tamu.edu
Phone Number: (979) 845-1121
Course Tools

All course materials and activities will be presented using the eCampus Learning Management system, powered by Blackboard. Log into eCampus at http://ecampus.tamu.edu to gain access. Before you access course materials, please perform a Vista Browser Check by clicking on the Check Browser Support link to ensure compatibility.

Technical Requirements

To ensure successful participation, students must have access to:

- A computer that is less than 4 years old
- Microphone and speakers
- High-speed Internet connection (cable/DSL or better) and an updated browser
- Microsoft Word, PowerPoint, and Excel (2003-2013) or equivalent
- Plug-ins for course materials (e.g. Adobe Reader, Adobe Flash player, etc.)

Software is available to students at a discounted price through the Texas A&M Software Center, available at http://software.tamu.edu

Resource Materials

There are no required text books. Readings will be taken from reference materials including government publications and standards. Most readings will be available in eCampus in .pdf format. Other readings will be available online, with a hyperlink provided in eCampus. Online slide presentations with audio for each module can be accessed from eCampus. The slides for each presentation will be provided as a .pdf file that can be downloaded and printed if needed.

Graded Assessments

Discussions (4)
There will be four graded discussions held on the discussion forum in eCampus. Your responses to the questions posted to the discussion board will be evaluated and included in your final grade. Ungraded discussions are also available and are a good way to communicate with other students to share ideas and insights or ask a question. However, if you need an immediate answer to a question, please send an email directly to tjh@otsc.tamu.edu

Homework Assignments (4)
There will be four homework assignments to assess your understanding of course concepts.

Quizzes (3)
There will be three quizzes on information in the course readings and presentations. All quizzes will be administered through eCampus.
Projects (2)
Project #1 will be to evaluate a food additive plan. Project #2 will be to write a recall plan.

Exams
There are no exams for this course.

Grading Policies

Discussions, homework, quizzes, and projects must be completed by the due date unless prior approval has been granted by the instructor. Your grades will be determined as follows:

- 40% of total grade = Projects (2)
- 25% of total grade = Homework assignments (4)
- 20% of total grade = Discussions (4)
- 15% of total grade = Quizzes (3)

A = ≥ 90%
B = < 90% ≥ 80%
C = < 80% ≥ 70%
D = < 70% ≥ 60%
F = < 60%
## Course Schedule

<table>
<thead>
<tr>
<th>Week</th>
<th>Topic</th>
<th>Assignments</th>
<th>Due Date</th>
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<tbody>
<tr>
<td><strong>Unit 1: Strategies in Developing a Plan of Work</strong></td>
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<tr>
<td>Week 1</td>
<td>Introduction to Regulatory Science Methodology in Food Systems</td>
<td>Self-Intro Discussion</td>
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<tr>
<td>Week 2</td>
<td>Creating a Statistically Derived Risk-Based Plan of Work</td>
<td>Discussion</td>
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<tr>
<td><strong>Unit 2: Investigation Procedures</strong></td>
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| Week 3 | Inspectional Techniques:  
- Sampling Statistics  
- Contaminant Sampling  
- Environment & Microbial Sampling  
- Chain-of Custody | Homework | |
| Week 4 | Inspectional Techniques:  
- Ingredient Approval  
- Feed & Food Label Review | Discussion | |
| Week 5 | Inspectional Techniques:  
- Food Additive Petition | Homework | |
| Week 6 | Inspectional Techniques:  
- Animal Feed Establishments | Quiz | |
| Week 7 | Inspectional Techniques:  
- Fertilizer, Grain and Produce | Homework | |
| Week 8 | Inspectional Techniques:  
- Food, Seafood, Milk | Project #1 | |
| **Spring Break** | | | |
| **Unit 3: Crisis Management Techniques** | | | |
| Week 9 | Incident Command | Homework | |
| Week 10 | Rapid Response | Table-Top Exercise | |
| Week 11 | Recall & Traceability | Quiz | |
| **Unit 4: Techniques to Achieve Compliance** | | | |
| Week 12 | Compliance Strategies & Enforcement | Project #2 | |
| Week 13 | Industry Compliance Strategies & Programs | Quiz | |
| Week 14 | Self-Regulation | Discussion | |
Instructor/Student Communication

Please send all emails to tjh@otsc.tamu.edu. I will not be using the eCampus Mail Tool. If you have a question about the material, please post it in the discussion board so that other students have the chance to respond to it and/or benefit from the answer. I will read the discussion board and will reply to messages when necessary. All student communication will be sent via TAMU email accounts (http://gateway.tamu.edu) unless you provide a preferred alternate email address.

Attendance and Make-up Policies

Due to the participatory nature of this online class, regular log-in to the eCampus is expected. Excused absences are subject to Texas A&M rules and guidelines. For more information, visit http://student-rules.tamu.edu/rule07. If an absence is excused, the instructor will either provide the student an opportunity to make up any quiz, exam, or other work that contributes to the final grade or provide a satisfactory alternative by a date agreed upon by the student and the instructor. The make-up work must be completed in a timeframe not to exceed 30 calendar days from the last day of the initial absence.

University Policies

The Americans with Disabilities Act (ADA) is a federal anti-discrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation for their disabilities. If you believe you have a disability requiring an accommodation, please contact Disability Services at Student Services at the White Creek Complex on west campus, or call (979) 845-1637. For additional information, visit http://disability.tamu.edu

Information regarding Texas A&M’s Accessibility Services can be found at http://itaccessibility.tamu.edu

Copyright

Course materials and all other materials generated and/or used during this course are copyrighted. As a result, you do not have the right to copy the course packets unless given explicit permission by the instructor.

Academic Integrity

“An aggie does not lie, cheat, or steal or tolerate those who do.”

For more information about the Aggie Honor code, please visit http://aggiehonor.tamu.edu