

**University of Puerto Rico  
Mayagüez Campus  
College of Agriculture  
Agricultural and Biosystems Engineering Department  
Mechanical Technology in Agriculture**

**Title:** Food Safety

**Course Number:** CITA 6006

**Credit Hours:** 3 credits. Three (3) hours of lecture

**Prerequisites, Co requisites or Other Requirements:** None

**Course Description**

An overview of food safety, its definition, and identification of food safety hazards. How to control potential hazards, government food safety laws and regulations, good manufacturing practices (GMPs), and hazard analysis critical control points (HACCP) will be presented. Food labeling methods and requirements will also be covered. A special project will be required to apply what is learned to industry.

**Course Objectives**

After completing the course, the student should:

- a) Have practical, professional, and legal knowledge of food safety and its requirement which is needed by anyone who works in any aspect of food production.

**Course Content and Time Distribution**

| Conference Topic                                    | Time (hr) |
|-----------------------------------------------------|-----------|
| a. Overview                                         | 2         |
| b. Definition of Food Safety                        | 2         |
| c. Sources of Food Safety Hazards                   | 4         |
| d. Controlling Potential Hazards                    | 3         |
| e. Good Manufacturing Practices (GMPs)              | 4         |
| f. Standard Sanitation Operating Procedures (SSOPs) | 4         |
| g. Hazard Analysis Critical Control Points (HACCP)  | 4         |
| h. Pest Control                                     | 4         |
| i. Biosecurity                                      | 3         |
| j. Food Code                                        | 3         |

|                                      |                |
|--------------------------------------|----------------|
| k. Meat and Poultry Food Safety      | 5              |
| l. Fruits and Vegetables Food Safety | 4              |
| m. Current Trends in Food Safety     | 3              |
| <b>Total</b>                         | <b>45 hrs.</b> |

### **Instructional Strategy**

Work interactively with the students and the community in the food safety field.

### **Teaching Resources or Minimum Facilities Available or Required**

The course will be taught in a traditional classroom. Equipment such as transparencies and overhead projector, laptop and computer projector will be used in lectures. The computer room will be used in some of the lectures. General Library and University Computer Center is available to obtain professors reference materials.

Internet access will be needed and is available in the department. Presentations will be done in Power Point, which is also available in the department.

### **Evaluation Strategy**

Student evaluation for the purpose of grading will be based on their academic progress as follows:

- Class attendance, participation and behavior
- Homework and presentations
- Test 1
- Test 2
- Test 3
- Final
- Special Project

Different evaluation for students with special needs: In necessary cases, student evaluations will be modified for those students with special needs or physical impediments or handicaps. The student should inform the professor about special conditions or physical impediments, as soon as possible, so the necessary arrangements could be done for the design and administration of tests. The student should contact the Office for Handicapped persons of the Dean of Students, to certify the special needs or impediments and offer recommendations for reasonable accommodations.

## Grading System

The traditional grading system will be used, unless the professor feels some discretionary adjustments are necessary.

| Grade | Percentage Range |
|-------|------------------|
| A     | 90 to 100        |
| B     | 80 < 90          |
| C     | 70 < 80          |
| D     | 60 < 70          |
| F     | < 60             |

## References

<http://www.extension.iastate.edu/foodsafety/news.html>

USDA. 1998. HACCP Regulatory Process for HACCP-Based Inspection Reference Guide. FSIS-HACCP-1

## Students with Special Needs or Physical Handicaps

All students with special needs, physical handicaps or who receive services of Vocational Rehabilitation need to communicate at the beginning of the semester (or whenever the need or handicap occurs) with the professor, so he or she can plan reasonable accommodations of the Office for Handicapped Persons of the Dean of Students.