

Hazard Analysis, Critical Control Points Systems

ALS 4932 section 6395

ANS 6932 section 1B44

2 Credits

Tues morning 3rd & 4th Period 9:35-11:35

Room- ANS 156

Instructors

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Course Description

Lectures, discussions, case studies, and group projects involving development of a Hazard Analysis Critical Control Point (HACCP) plan for an assigned food commodity. Emphasis will be on introduction to safe food production from farm to consumption and its application in the food industry and food safety as evaluated by sanitation and control measures in conjunction with HACCP as it relates to the Global Food Safety Initiative. Guest lectures will be invited from the food industry, food industry suppliers, and regulatory sector.

Instruction Objectives

The primary purpose of this course is to empower students with the knowledge and ability necessary for the multitude of positions available in the food industry that require a strong background and understanding of food safety and the HACCP system. Upon completion of this course, students should be able to demonstrate and understanding of:

1. The role of the various food safety systems in the food industry.
2. The role of preliminary steps and foundations programs in the food safety system.
3. The HACCP principles and required actions in HACCP plan development
4. Food safety system implementation
5. Regulatory implications of HACCP
6. The purpose of the Global Food Safety Initiative and its impact on the food industry
7. Product flow in the food industry
8. The importance of food safety documentation

Course format

Students will take a mandatory, two night trip to Kissimmee, FL the second week of class. On this trip, students will attend a 2-day Basic HACCP training program alongside industry personnel. After completion of the Basic HACCP training, students will be registered with the International HACCP Alliance and recognized as completing a HACCP training program.

Also on this trip, students will tour a food production facility (TBD). The remainder of the semester will involve developing a complete HACCP plan for a production line at this facility. Students will be divided into groups for completion of this task. Each class period will focus on developing a specific aspect of the HACCP plan and may be augmented with short lectures, case studies, and discussions. Groups will present their daily progress at the end of each class period. At the end of the semester, students will present their completed HACCP plans to the class and possibly representatives from this food production facility.

Attendance and Make-Up Work

Participation on the two trip is MANDATORY for completion of the class. There is no mechanism to make up these activities. Students unable to participate will be advised to drop the class. For the rest of the class, formal attendance will not be taken. However, group members will be able to evaluate each other at the end of the semester and poor attendance likely will be detrimental to your grade.

Requirements for class attendance and make-up exams, assignments, and other work in this course are consistent with university policies that can be found in the online catalog at:

<https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx>.

Assessment

	Undergraduate	Graduate
Exam 1	25 points	25 points
Final Exam	100 points	100 points
Presentation 1	25 points	25 points
Plan auditing (ANS 6932 only)	-	100 points
Final presentation	100 points	100 points
Final HACCP plan	100 points	100 points
Peer assessment	50 points	50 points
Total	400 points	500 points

Final Grades

Final grades will be determined by calculating the percentage of points earned out of total points available. No component will be given extra weight. That percentage will be rounded up to the nearest whole number and correspond with a letter grade. Letter grades will be assigned as follows:

>90% A 85-89% B+ 80-85% B 75-79% C+ 70-74% C 60-69% D <60% E

Grades and Grade Points

For information on current UF policies for assigning grade points, see

<https://catalog.ufl.edu/ugrad/current/regulations/info/grades.aspx>

Academic Honesty, Software Use, Campus Helping Resources, Services for Students with Disabilities

Academic Honesty

As a student at the University of Florida, you have committed yourself to uphold the Honor Code, which includes the following pledge: *"We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity."* You are expected to exhibit behavior consistent with this commitment to the UF academic community, and on all work submitted for credit at the University of Florida, the following pledge is either required or implied: *"On my honor, I have neither given nor received unauthorized aid in doing this assignment."*

It is assumed that you will complete all work independently in each course unless the instructor provides explicit permission for you to collaborate on course tasks (e.g. assignments, papers, quizzes, exams). Furthermore, as part of your obligation to uphold the Honor Code, you should report any condition that facilitates academic misconduct to appropriate personnel. It is your individual responsibility to know and comply with all university policies and procedures regarding academic integrity and the Student Honor Code. Violations of the Honor Code at the University of Florida will not be tolerated. Violations will be reported to the Dean of Students Office for consideration of disciplinary action. For more information regarding the Student Honor Code, please see: <http://www.dso.ufl.edu/sccr/process/student-conduct-honor-code>.

Software use

All faculty, staff and students of the university are required and expected to obey the laws and legal agreements governing software use. Failure to do so can lead to monetary damages and/or criminal penalties for the individual violator. Because such violations are also against university policies and rules, disciplinary action will be taken as appropriate.

Campus helping resources

Students experiencing crises or personal problems that interfere with their general well-being are encouraged to utilize the university's counseling resources. The Counseling & Wellness Center provides confidential counseling services at no cost for currently enrolled students. Resources are available on campus for students having personal problems or lacking clear career or academic goals, which interfere with their academic performance.

- University Counseling & Wellness Center, 3190 Radio Road, 352-392-1575, www.counseling.ufl.edu/cwc/
 - Counseling Services
 - Groups and Workshops
 - Outreach and Consultation
 - Self-Help Library
 - Wellness Coaching
- U Matter We Care, www.umatter.ufl.edu/
- Career Resource Center, First Floor JWRU, 392-1601, www.crc.ufl.edu/

Services for Students with Disabilities

The Disability Resource Center coordinates the needed accommodations of students with disabilities. This includes registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, providing interpretation services and mediating faculty-student disability related issues. Students requesting classroom accommodation must first register with the Dean of Students Office. The Dean of Students Office will provide documentation to the student who must then provide this documentation to the Instructor when requesting accommodation.

0001 Reid Hall, 352-392-8565, www.dso.ufl.edu/drc/

Online Course Evaluation Process

Student assessment of instruction is an important part of efforts to improve teaching and learning. At the end of the semester, students are expected to provide feedback on the quality of instruction in this course using a standard set of university and college criteria. These evaluations are conducted online at <https://evaluations.ufl.edu>. Evaluations are typically open for students to complete during the last two or three weeks of the semester; students will be notified of the specific times when they are open. Summary results of these assessments are available to students at <https://evaluations.ufl.edu/results>.

Student Complaint Policy

https://www.dso.ufl.edu/documents/UF_Complaints_policy.pdf

Class Schedule

January 10 th	Organizational meeting. Course overview, group assignments.
January 17 th Early – January 19 th Afternoon	Facility tour and Basic HACCP training (Off campus, requires travel and two nights lodging)
January 24 th	Development of process flow chart and product description
January 31 st	Good manufacturing practices
February 7 th	Exam 1 , Hazard assessment
February 14 th	Hazard assessment
February 21 st	Sanitation Standard Operating Procedures
February 28 th	Critical control points
March 7 th	Spring Break
March 14 th	Monitoring procedures
March 21 st	Verification
March 28 th	Validation, Record keeping
April 4 th	HACCP presentations (rough version of final presentation). Auditing the HACCP system
April 11 th	HACCP Plan revisions
April 18 th	Final Presentations
April 28 th	Final Exam (Friday from 7:30-9:30am)