



---

<i>Course Title</i>	Regulatory Science Methodology in Food Systems – SCSC 636
<i>Term</i>	
<i>Meeting Location</i>	Online
<i>Credit Hours</i>	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](mailto:tjh@otsc.tamu.edu)  
*Phone Number*      (979) 845-1121

Fax (979) 845-1389  
Program Website <http://regsci.tamu.edu/>

### **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](mailto: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 =  $\geq 90\%$
- B =  $< 90\% \geq 80\%$
- C =  $< 80\% \geq 70\%$
- D =  $< 70\% \geq 60\%$
- F =  $< 60\%$

## Course Schedule

Week	Topic	Assignments	Due Date
<b>Unit 1: Strategies in Developing a Plan of Work</b>			
<b>Week 1</b>	Introduction to Regulatory Science Methodology in Food Systems	Self-Intro Discussion	
<b>Week 2</b>	Creating a Statistically Derived Risk-Based Plan of Work	Discussion	
<b>Unit 2: Investigation Procedures</b>			
<b>Week 3</b>	Inspectional Techniques: <ul style="list-style-type: none"> <li>• Sampling Statistics</li> <li>• Contaminant Sampling</li> <li>• Environment &amp; Microbial Sampling</li> <li>• Chain-of Custody</li> </ul>	Homework	
<b>Week 4</b>	Inspectional Techniques: <ul style="list-style-type: none"> <li>• Ingredient Approval</li> <li>• Feed &amp; Food Label Review</li> </ul>	Discussion	
<b>Week 5</b>	Inspectional Techniques: <ul style="list-style-type: none"> <li>• Food Additive Petition</li> </ul>	Homework	
<b>Week 6</b>	Inspectional Techniques: <ul style="list-style-type: none"> <li>• Animal Feed Establishments</li> </ul>	Quiz	
<b>Week 7</b>	Inspectional Techniques: <ul style="list-style-type: none"> <li>• Fertilizer, Grain and Produce</li> </ul>	Homework	
<b>Week 8</b>	Inspectional Techniques: <ul style="list-style-type: none"> <li>• Food, Seafood, Milk</li> </ul>	Project #1	
<i>Spring Break</i>			
<b>Unit 3: Crisis Management Techniques</b>			
<b>Week 9</b>	Incident Command	Homework	
<b>Week 10</b>	Rapid Response	Table-Top Exercise	
<b>Week 11</b>	Recall & Traceability	Quiz	
<b>Unit 4: Techniques to Achieve Compliance</b>			
<b>Week 12</b>	Compliance Strategies & Enforcement	Project #2	
<b>Week 13</b>	Industry Compliance Strategies & Programs	Quiz	
<b>Week 14</b>	Self-Regulation	Discussion	

## **Instructor/Student Communication**

Please send all emails to [tjh@otsc.tamu.edu](mailto: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>