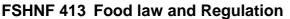
Course Descriptor





| ACADEMIC YEAR | 2020-21 Fall | | | |
|---------------------|-----------------------------------|----------------|---|--|
| Course Code & Title | FSHN413 – FOOD LAW AND REGULATION | | | |
| Credit hours | 3(3-0) | | 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.
- Sudents 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) |
|--|--|--|
| To understand food law and regulation in Oman | Lectures and seminars | In-class tests, quizzes and Written Examination |
| Describe the laws & standards that govern food additives | Lectures and presentations | In-class tests, quizzes and Written Examination |
| Enable to make important decisions relating to food quality, adulteration, food safety and risk management | Lectures, Group work and presentations | Class Presentation, Case Study report, assignment, Written Examination |
| 4. Apply the principles of HACCP | Lectures, Group work and presentations | Assignments, Written Examination |

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| To be able to setup use, and evaluate GMPs, SOPs and GAP procedures | Group work and presentations | Assignments and Quizzes |
|---|------------------------------|-------------------------|
| | | |

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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