



ACADEMIC YEAR	2020-21 Fall		
Course Code & Title	FSHN413 – FOOD LAW AND REGULATION		
Credit hours	3(3-0)	Level of study	Bachelor of Science Food Science & Nutrition
College / Centre	CAHS		
Co-requisites	NIL	Pre-requisites	80 credit hours to be completed

1. COURSE OUTLINE

This course will provide comprehensive information of laws and government regulations in the food industry, as well as the requirements and expectations of customers and consumers. Food laws include: food safety; food contamination i.e. microbial, chemical, plant and animal adulterants, Codex Alimentarius Standards for food products, Risk assessment and control. In addition, this course will provide the basic understanding for quality and quality assurance in food production process and food marketing. The quality system & standards will also be discussed in this course

2. AIMS

This course will develop the student's knowledge about the principles of food laws and related legislation. In this course:

- Students will learn about the statutory and regulatory framework related to the government food agencies and their interpretation and enforcement of related statutes and regulations and will gain insight into the agencies' decision-making processes and policies.
- Students will be introduced to assess and manage the quality and quality assurance in food processing and food marketing to ensure food safety.
- Students will also explore the essential aspects the role of environmental health professionals in maintaining a safe food supply and managing food borne disease outbreaks.

3. LEARNING OUTCOMES, TEACHING, LEARNING and ASSESSMENT METHODS (Indicative)

Learning Outcomes (Definitive)	Teaching and Learning methods	Assessment (Indicative)
1. To understand food law and regulation in Oman	Lectures and seminars	<i>In-class tests, quizzes and Written Examination</i>
2. Describe the laws & standards that govern food additives	Lectures and presentations	<i>In-class tests, quizzes and Written Examination</i>
3. Enable to make important decisions relating to food quality, adulteration, food safety and risk management	Lectures, Group work and presentations	<i>Class Presentation, Case Study report, assignment, Written Examination</i>
4. Apply the principles of HACCP	Lectures, Group work and presentations	<i>Assignments, Written Examination</i>

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5. To be able to setup use, and evaluate GMPs, SOPs and GAP procedures	Group work and presentations	Assignments and Quizzes
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4. ASSESSMENT WEIGHTING

Assessment	Percentage of final mark (%)
Quiz	20
Online discussion & Participation	5
Mid-Term Exam	25
Assignment	10
Final Exam	40
TOTAL	100%

5. ACHIEVING A PASS

Students will achieve 3 credit hours for this course by passing **ALL** of the course assessments and achieving a **minimum overall score of 50%**

6. COURSE CONTENT (Indicative)

LECTURE TOPIC	TIME (HOURS)
Overview of food regulations (Definitions)	3
Food laws & standards that govern food additives	3
Food laws & standards that govern food additives	3
Food laws & standards that govern food additives	2
International food standards (Codex Alimentarius) –Milk & milk products	3
International food standards (Codex Alimentarius) and Case study	3
International food standards (Codex Alimentarius) –Cereals	3
International food standards (Codex Alimentarius) –Fish and microbiology	3
HACCP and its application in food industry	3
HACCP and its application in food industry	2
HACCP and its application in food industry	2
Assessment of microbial and chemical risks associated with food	3
Good manufacturing practices (GMPs), (SOP) and (GAP)	3
Total quality management (TQM) and ISO quality system in food industry	3
Food adulteration	3
Control mechanism for food adulteration	3
TOTAL HOURS	45
Plus RECOMMENDED INDEPENDENT STUDY HOURS	15

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6. COURSE CONTENT (Indicative)

LECTURE TOPIC	TIME (HOURS)
TOTAL COURSE HOURS	60

7. RECOMMENDED READING

Core text:

Hubbard, Merton R. 2003. Statistical Quality Control for the Food Industry. 3rd Edition. Chapman and Hall, New York.

Additional Reading:

1. Scott, Virginia N., and Kenneth E. Stevenson, Editors. 2006. HACCP: A systematic approach to food safety. 4th Edition. Food Products Association, Washington D.C.
2. The Quality Auditor's HACCP Handbook, ASQ Food, Drug, and Cosmetic Division, ASQ Quality Press, Milwaukee, 2002.
3. www.foodqualitynews.com/
4. www.fao.org/fao-who-codexalimentarius

OER link: <https://openlibrary.org/>

<https://archive.org/>

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